

Lebanese Menu

Canapes & Starters

Vegetarian

Cheese Borak (G) (D) (E)
Folio pastry, feta cheese, dried mint ,egg

Cheese Sambousek (G) (D) (E)
Yeast, flour, sesame seeds, egg, feta cheese, dried mint

Kibbeh Spinach (G)
White bulgur wheat, spinach, red and white onion,
lemon, citric lemon, salt

Vine Leaves (G)
 Grape leaves, rice, tomato, parsley, mint, pepper,
salt, lemon juice, olive oil

Halloumi on stick (D)
Halloumi cheese, cherry tomato, fresh mint

Falafel
 Chickpeas, dried fowl beans, garlic, lemon, all spice,
ground cinnamon, chilli powder, parsley

Poultry

Mini Chicken Shawarma (in fresh mini bread) (G)
Chicken Shawarma, yeast, flour,
tomato, lettuce, hummus, pickles

Jawaneh
Delicately spice grilled chicken wings

Meat

Lamb Borak (G) (E)
Folio pastry, minced lamb, onions, parsley, egg, salt

Lamb Sambousek (G) (E)
Yeast, flour, sesame seeds, egg, minced lamb, onion, salt

Kibbeh Lamb (G)
Brown bulgur wheat, minced lamb, salt,
caramelized onions, all spice, ground cinnamon

Lebanese Menu


Main Courses

Vegetarian


Batta Harra

 Potato, coriander, garlic, chilli pepper, chilli powder, olive oil, black pepper, green and red peppers, salt


Mousakha Aubergine

 Chick peas, aubergine, onions, tomato, pepper paste, tomato paste, salt, olive oil, garlic, dried mint

Bayma

 Okra, tomato sauce, garlic, onions, tomato paste, salt, coriander, tomato, smoked paprika

Loubia

 Tomato, garlic, olive oil, coriander, green beans, salt, pepper, parsley, tomato paste

Falafel Wraps (G)

Chickpeas, dried fowl beans, garlic, lemon, all spice, ground cinnamon, chilli powder, parsley, bread, chilli sauce, tahini sauce

Halloumi Wraps (G) (D)

Halloumi cheese, fresh mint, bread, chilli sauce, garlic sauce

Poultry

Chicken Shawarma Wraps (G)

Chicken shawarma, all spice, cumin, salt, pepper, lemon, lemon juice, olive oil, orange, bread, garlic sauce, chilli sauce

Meat

Lamb Shawarma Wraps (G)

Chicken shawarma, all spice, cumin, salt, pepper, lemon, lemon juice, olive oil, orange, bread, garlic sauce, chilli sauce

Kofta Meshwi (N)

Chargrilled skewers of seasoned Lamb with onion and parsley


Lebanese Menu

Dips / Salads

Hommus

 Chickpeas, lemon juice, salt, garlic cloves, tahini, cumin, olive oil


Baba Ghanoush (Moutabel)

 Tahini, salt, roasted eggplant, olive oil, lemon juice, citric acid


Tazatziki (D)

 Yogurt, cucumber, dill, garlic, lemon, dried mint, salt, olive oil

Fattoushe Salad (G)

 Sumac, fried bread, tomato, cucumber, garlic, lemon, lettuce, radish, parsley, onion, olive oil, lemon, salt

Tabbouleh Salad (G)

 Parsley, tomato, onion, bulgur (can be made with quinoa), pepper, lemon zest, lemon juice, salt, olive oil

Feta Cheese Salad (D)

Tomato, olives, onions, red and green pepper, salt, cucumber, feta cheese, olive oil, lemon

Dessert

Backlawa (G) (D) (N)

Filo pastry, pistachio, honey, walnut, sugar, almonds, butter, cinnamon, lemon, ground cinnamon

Helweet Bil Jiben (G) (D) (N)

Rose water, blossom water, rose petal jam, mixed cheese (mozzarella and akkawi cheese), clotted cream and sugar

Knafeh Bil Jiben (G) (D) (N)

Phylo knafeh dough, sugar, cheese (akkawi), sugar, syrup, orange blossom, milk

Key:



:Vegan



:Madhu's
Signature Dish



:Starter on Table,
this dish is best served on
the table as a starter



:Canapes Only,
this dish is best served as a
bitesize canape



:Live Station,
this dish can be served as a
live station that adds theatre to
your buffet service

Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)