

Catering Menu – Lebanese/Arabic

COLD MEZZES

Bamieh bel Zeit V Okra cooked with tomato, coriander and olive oil

Bastorma

Thin slices of spicy smoked beef Batinian el Rahib V Grilled aubergines with lemon and garlic Batinjan Makdous V Baby aubergines pickled and stuffed with walnut and garlic Batrakh Boutargue fish roe with garlic and olive oil **Belghari** Cheese **Bulgarian** cheese **Fteeleh Naveh** Diced raw fillet of lamb Habra Nayeh Lamb tartare and onion served with garlic puree Halloumi Cheese (Natural) Cypriot cheese served natural Hoummos V Puree of chickpeas with sesame oil and lemon Hoummos Beiruty V Puree of chickpeas with hot pepper, garlic, parsley, sesame oil and lemon Kabis V Mixed pickles Kafta Nayeh Lamb tartare with parsley and onion **Kashkawal Cheese** Greek sheeps cheese Kebbeh Nayeh Lamb tartare with cracked wheat, onion and olive oil Labneh White cream cheese made from curdled milk, garlic and thyme optional Loubieh bel Zeit V Green beans cooked with tomato and olive oil



Moudardara V Lentils and rice served with fried onions Mouiaddara V Puree of lentils and rice with seared onion topping Mousakaat Batenjan V Baked seasoned aubergine cooked with tomato and chick peas Moutabbal V Puree of grilled aubergine with sesame seed oil and lemon juice Muhammara V Mixed spicy nuts and olive oil Shankleesh Aged cheese with thyme served with tomatoes, onions and green peppers **Tabbouleh V** Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil Warakenab Vine Leaves V Grape vine leaves filled with rice, tomato and parsley cooked in olive oil HOT MEZZES **Cheese Manaeesh** Lebanese cheese pizza **Cheese Rikakat** Filo pastry filled with halloumi cheese, deep fried **Cheese Samboussik** Cheese rissole Falafel V Bean croquettes chickpeas, garlic and sesame oil Fatayer V Baked spinach in pastry parcels Foul Moudammas V Fava beans simmered in tomatoes, garlic and olive oil **Grilled Kellaj** Lebanese bread filled with halloumi cheese, charcoal grilled Halloumi Cheese (Grilled) Cypriot cheese served grilled **Hoummos Awarma** Puree of chickpeas served with minced marinated lamb Hoummos Balila V Chickpeas, lemon, garlic and olive oil **Hoummos Chawarma** Puree of chickpeas served with sliced lamb Jawaneh (Grilled) Chicken wings marinated in lemon and garlic, charcoal grilled Jawaneh (Provencale) Chicken wings sauted in a Provencale sauce Kebbeh Lamb and cracked wheat shell filled with seasoned minced lamb Sales & Marketing Office: Greenleaf Events, 28-32 Norwood Road, Southall, Middlesex, UB2 4DL T: 020 8574 0159 F: 020 8893 5786 E: info@greenleafservices.com W:www.greenleafservices.com



and pine kernels, deep fried Kellaj Shankleesh V Lebanese bread filled with aged cheese, thyme, tomato, onion and parsley Lahm bi Ajine Lebanese pizza, seasoned minced lamb, tomato, onions and pine kernels Makanek Lebanese sausages flambeed in lemon Manaeesh V Thyme and sesame seed herb pizza with olive oil Mudardara V Lentils and rice served with fried onions Potato Kibbeh Mashed potatoes and cracked wheat shell filled with wallnut, onion & green pepper Samboussik Lamb rissole with pine kernels Samke Harra Fish ratatouille with tomato, hot green pepper, red pepper, onion and coriander Sawdat Diaj Marinated chicken livers flambeed in lemon and garlic Sfeeha Small Lebanese pizza, seasoned minced lamb, tomato, onions and pine kernels Sojok Spicy sausage Sojok with Eggs Spicy sausage served with eggs **Spicy Potatoes V** Potatoes diced and cooked with coriander and spices

MAIN COURSES

Bamieh with Lamb and Rice

Okra cooked with lamb and tomato served with rice

Bamieh with Rice V

Okra cooked with tomato and coriander, served with rice

Castaleta Ghanam Marinated lamb cutlets, charcoal grilled

Chicken Chawarma

Slices of marinated chicken roasted on a skewer



Farrouj Meshwi Half a boneless marinated chicken, charcoal grilled

Ferri (Grilled) Whole quail grilled

Ferri (Seasoned) Whole quail grilled and seasoned with coriander

Kafta Khashkhash Minced lamb with spicy tomato sauce, charcoal grilled

Kafta Korfalyeh Minced lamb with tomatoes, charcoal grilled

Kafta Meshwiyeh Minced lamb with parsley and pine kernels, onions, charcoal grilled

Kafta Tarator Minced lamb with pureed sesame and lemon sauce

Kebbeh Bissayniyeh Baked minced lamb and cracked wheat layers filled with seasoned minced lamb and pine kernels

Kebbeh Istanbouliyeh Skewers of minced lamb and cracked wheat filled with nuts and mint

Kebbeh Meshwiyeh Baked minced lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels

Lahm Meshwi Lamb skewers, charcoal grilled

Lamb Chawarma Slices of marinated lamb roasted on a skewer

Loubieh with Lamb and Rice Green beans cooked with lamb and tomato served with rice

Lubieh with Rice V Green beans cooked with tomato, served with rice

Mixed Chawarma Slices of marinated lamb and chicken roasted on a skewer

Mixed Grill Selection of skewers: lamb, Shish Taouk and Kafta



Musakaat Batenjan with Rice V

Baked seasoned aubergine cooked with tomato and chick peas, served with rice

Shish Taouk

Marinated chicken skewers, charcoal grilled

FISH

Dover Sole Grilled or fried

King Prawns Grilled or fried in coriander, tomato, parsley and garlic

Mixed Fish Mixed fish (Salmon & Cod) baked served with Saffron rice

Red Mullet

Grilled or fried served with tarator sauce and fried bread

Sea Bass

Grilled or Baked and ser ved with olive oil or tarator sauce

SOUP

Chicken Soup

Lentil Soup V

Vegetable Soup V

VEGETABLES French Fries Mixed Seasonal Vegetables

RICE Plain Rice V

Rice with Tomato Sauce V

Rice with Minced Lamb

SALAD

Fattoush V



Mixed salad, lettuce, tomatoes, mint, sumak, onion and grilled Lebanese bread

Lebanese Mountain Salad V Tomatoes, lettuce, cucumber, green pepper, radish, lemon and olive oil

Noura's Fresh Herb Salad V Iceberg lettuce with a selection of fresh herbs, lemon and olive oil

Tomato and Onion Salad V Fresh tomatoes with finely chopped onions black pepper and olive oil

DESSERTS

Aish el Saraya

Caramelised bread pudding with ashta clotted cream

Atayef

Lebanese blinis filled with ashta clotted cream served with syrup

Baklawa

Layered pastries with almonds, pistachios or pine kernels

Fresh Fruit Salad

Halawat el Jebn

Cheese roll filled with ashta clotted cream served with syrup

Home made Ice creams

Milk & orange blossom, ashta clotted cream, strawberry, mango, pistachio, chocolate, rose-water and lemon

Karabeej Halabi

Pistachio filled shortcrust pastries served with meringue cream

Knafeh bel Jebn

Granulated pastry on melted cheese served warm with syrup

Maamoul

Assor ted shortcrust pastries filled with walnut, pistachios, dates or almonds

Mouhallabieh Lebanese pudding

Ossmalieh Caramelised wheat filled with ashta clotted cream

Seasonal Fruits

