



Family Style Menu

2021

Prices listed per person

Minimum 10 Guests for listed prices

Platted menus can be created on request

3 course meal \$450-550 per head

4 course meal \$550-650 per head

What can you choose?

3 course 1 Salad, 2 Mains, 2 Sides & 1 Dessert

4 course Either Trio of Dips or Soup, 2 Salads, 3 Mains, 2 Sides & 1 Dessert

Chefs Recommendations

Vegan

Gluten Free

Trio of Dips

Smoked Eggplant Babaganoush

Pistachio, olive, dukkah and pomegranate seed labneh

Cumin infused humus

Topped with extra virgin olive oil
and served with freshly baked bread

Soups

(all served with warm Turkish bread)

Shorbat Adas

Red lentil and cumin soup, topped with aromatic chili oil

Moroccan Harira Soup

In a chunky tomato broth

Spiced Roast Butternut Squash Soup

With coriander leaves, cumin oil & a dollop of yogurt

Charred eggplant soup

Topped with coriander, feta & cumin oil

Wild Mushroom Soup with Cream and Parsley

German Potato Soup with Spicy Chorizo

Beetroot dumpling soup

Inspired by kubbeh selek, Jewish-Iraqi beetroot soup



Salads

Charred octopus salad

A Beirut seaside specialty

with pomegranate seeds and a lemon vinaigrette

Tangy tabbouleh

With fresh flat leaf parsley, fresh and dried mint
cherry tomato

Pomegranate's Herb Salad

With arugula , red , onion , coriander , shallot , mint , cherry tomato , fried eggplant and pine nuts in a sumac and pomegranate molasses dressing

Fried Eggplant Fattoush

With crispy romaine, cucumber, tomato, mint, spring onion and pita chips

Avocado & Broccoli Salad

With quinoa in an orange and lemon vinaigrette

Warm winter salad

With al dente carrots and cauliflower, sultanas, ground pistachios, tahini dressing, parmesan frico, coriander, and thyme

Cajun Chicken Salad

With 3 greens , avocado and cherry tomato

Citrus harissa Prawn Salad

With orange and grapefruit

Ful Medames

Braised fava beans and chickpeas, topped with tomato, coriander, green chili, in lemon and garlic vinaigrette

Sous vide duck salad

With orange, grapefruit, orange blossom, and chives

Calamari and Cumin Salad (Paleo)

With a lemon olive oil, smoked paprika dressing

Stews

Lebanese Spice Okra

With tomato and onions

Chicken Tagine

With green olives and preserved lemons

Lamb Tagine

With prunes and toasted almonds

Kefta Tagine

Bell peppers, onions, meatballs with Harissa tomatoes paste

Belgian Harissa Mussels

With spicy chorizo, in white wine and Roma tomato



Fish

 Organic salmon fillet topped with pomegranate gremolata
Flat leaf parsley, orange juice, lemon zest, and pomegranate seeds

Charred sea bass

With tomato, kalamata olives, and capers topped with lemon, garlic and fried basil

Fish tagine

A north African take on bouillabaisse served with harissa aioli and freshly baked bread

Chorizo Encrusted Barramundi

On top of harissa tomato sauce

Sardinian toasted couscous with pepita clams

With toasted chili flakes, thyme and vermouth

Crispy Skin Red Snapper

Topped with green tahini and roasted walnuts

Meats

Lamb and rice-stuffed grape leaves

A dramatic showstopper, flipped over at the table to reveal a crown of lamb chops atop a mound of leemony grape leaves

 Za'atar chicken

Butterflied sumac and za'atar roasted chicken with Lebanese garlic aioli and charred lemon +\$80 for organic chicken

 Roast beef tenderloin

(Cooked to your preference)

With our pomegranate mint chimichurri, balsamic and pomegranate molasses roasted red onions, all served on a bed of baby arugula

Turkish coffee chipotle marinated pulled pork

Served with flour tortillas, pickled red onions, chipotle aioli, and red cabbage jalapeño slaw

 Chili, garlic, thyme, and slow-cooked lamb shoulder

Served with bread, tahini, pickled red onion, and parsley

Pomegranate molasses and citrus glazed duck

Succulent Grass fed Lamb chops

Marinated in mint, chilli & coriander served with a Smokey Chermoula & balsamic roasted red onions



Tandoori Spiced Roast Chicken



Vegetarian Mains

Tunisian Shakshouka

Eggs poached in eggplant and bell pepper tomato sauce served with steaming hot Turkish bread

Spanakopita

Spinach, leeks, fresh herbs, and feta, sandwiched between buttery layers of filo dough

Halloumi bake

With green and yellow zucchini, chopped tomato, bell peppers, topped with fresh basil and sumac

Vegetarian grape leaves

Stuffed with mushroom, walnut, rice, and herbs, cooked in a lemony tomato sauce

Chickpea and Baby Spinach Quinoa Risotto

Cooked in a harissa and onion broth served with crumbled feta and a squeeze of lemon

Parmesan Gnocchi

With walnut pesto, rocket and lemon zest

Koshari

Lentils, rice, vermicelli, tomato paste & fried onions

Sides

Thyme and Chili Roast Butternut Squash

Drizzled pistachio pesto, feta and pomegranate seeds

Bharat Jeweled Pilaf

Spiced Basmati rice cooked in a 7-spice mix with pistachio, toasted almonds, buttered pine nuts and pomegranate seeds

Pomegranate Molasses Chargrilled Eggplant

With saffron yoghurt, parsley, buttered pine nuts and almonds, and pomegranate

Buttered couscous with pine nuts and almonds

Sautéed seasonal greens

Served Lebanese-style, with lemon and olive oil

Garlic Roasted Potatoes

With fresh parsley

Whole Roasted Cauliflower

With toasted almonds and fresh coriander

Creamy Spinach

With halloumi cheese



Dessert

🍰 Citrus drizzle Almond Cake

🍰 Sticky Toffee Pudding

With a tahini honey drizzle

Sweet Semolina Coconut Basbousa

Soaked in saffron-infused simple syrup

🍰 Chocolate Brownie

With espresso buttercream

🍰 Dark Chocolate and Halva Tiramisu

Coconut Panna Cotta with Mixed Berries

Knafeh

A Levantine classic: rosewater scented fresh cheese between buttery shredded filo

Kataifi ice cream sandwiches

Cinnamon rose ice cream sandwiched between layers of shredded filo

Persian Love Cake

Banana tahini chocolate torte

