



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

Batinjan 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 Nayeh

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

*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*



Moudardara V

Lentils and rice served with fried onions

Moujaddara 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 Manaesh**

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 flambéed 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 walnut, onion & green pepper

Samboussik

Lamb rissole with pine kernels

Samke Harra

Fish ratatouille with tomato, hot green pepper, red pepper, onion and coriander

Sawdat Djaj

Marinated chicken livers flambéed 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

*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*



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 Istanbuliyeh

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

*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*



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 served 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**

*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*



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

Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds

Mouhallabieh

Lebanese pudding

Ossmalieh

Caramelised wheat filled with ashta clotted cream

Seasonal Fruits