

OUR BUFFET OPTIONS see next page for borrel options

wanna mix up our vegetarian & meat selection? no problem!

FULL SELECTION

30 eur p.p. includes items below

LEMON & PAPRIKA CHICKEN

chicken breast pieces with toasted almonds.

LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

LEBANESE SPICED LAMB

lamb/beef mix with pistachios, almonds & raisins.

SWEET & SOUR CHICKPEA HIBISCUS SALAD

pan-fried hibiscus flowers with chickpeas.

ROASTED AUBERGINES

with lentils, on a bed of tarator topped with cranberries.

ROASTED PUMPKIN

topped with zaatar & olive oil.

BABAGANOUI

roasted aubergine dip with tahini, lemon & garlic.

LABNEH

homemade yogurt-based cheese topped with zaatar.

HUMMUS

homemade with tahini & garlic topped with sumac.

PICKLES

lebanese salty, sour crunchy pickles.

GREEN SALAD

with pomengranate-sumac dressing.

MEAT SELECTION

24 eur p.p. includes items below

LEMON & PAPRIKA CHICKEN

chicken breast pieces with toasted almonds.

LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

SWEET & SOUR CHICKPEA HIBISCUS SALAD

pan-fried hibiscus flowers with caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

ROASTED AUBERGINES

with lentils, cinnamon & caramelized onions on a bed of tarator (tahini dip) topped with cranberries.

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

homemade with tahini & garlic topped with sumac.

PICKLES

lebanese salty & sour pickles.

GREEN SALAD

with pomengranate-sumac dressing.

VEGETARIAN SELECTION

22 eur p.p. includes items below

SWEET & SOUR CHICKPEA HIBISCUS SALAD

pan-fried hibiscus flowers with caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

ROASTED AUBERGINES

with lentils, cinnamon & caramelized onions on a bed of tarator (tahini dip) topped with cranberries.

ROASTED PUMPKIN

topped with zaatar & olive oil.

BABAGANOUI

creamy roasted aubergine dip with tahini, lemon & a hint of garlic topped with grenadine pits.

LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

HUMMUS

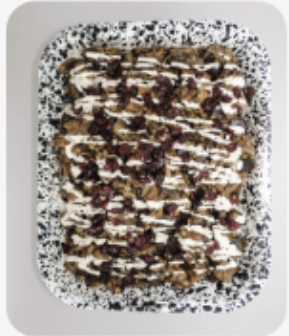
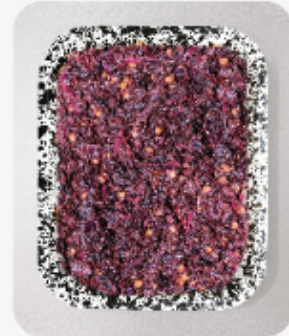
homemade with tahini & garlic topped with sumac.

PICKLES

lebanese salty & sour pickles.

GREEN SALAD

with pomengranate-sumac dressing.





Check out our catering menu and let us cater your next event. Whether it's work gatherings, birthdays, or special occasions, we've got you covered.

Choose from our selection of buffet options for a hearty lunch or dinner, or add some unique bites to your next borrel. We can also bring a live saj station and serve freshly baked manoushe to your guests.

All prices are incl btw & assume you're picking-up — if you want us to deliver, bring a buffet or live saj station to you, get in touch for a quote.



BORREL OPTIONS

CANAPES

3,75 eur per piece (min 20pcs. per type)

AUBERGINE & LABNEH OR TARATOR

roasted aubergines with lentils cinnamon & caramelized onions with labneh or tarator (tahini dip).

LAMB & TARATOR

roasted aubergines with lentils cinnamon & caramelized onions on a bed of tarator (tahini dip).

HIBISCUS & LABNEH OR HUMMUS

Pan-fried hibiscus flowers, caramelized onions & chickpeas sprinkled with zaatar roasted crunchy bread.

BABAGANOUI (VEGAN)

creamy aubergine dip with tahini topped with zaatar roasted crunchy bread.

PUMPKIN & LABNEH OR HUMMUS

pumpkin on a bed of labneh, drizzled with zaatar & sprinkled with cranberries.

BASIL HUMMUS

basil infused hummus topped with pine nuts and zaatar roasted crunchy bread.

CHICKEN & LABNEH OR HUMMUS

lemon & paprika chicken breast pieces with toasted almonds on a bed of hummus.

LABNEH & ZAAATAR HONEY

labneh drizzled with zaatar honey & zaatar roasted crunchy bread.

BORREL SELECTION

8 eur per person

ZAAATAR & HONEY CASHEWS

oven roasted cashew nuts with zaatar & honey

ZAAATAR & HONEY PECANS

oven roasted pecan nuts with zaatar & honey

ZAAATAR BLACK OLIVES

zaatar infused black olives

SUMAC GREEN OLIVES

sumac infused green olives

PICKLES

lebanese salty, sour crunchy pickles.



LIVE SAJ

For an eyecatching & unique experience we can bring along our saj and serve live-baked manousheh to all your guests. Get in touch for a quote.



SWEET TREATS

DARK CHOCOLATE LOG (VEGAN)

homemade dark chocolate & cookie roll 4,75€ p.p.

CHOCO TAHINI DATES (VEGAN/GF)

dark chocolate covered dates filled with tahini & sprinkled with fleur de sel. 1,95€ per date.

SALTED TAHINI CHOCOLATE CHIP COOKIES

pistachio halawa, tahini & dark chocolate chip cookies sprinkled with fleur de sel. Chewy, sweet & salty.