

## MEAT SELECTION

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22 eur p.p. (min. 20 ppl)

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### GREENS

colourful mix of greens with tomato & a sprinkle of crunchy bread with a sumac-pomegranate dressing.

### LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

### HUMMUS

homemade with tahini & garlic topped with sumac.

### ROASTED AUBERGINES

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

### LEMON & PAPRIKA CHICKEN

chicken breast pieces with toasted almonds.

### LEBANESE STYLE MINCED BEEF

with pomegranate molasses & pine nuts.

### LEBANESE BREAD

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## VEGETARIAN SELECTION

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21 eur p.p. (min. 20 ppl)

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### GREENS

colourful mix of greens with tomato & a sprinkle of crunchy bread with a sumac-pomegranate dressing.

### LABNEH

creamy homemade yogurt-based cheese topped with zaatar.

### HUMMUS

homemade with tahini & garlic topped with sumac.

### HIBISCUS & CHICKPEAS

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.

### BABAGANOUJ

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

### LEBANESE BREAD

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## EXTRA'S

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### ZAATAR & HONEY CASHEWS

oven roasted cashew nuts with zaatar & honey 1.5€p.p.

### ZAATAR & HONEY PECANS

oven roasted pecan nuts with zaatar & honey 1.5€p.p.

### CAULIFLOWER\*

roasted cauliflower with sumac & grenadine molasses on a bed of tahini sauce. 5€p.p.

### ROASTED CARROTS\*

with pomegranate molasses & garlic, topped with sesame and served with tahini sauce 5€p.p.

### ROASTED PUMPKIN\*

topped with zaatar & cranberries 5€p.p.

### LEBANESE SPICED LAMB

with pistachios, almonds & raisins 5€p.p.

### SUMAC SAUTÉED SPINACH

with chickpeas topped with zaatar-roasted sweet potatoes & cranberries. 5€p.p.

\*only available for a minimum of 25ppl

## CANAPES

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

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### 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.

### BABAGANOIJ (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.

### MORTADELLA, LABNEH & PICKLES

labneh, mortadella & pistachio-cashew cream topped with lebanese pickled cucumber slices

### LABNEH & ZAAATAR HONEY

labneh drizzled with zaatar honey & zaatar roasted crunchy bread.



## LIVE SAJ

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## DRINKS

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### HIBISCUS & GRENADINE LEMONADE

3,25€ p.p. (33cl)

### GINGER LEMONADE

3,25€ p.p. (33cl)

### SOFT DRINKS

2,90€ p.p. (33cl)

### LEBANESE BEER

2,75€ p.p. (33cl)

### IXSIR LEBANESE WINE

red / white / rose

21€ per bottle (75cl)

## SWEET TREATS

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### LABNEH, SUMAC & OLIVE OIL CAKE

moist & fluffy cake made with olive oil, labneh, sumac & topped with a lemon glaze 4,25€ p.p.

### DARK CHOCOLATE LOG

homemade dark chocolate & cookie roll 4,25€ p.p.



We cater all sorts of gatherings and events — from office lunches to art openings. You can pick up a selection of sharing platters or canapé trays, or have us come to you and set up a buffet.

If you're celebrating something special and want to go all out, we can even bring along a saj and serve freshly-baked manousheh to all 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.

Send us an email to [catering@thesajeria.com](mailto:catering@thesajeria.com) with your event date and number of guests and we'll get you sorted with a spread.

[www.thesajeria.com](http://www.thesajeria.com)

Pick up at Utrechtsestraat 69, 1017 VJ Amsterdam