Wishes
CATERERS

NORTH AFRICAN MENU

Cold Mezzes

BAMIYEH BEL ZEIT (V)
OKRA COOKED WITH TOMATO, CORIANDER AND OLIVE OIL

BATANGAN EL RAHIB (V)
GRILLED AUBERGINES WITH LEMON AND GARLIC

BATINJAN MAKDOUS (V)
BABY AUBERGINES PICKLED AND STUFFED WITH WALNUT AND GARLIC

HOUMMOS (V)
PUREE OF CHICKPEAS WITH SESAME OIL AND LEMON

HOUMMOS BEIRUT (V)
PUREE OF CHICKPEAS WITH HOT PEPPER, GARLIC, PARSLEY, SESAME OIL AND LEMON

KEBAB DOPIAZA

LOUBIEH BEL ZEIT (V)
GREEN BEANS COOKED WITH TOMATO AND OLIVE OIL

MOUSAKAAT BATANGAN (V)
BAKED SEASONED AUBERGINE COOKED WITH TOMATO AND CHICK PEAS

MOUTABBAL (V)
PUREE OF GRILLED AUBERGINE WITH SESAME SEED OIL AND LEMON JUICE

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

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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
MANTO
PASTA FILLED WITH MEAT
HALLOUMI CHEESE (GRILLED)
CYPRIOT CHEESE SERVED GRILLED
JAWANEH (GRILLED)
CHICKEN WINGS MARINATED IN LEMON & GARLIC, CHARCOAL GRILLED
JAWANEH (PROVENCALE)
CHICKEN WINGS SAUTED IN A PROVENCALE SAUCE
KEBBEH
LAMB AND CRACKED WHEAT SHELL FILLED WITH SEASONED MINCED LAMB AND PINE KERNELS, DEEP FRIED

Salad

FATTOUSH (V)
MIXED SALAD, LETTUCE, TOMATOES, MINT, SUMAC, ONION AND GRILLED LEBANESE BREAD
LEBANESE MOUNTAIN SALAD (V)
TOMATOES, LETTUCE, CUCUMBER, GREEN PEPPER, RADISH, LEMON & OLIVE OIL
FRESH HERB SALAD (V)
ICEBERG LETTUCE, A SELECTION OF FRESH HERBS, LEMON & OLIVE OIL
TOMATO AND ONION SALAD (V)
FRESH TOMATOES WITH FINELY CHOPPED ONIONS BLACK PEPPER AND OLIVE OIL

Rice

PLAIN RICE (V)
KABULI PILAU
RICE WITH TOMATO SAUCE (V)
RICE WITH MINCED LAMB

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Main Course

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

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 & CRACKED WHEAT LAYERS FILLED WITH SEASONED MINCED LAMB AND PINE KERNELS

LAMB 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

SHISH TAOUK
MARINATED CHICKEN SKEWERS, CHARCOAL GRILLED

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Desserts

AISH EL SARAYA
CARAMELISED BREAD PUDDING WITH ASTHA CLOTTED CREAM

FERHNI
AFGANI SWEET MILK DESSERT

HALAWAT EL JEBN
CHEESE ROLL FILLED WITH ASHTA CLOTTED CREAM SERVED WITH SYRUP

KARABEEJ HALABI
PISTACHIO FILLED SHORTCRUST PASTRIES SERVED WITH MERINGUE CREAM

FRESH FRUIT

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