

WEDDING MENU



HOT & COLD CANAPÉS

LEBANESE CUCUMBER, LEBNEH & ORANGE BLOSSOM HONEY

Slices of fragrant baby cucumber with thick strained yogurt drizzled with orange blossom honey and our special blend of za'atar

HALOUMI, CARAMELISED ONION & ROSEMARY MANAKEESH

Bite-sized Arabian-style pizza bread topped with haloumi cheese, sweet caramelised onions, sprigs of rosemary and toasted sesame seeds

SPICY MERGUEZ SAUSAGES

Grilled spicy free-range lamb sausages on sticks

CHICKEN & PISTACHIO KIBEH

Crispy parcels of wholemeal bulgur wheat with fresh herbs and sweet aromatic spices stuffed with pieces of free-range chicken, onions and pistachios

MUHAMMARA ON TOAST

Smoky chargrilled sweet red peppers, sultanas and crushed walnuts with a hint of roasted red chilli on toasted bread

COLD MEZE BUFFET

STONE-CRACKED GREEN OLIVES

Stone-cracked green olives pickled in brine with bay leaves and lemons

A PLATTER OF CRUDITIES

Fresh crunchy whole vegetables including fragrant baby cucumbers, vine-ripened tomatoes, radishes, spring onions, baby carrots and a delicious mix of crunchy Arabian pickles with fresh herbs

REAL ARABIAN HUMMUS

Pure and simple as it should be, a creamy blend of chickpeas and tahini with lemon juice and extra virgin olive oil

MOUTABEL

Chargrilled smoked aubergine mashed with tahini, fresh parsley, lemon juice and a hint of garlic

CHEESE & THYME SALAD SHANKLEASH SALAD

Sharp, air-dried organic cows milk cheese rolled in wild thyme tossed with cherry tomatoes, red onions, fresh mint leaves and extra virgin olive oil

ARTICHOKE, BROAD BEAN AND PRESERVED LEMONS

Artichoke hearts, green broad beans and preserved lemons with extra virgin olive oil, a squeeze of lemon juice and fresh dill

VILLAGE-STYLE TABOULEH

Hand cut leaves of fresh parsley and mint mixed with wholemeal bulgur, baby cucumbers, spring onion, tomatoes with a zesty dressing

FATOUSH SALAD

A fresh salad of crisp cos lettuce leaves, fragrant baby cucumbers, sweet cherry tomatoes, red onion, radish and wild rocket with za'atar croutons

ASSORTMENT OF ARABIC BREADS

ARABICA آرابيكا

WEDDING MENU



LIVE COOKING STATION

SLOW ROAST FREE-RANGE LAMB OUZI

The famed feasting dish of Lebanon is a must have at any special occasion. We marinade a whole lamb in our own blend of freshly ground aromatic spices before stuffing it with rice. It is slow cooked until meltingly tender and served with caramelised onion rice garnished with toasted almonds, pistachios and pine nuts. Served with a crisp green salad and thick strained yogurt.

DESSERT

**MILK ICE CREAM WITH CHIOS MASTICA
& ISPARTA ROSE PETALS**
with English strawberries

ARABIAN COFFEE AND FRESH MINT TEA
with sesame, pistachio and orange blossom cookies