



MENU

CANAPES

VEGETARIAN CANAPES

Aloo Tikki
Veg Spring Rolls
Veg Cocktail Samosas
Veg Mini Burgers
Papri Chaat
Chilli Mogo
Chilli Paneer
Pani Puri
Paneer Tikka
Paneer Tarts
Mexican Potato Bites
Garlic Mushroom
Cauliflower Manchurian
Mini Pizza
Noodle Box

DESERT CANAPES

Gulab Jamun Cheesecake Bites
Masala Chai Éclairs
Gajar Halwa Trifle
Mango Lassi Macarons
Pistachio Kulf Bites
Chocolate brownie bites
Paan roll bites

NON-VEGETARIAN CANAPES

Fish & Chips
Malai Chicken Tikka
Hariyali Chicken Tikka
Mini Chapli Kebabs
Tempura Prawns
Mini Meat Burgers
Meat Samosas
Chilli Kofta
Chicken Pakora
Shrimps
Nan Pizza Bites
Butter garlic chicken bites
Crumbed chicken bites
Torpedo Prawns
Prawn Twister
Hariyali Tikka
Tikka quesadillas



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STARTERS

Luqmad or Odkac-Tender , pan -seared beef bites infused with aromatic herbs , served alongside soft Somali pancakes

Beef Sambuus-Crisp , golden-fried samosas filled with seasoned beef , garlic and onions paired with sweet mandhasi

Bajiy- Delicately spiced bean fritters , crispy on the outside and soft inside, offering a perfect balance of texture and flavour

Fuud Niib or Shurbad Adas- Heartly spiced soup made with red or brown lentils , simmered with aromatic Somali spices , onions , garlic , tomatoes , warm spices such as cumin , coriander , turmeric and cinnamon.

Grilled Jumbo Prawns- Lightly marinated in Somali spices and grilled to perfection , served with a zesty tamarind dipping sauce

Liver Suqaar- Tender lamb liver sautéed with caramelized onions , green chillies and aromatic spices served with warm Somali bread

Maraq Digaag- rich and flavourful Somali chicken soup with warming spices , slow-simmered for a comforting start to the meal



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LUNCH AND MAINS

Slow-Braised Lamb Royale- Succulent lamb shoulders and legs , slow-cooked to perfection in a signature spiced sauce , served with fragrant rice simmered in lamb broth , elegantly topped with golden raisins , fresh vegetables or crispy chips

Somali-spiced Chicken Stir-Fry- Juicy , tender chicken sautéed with vibrant vegetables and rich blend of traditional spices , served with freshly baked bread or muffa

Creamy Indulgence Chicken- Succulent , slow-cooked chicken in a velvety spiced cream sauce , accompanied by warm bread or handmade chapati

Royal Roasted Chicken- Marinated chicken leg and thigh , oven-roasted to perfection , served with aromatic rice

Golden-Fried Chicken Delight- Crispy , well seasoned fried chicken served with sautéed spinach and creamy mashed potatoes , paired with fluffy rice or soft chapati

Slow-Cooked Beef Suqaar- Cubes of premium beef , slow-cooked with tomatoes , peppers and fragrant Somali spices served with chapati or fluffy rice

Somali Spiced Salmon- Oven-roasted salmon fillet , marinated in a blend of coconut , cumin , lemon served with buttery mashed potatoes and sautéed greens

Grilled Lam Chops- Tender , marinated lamb chops grilled to perfection , paired with seasoned couscous or Somali-style rice

Vegetarian Barliis- Fragrant Somali-style rice infused with coconut and cardamom , topped with roasted seasonal vegetables and crisp fried onions



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DRINKS

Mango Juice

Guava Juice

Lychee Juice

Passionfruit Juice

Pomegranate Juice

Pineapple Juice

Coconut Juice

Tropical Juice

Shloer

Pina Colada

Lime Mojito

Strawberry Dacquiri

Tropical Delight

Lychee Martini

Cherry Dacquiri

Wildcat Cooler

Blueberry Mojito



MENU

TEA

Shaah Somali- Classic spiced Somali tea with milk and sugar

Shaah Cadeys- Strong black tea with Somali spices , served without milk

Karak Chai- Rich and spiced tea with cardamom , cinnamon and evaporated milk.

Masala Chai- Black tea infused with a blend of Pakisi spices

BISCUITS

Buskud Somali- Light , crispy and slightly sweet biscuits , perfect with tea

Xalwo Buskud- Soft biscuits made with a hint of somali halwa flavours

Icun- Hard , crunchy tea biscuits often enjoyed with Shaah somali

Doolshe Qamadi- Simple wheat-based cookies , slightly spiced

Doolshe Basal- Buttery . melt-in-mouth cookies