

BESPOKE EVENT CATERING MENU

N I B B L E S & D I P S

FALAFEL (TA'MIYAH)

Mama Hala's homemade chickpea falafel with fresh green herbs

FATIYER

Pastry bites with your choice of:

- za'atar & pomegranate
- tomato & aubergine
- beetroot & orange

Add whipped feta?

SAMOSA (SAMBOKSA)

Filo pastry filled with your choice of:

- feta and mint
- spiced beef and pomegranate
- sundried tomato and olive

STUFFED VINE LEAVES

Grape leaves stuffed with lemon and herb rice.

PEA & LEMON FRITTERS

Pea and lemon bites and coated in a crunchy vegetable crumb

FLATBREADS & CRUDITES

Arabian flatbreads and carrot sticks.

MIXED OLIVES.

EGYPTIAN LENTIL & CARROT SOUP (ADDAS)

Red lentil, carrot and parsley soup.

HUMMUS

Chickpeas, tahini (sesame), garlic, lemon and olive oil. topped with za'atar (toasted sesame, thyme, oregano and sumac).

ZABADI

Jordanian dip of greek yoghurt, za'atar (toasted sesame, thyme, oregano and sumac), sea salt and olive oil.

ROASTED ARABIAN SALSA (ASWAD)

Aubergine and roasted vegetable salsa with lemon and cumin.

WHIPPED FETA

Feta whipped with greek yoghurt, topped with za'atar (toasted sesame, thyme, oregano and sumac).

SUDANESE TZATZIKI (ROUB)

Cucumber, grated carrot, yoghurt and garlic.

MISH

Yoghurt, feta, nigella seeds and jalapenos.

M A I N S

M E A T & F I S H

TURMERIC CHICKEN

Chicken & potatoes in a creamy turmeric, lemon sauce.

LEMON ROASTED CHICKEN

Roasted lemon and cardamom chicken.

SHOULDER OF LAMB

Cumin roasted lamb with pomegranate and mint.

MISH MISH (APRICOT) FISH

White fish oven baked in a homemade tomato and apricot sauce.

V E G A N

CARROT & OKRA STEW (BAMIA)

Carrots and okra stewed in a tomato sauce (vegan).

SUDANESE BEANS (FUUL)

Fava beans and chickpeas in a cumin, lemon and garlic sauce.

CURRIED PATRA

Spiced curried colocasia leaves with mango chutney and coconut cream.

FASOULIA

Cannellini beans in a tomato, cardamom, garlic and onion sauce.

S I D E S

PERSIAN RICE

Butter toasted rice with pistachio, barberries and green herbs.

SANIYAT POTATOES

Roasted potatoes in a cumin and tomato sauce.

MEDITERRANEAN COUS COUS

Cous cous salad with sun-dried tomatoes, cucumber and olives.

KUSHARI

Ultimate Egyptian comfort food. Rice, lentil and pasta topped with a homemade tomato and garlic sauce and fried onions.

SPICED LENTILS (FATATT ADDAS)

Lentils, bread, rice and sudanese spices.

SUDANESE GREEN SALAD (A'KHDAR)

Traditional Sudanese green salad of mixed leaves, red onion, tomatoes, parsley and coriander with an olive oil and balsamic dressing.

FATTOUSH

Mixed leaves, tomatoes and croutons with a sumac and lemon dressing.

TABBOULEH

Levantine salad of parsley, bulgur wheat, tomatoes, mint, and onion.

GREEK SALAD (HORIATIKI)

Tomatoes, cucumber, red onion and olives, dressed with olive oil, salt and oregano.

DESSERTS

MANGO LASSI ETON MESS

Meringue, cream, mango compote, fresh berries and cardamom

ARGENTINE TIRAMISU (CHOCATORTE)

Chocolate cake soaked with espresso, dulce de leche caramel and whipped cream, topped with a dusting of cocoa

EGYPTIAN POLENTA CAKE (BASBOOSA)

Polenta cake soaked with a lemon and rose syrup, topped with rose petals, pistachio and almond. Served with cream.

EGYPTIAN BREAD & BUTTER PUDDING (OUM ALI)

Puff pastry, raisins, almonds and coconut in a sweet cardamom and almond custard.

BAKLAWA

Puff pastry, raisins, almonds and coconut in a sweet cardamom and almond custard.

SUDANESE BASTA (PEANUT BAKLAVA)

Traditional Sudanese Baklava. Layered filo pastry and chopped peanuts soaked in a simple syrup.

DIETARY REQUIREMENTS & ALLERGIES

Every dish on the menu can be produced gluten free, dairy free, nut free, vegetarian or vegan - or to suit any other dietary requirements you may have. We believe that everyone is entitled to enjoy good food, safely. Please get in touch and we can send over our allergen information, alternatively please find it on our website.

We must inform all customers that all of our goods are produced in a kitchen which handles allergens including (but not limited to) gluten, dairy, eggs, soya, nuts, sesame and sulphites. Please understand that we cannot 100% guarantee there is no risk of cross contamination, but we assure you that we try our very best to reduce the risk, and keep all allergen-friendly cooking and baking separate to baking which does contain allergens. Our staff have allergen training and family members with allergies - we understand the importance of catering for you safely and do our utmost to produce safe, allergen-friendly goods.

PRICING

PRICING IS DEPENDENT ON YOUR CHOSEN COMBINATION OF DISHES, AND QUANTITIES. PLEASE GET IN TOUCH FOR A BESPOKE QUOTE.

SET MENUS

If you are stuck for choice, or have a set budget in mind - we offer a number of set menus, at a variety of price points. Feel free to have a chat with us! Let us know your preferences, and we can work together to create a menu bespoke to you and your budget.

STYLE OF SERVICE

THERE ARE A NUMBER OF WAYS YOUR FOOD CAN BE SERVED...

- **DELIVERY ONLY**

Disposable service. We deliver your catering, and leave you to enjoy! All platters are disposable, making it easy to package up and clear away at the end of your event.
(Disposable plates and cutlery are available for an additional cost.)

- **GASTRONOME - SELF SERVE & RETURN**

We can deliver our catering and set up in gastronomes, which keep hot food hot and covered for the duration of your event. Gastronomes and serving utensils are included, and incur a deposit, and are either collected or returned following the event.

- **GASTRONOME - STAFFED SERVICE**

A bespoke service. we deliver and set up the food in gastronomes as described above, and stay for the duration of your event to serve your guests and clear away.

This is for the service of food ONLY, our staff can be available to assist with the other elements of your event for an additional charge.

Gastronomes and serving utensils are included, and incur a deposit (dependent on quantity), and are either collected or returned following the event. Pricing is dependent on number of guests, duration of event, and your choice of disposable or crockery/tableware.



CATERING – OUR FOOD

Our food is rooted in family, culture, and a love of sharing. Inspired by the kitchens of Sudan, the Levant, and across the Middle East and North Africa, we combine traditional recipes with fresh, seasonal produce to create dishes that are vibrant, generous, and full of flavour - inspired by our own history, family and friends.

From hand-rolled falafel to slow-roasted lamb, every recipe has a story – many passed down through generations, some reinvented with a modern twist. We take pride in cooking with care, using authentic spices, herbs, and ingredients that celebrate the diverse culinary heritage of our regions.

We believe food is for everyone. That's why every dish can be adapted to suit a range of dietary requirements - gluten free, dairy free, nut free, vegetarian, or vegan – without ever compromising on taste. Everyone is included.

At ABDA, food is more than just a meal. It's connection, celebration, and community. Whether you're hosting a wedding, a family gathering, or a corporate event - we bring warmth, colour, and generosity to your table.

