

COLD MEZZE

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?

STUFFED VINE LEAVES

Grape leaves stuffed with lemon and herb rice.

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.

FLATBREADS & CRUDITES

Arabian flatbreads and carrot sticks.

FUUL PITTAS

Pitta breads stuffed with sudanese beans, sundried tomatoes, red onion and coriander.

SUDANESE GREEN SALAD CRISPS MIXED OLIVES.

ADD HOTPOTS

£50 each (Feeds approx 20)

Larger quantities are available

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.

ADD DESSERTS

£60 each (20 portions)

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

BAKLAWA

Filo pastry filled with mixed nuts and soaked in a sugar syrup.

PLEASE NOTE

Catering is served in disposable platters as standard. This does not include serving utensils, plates, napkins, cutlery, or gastronomie silver service. This is available for an additional charge.

£20 per head
(minimum order of 10)



FESTIVE MEZZE



STUFFING FALAFEL BITES

Mama Hala's homemade chickpea falafel with fresh green herbs and sage and onion stuffing.

FATIYER

Pastry bites with your choice of:

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

Add whipped feta?

STUFFED VINE LEAVES

Grape leaves stuffed with lemon and herb rice.

ROASTED RED PEPPER HUMMUS

Chickpeas, tahini (sesame), roasted red peppers, garlic, lemon and olive oil. Topped with paprika.

CONFIT GARLIC ZABADI

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

FLATBREADS & CRUDITES

Arabian flatbreads and carrot sticks.

FESTIVE FUUL PITTAS

Pitta breads stuffed with sudanese beans, sundried tomatoes, pickled red cabbage and coriander.

ORANGE & POMEGRANATE SALAD CRISPS MIXED OLIVES.

£25 per head

(minimum order of 10)

ADD HOTPOTS

£50 each (Feeds approx 20)

Larger quantities are available

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.

ADD DESSERTS

£60 each (20 portions)

BERRY LASSI ETON MESS

Meringue, cream, berry and rosemary compote, fresh berries and cardamom

GINGERBREAD ARGENTINE TIRAMISU (CHOCATORTE)

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

MINCE PIE BAKLAWA

Filo pastry filled with mince pie filling, soaked in a sugar syrup.

PLEASE NOTE

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