



Lebanese Cedar Catering

MEZZA · CHARCOAL GRILL · SWEETS

A celebration of authentic Lebanese cuisine — fresh mezza, charcoal-grilled meats, slow-cooked stews, and time-honoured sweets, prepared with care from family recipes.

COLD MEZZA

— Starters to begin —

Hommos V

Chickpea purée with sesame sauce and lemon juice.

Moutabal V

Grilled aubergine purée blended with sesame sauce and lemon juice.

Warak Inab V

Vine leaves stuffed with rice, parsley, tomatoes, mint and onions, cooked in lemon juice and olive oil.

Tabbouleh V

Finely chopped parsley, tomatoes, onions, mint and crushed wheat dressed with lemon juice and olive oil.

Fattoush V

Salad of cucumber, peppers, tomatoes, onions and parsley topped with toasted Lebanese bread.

HOT MEZZA

— Warm small plates —

Batata Harra V SPICY

Cubed potatoes fried with fresh coriander, garlic and peppers.

Falafel V

Deep-fried croquettes of ground beans, chickpeas and fine herbs, served with salad and house sauce.

Fatayer B'sabanekh V

Baked Lebanese pastry filled with spinach, onions, pine nuts, lemon juice, olive oil and sumac.

Cheese Samboussek V

Fried Lebanese pastry filled with feta, halloumi and parsley.

Meat Samboussek

Fried Lebanese pastry filled with minced lamb, onions and pine nuts.

DESSERTS

— The sweet end —

Muhallabia

Milk-based ground-rice pudding topped with pistachio nuts, rosewater and orange blossom.

Baklava

A selection of Lebanese pastries filled with nuts and syrup.

Knafa (Cheese)

Fine semolina, butter, sugar and rosewater layered with mild white cheese — served warm.

MAIN COURSES & CHARCOAL GRILL

— From the open flame —

Kafta Kashkhash SPICY

Minced meat, parsley, garlic and spicy tomato sauce, grilled on skewers.

Lamb Kabse

Slow-cooked spiced lamb over fragrant basmati rice, infused with cardamom, cloves, cinnamon and a hint of saffron.

Chicken Kabse

Tender marinated chicken on a bed of spiced basmati rice with tomatoes, onions and warm Middle Eastern spices.

VEGAN & VEGETARIAN MAINS

— Plant-based plates —

Loubieh B'zeit with Rice V

French-bean stew cooked in olive oil, tomato sauce, onions and herbs, served with rice.

Moussakaa B'zeit with Rice V

Fried aubergines, chickpeas, tomato sauce and spices, served with rice.

COLD DRINKS & FRESH JUICE

— Cold & refreshing —

Salty Lassi

Mango Lassi

Fresh Orange Juice

Fresh Cocktail

Mixed fruit.

Soft Drinks

Coke, Fanta Orange, Pepsi, 7up, Diet Pepsi.

Fresh Lemonade

Tamer Hindi

Dates cordial and rose water.

Jallab

Dates, grapes cordial and pine nuts.

Crafted with care from the cedars of Lebanon to your table.

V — VEGETARIAN · SPICY — CONTAINS CHILLI