



Al Mabrook
Catering Services

Arabic Buffet Sample Menu

Aed 170/- per person

Cold Mezzeh

Hummus (Puree of Chickpeas and Tahina Sauce)
Babaganoush (Roasted Eggplant with Capsicum, Pomegranate and Lemon Juice)
Fattoush (Middle Eastern Salad with Cucumber, Tomato, Sumac, Olive Oil, Malt Vinegar and Toasted Arabic Bread)
Moutabel (Roasted Eggplant Dip with Tahina Sauce and Pomegranate)
Labneh (Thickened Yoghurt with Garlic and Olive Oil)
Tabouleh

Hot Mezzeh

Cheese Sambousek (Cheese Stuffed Fried Arabic Dough)
Lamb Kebbeh (Fried Minced Lamb with Burghul and Pineseeds)
Spinach Fatayer (Spinach and Pine Nuts Stuffed Roasted Arabic Dough)
Sabanak (Minced Meet Stuffed Roasted Arabic Dough)
Selection of Bread Rolls, Arabic Bread and Irani bread

Main Courses

Riyas Baby Lamb Chops with finest herbs
Kofta (Minced Lamb Kebab with Onion, Parsley, Capsicum and Tomato)
Chicken Mashwi (Grilled Chicken with Coriander, Lemon and Garlic Sauce)
Shish Taouk (Chicken Kebab with Lemon Juice and Chilli Paste)
Shish Kebab (Marinated Lamb Fillet with Onion, Chilli, Capsicum and Tomato)
Oriental Rice (Basmati Rice with Cinnamon, Cloves, Cardamom)/Biryani
Seasonal Vegetables
Bamya Saloona (Okra with Tomato Sauce and Onions)

Desserts

Fresh fruit salad
Muhallabia Asfar (Sweetened Milk Pudding with Saffron)
Kataif Asafiri (Arabic Pancake Stuffed with Kistha and Sugar Syrup)
Awamat (Deep Fried Yeast dough balls in heavy perfumed syrup)
Baklawa (Traditional Arabic Sweet with Nuts, Thin Layered Pastry and Sugar Syrup)
Umm Ali (Baked Puff Pastry and Milk Pudding with Pistachio Nuts and Raisins)
Cheese Kunafa
Creame Caramel

Soft Drinks, Water, Will be served Complimentary