

Hi - Kifkon - Ça Va?

Catering Menus - Price Per Guest/ Min 2 Guests

THE OUMMI CATERING *399:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

MHAMARA BEL JOUZ

Chili & Walnut Dip

SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

TARATOR DJEJ

Creamy Chicken Mix, Sesame Paste & Pickled Wild Cucumber

KRAYDES

Scampi, Coriander, Garlic, Lemon & Chili

CHEESE ROLLS

Mozzarella, Västerbotten Cheese, Thread Cheese & Truffle Oil

SUJUK

Pan Fired Beef Sausage, Tomato, Chili & Onion

BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

JOWANEH BEL KUZBARA

Chicken Wings Marinated in Coriander, Lemon, Garlic & Chili

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain

* With Grill mix 509:-

(Lamb Racks, Veal Skewers & Boneless Chicken Thighs)

THE VEGETARIAN CATERING *399:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

MHAMARA BEL JOUZ

Chili & Walnut Dip

SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili

CHEESE ROLLS

Mozzarella, Västerbotten Cheese, Thread Cheese & Truffle Oil

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

FALAFEL

Fried Chickpea Balls & Tahini Sauce

MAKDOUS

Pickled Mini Eggplants With Walnuts & Chili

ITCH

Tomato Bulgur, Chili, Parsley & Chive

BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemonn

MOUSAKKA BATINJAN

Roasted Eggplant, Garlic, Onion, Tomato & Olive Oil

FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

* With Fried Vegetables 469:-

THE LITTLE MENU *329:-

With Grill mix 439:-

(Lamb Racks, Veal Skewers & Boneless Chicken Thighs)

SEASONAL HUMMUS

Chickpea Purée, Basil, Tomatoes & Pine Nuts

SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

MHAMARA BEL JOUZ

Chili & Walnut Dip

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

TARATOR DJEJ

Creamy Chicken Mix, Sesame Paste & Pickled Wild Cucumber

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

CHEESE ROLLS

Mozzarella, Västerbotten Cheese, Thread Cheese & Truffle Oil

OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Pine nuts

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain

Chef Kris Gergi

If you have any food allergy or special dietary, please inform a member of staff

