

Iftar Menu – Larder

Iftar Drinks

Jalab | Laban | Qamar Al-Deen | karkade
Arabic coffee Station with Dates, nuts, dried fruits

Arabic Cold Mezze

Moutabal,
Chickpea Hummus
Waraq Enab
Tabbouleh
Marinated Olives with Chili and Herbs
mixed Labneh ball
Arabic Breads

Salads & Boards

Couscous with Vegetables
Fattoush – Romaine, mix peppers, red radish & sumac
Charred cauliflower with saffron, sultanas, fried capers and parsley
Smashed butter bean salad, walnut pesto, chilli & garlic (v)
Lentils with garlic, cumin, mint, parsley, lemon
Salad condiments & dressings

Wood Planks

Smoked meat planks, corichons & wild rocket
Grilled and marinated vegetable planks, aiolis & dressings (v)

Arabic Hot Mezze

Manakeesh Zaatar
cheese sambousek

Soup

Traditional Lentil Soup (Red lentil with lemon and fried Pita bread)

Hot Mains

Meat Mashawi - Mix Meat Arabic Grill - chicken, lamb & beef with garlic sauce
Fish Sayadiyeh with fennel salad and baby vegetables
Shish Taouk with toum, grilled vegetables and Arabic bread
kebbeh bil labhan with yogurt and pine nuts
Marinated grill vegetables with basil and tomato
Traditional Mulukhiyah with chicken and charred lemon
Lebanese Rice with Vermicelli
Lamb Shank Ouzi

Dates, Nuts & Seeds
(On the table)

Live Corner

Chicken kebab
Shish kebab
Lamb kofta or Lamb chops
Shish tawook
Roasted lamb leg
Grilled tomato / Arabic green capsicum / red onions
Corn ribs

Sauces

Garlic sauce
Tahini dip
Harissa sauce
Sumac yoghurt
Muhammara dip
Tzatziki sauce
Tomato & coriander salsa

Sides

Biwas salad (tomato, onion, red peppers, parsley, sumac)
Arabic mix pickles
Arabic Rocca salad
Mini Arabic bread

Dessert

Umm Ali | Pistachio
Fresh Cut Fruit | Vanilla Syrup
Mix Baklava | Honey & Pistachio
Cheese Knafeh | Amber Syrup
Strawberry Panna cotta
Gulab Jamin
Jalab
Selections of mini cakes