

Sanjay

F O O D S

Lebanese Banqueting Menu

Cold Mezza

Hummus

Chickpea puree with sesame paste (tahine) and lemon juice

Halloum Mishwi

Grilled halloumi cheese

Hummus Beiruty

Chickpea puree with hot pepper, parsley, sesame paste (tahine) and lemon juice

Labneh

Strained yoghurt served with olive oil and dried thyme *garlic optional

Bazenjan Al-Rahib

Grilled aubergines with tomato, onion, parsley and mint

Tabbouleh

Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and olive oil dressing

Warkinabb'zeit

Vine leaves filled with rice, tomato, parsley, mint and onion, cooked in lemon juice and olive oil.

Moujaddarah

Puree of lentil and rice topped with fried onion

Loubieh B'Ziet

French green beans cooked with tomato, onion fresh coriander and olive oil

Moussaka

Fried aubergines baked with tomato, onion, chickpeas and sweet peppers

Mouhamara

Mixed Mediterranean spicy nuts with olive oil

Bammiehb'Ziet

Okra cooked in tomato, onion fresh coriander and olive oil.

Moutabal Baba Ghanouj

Grilled aubergines puree mixed with sesame paste (tahine) and lemon juice

Kabis

Mixed Mediterranean pickles

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Hot Mezza

Falafel

Deep fried bean and fine herb croquettes served with tahine sauce

Jawaneh

Charcoal grilled marinated chicken wings served with garlic sauce

Soujok

Home made Lebanese spicy sausages, sautéed in lemon

Hommos Shawarma or Awarma

Chickpea puree with sesame paste, lemon juice and olive oil dressing, topped with sliced or diced marinated lamb

Kibbeh Shameyieh

Deep fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat and onions

Foul Moudamas

Boiled broad beans seasoned with garlic, lemon juice and olive oil

Batata Harra and Fried Vegetables

Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables

Maqaneq

Home made Lebanese mini sausages flambéed in butter and lemon

Chicken Liver

Marinated chicken liver sautéed with lemon and butter

Samaka Harra

Baked fish mixed with spicy vegetables (ratatouille)

Soups

Chicken Soup

Cream of chicken bouillon

Lentil Soup

Finely selected lentils cooked in cumin and olive oil served with toasted Lebanese bread

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Salads

Fattoush

Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with lemon and olive oil dressing

Seasonal Salad

Lettuce, tomato and cucumber

Cucumber Salad with Yoghurt

Yoghurt with finely cut cucumber and dried mint

Tomato and Onion Salad

Fresh tomato with finely chopped parsley, onion and dried mint

Spicy Lebanese Salad

Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chilli and fine Lebanese spices with lemon and olive oil dressing

Maroush Salad

Lettuce, tomato, cucumber, parsley, mint, onion, radish, and fine Lebanese spices with lemon and olive oil dressing

Breads & Pastries

Fatayer B'sabanekh

Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac

Sambousek Lamb

Deep fried Lebanese pastry filled with minced lamb and pine kernels

Kafta Arayes

Baked Lebanese pastry filled with seasoned minced lamb

Sambousek Cheese

Deep fried Lebanese pastry filled with feta cheese

Maroush Kalaj

Baked Lebanese pastry topped with halloumi cheese

Manakeesh

Baked pastry topped with thyme, sesame seeds and olive oil

Lahem B'agine (Lebanese Pizza)

Baked pastry topped with minced meat, tomato, onion, red and green peppers and pine kernels

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Main Course

Tawayeh Lahem with Rice

Cubes of tender lamb cooked with onion, garlic, hot peppers and tomatoes, served with rice

Koussa Warak Inab and Stuffed Aubergine

Vine leaves, courgette and aubergine stuffed with rice, minced meat, parsley and cooked with lemon juice

Shish Taouk

Charcoal-grilled skewers of marinated chicken cubes, served with or without garlic sauce

Lahem Meshwi

Charcoal-grilled tender cubes of specially prepared lamb

Kafta Meshwi

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley

Mixed Grills

Charcoal-grilled skewers of seasoned minced lamb, marinated lamb and chicken cubes, served with or without garlic sauce

Shawarma Lamb or Chicken

Roasted thin slices of marinated lamb or chicken

Kafta Khosh- Khash

Charcoal-grilled skewers of minced lamb served on a bed of spicy sauce

Farrouj Meshwi

Charcoal-grilled boneless baby chicken, served with or without garlic sauce

Kastaleta Lamb or Veal

Specially prepared lamb or veal cutlets, grilled and served with French fries

Roasted Lamb

Braised leg of lamb marinated in special herbs and spices, served with seasoned rice

Roasted Chicken

Roasted chicken marinated in garlic, lemon and special spices

Kibbeh Saynieh

Minced lamb mixed with spices and cracked wheat, filled with sautéed minced meat, pine kernels and onion, served with yoghurt and cucumber salad

Aubergine Stew

Served with vermicelli rice

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Okra Stew

Served with vermicelli rice

Green beans Stew

Served with vermicelli rice

Stuffed Cabbage

Cabbage stuffed with rice, minced meat and spices

Desserts

Baklawa

Selection of miniature traditional Lebanese pastries filled with nuts and syrup

Fresh Fruits

Selection of fresh seasonal fruits

Lebanese Rice Pudding

Traditional rice dessert with rosewater

Mouhallabieh

Lebanese milk pudding, topped with rosewater syrup and sprinkled with pistachios

Ossmallieh

Baked vermicelli with cream cheese, topped with rosewater syrup and sprinkled with pistachios