



G·A·Y·L·O·R·D  
CATERING

culinary repertoire  
LEBANESE MENU

### COLD STARTERS

- Homous**  
Chickpeas puree with sesame paste & lemon juice
- Moutabal Baba Ghanouj**  
Grilled aubergines puree with sesame paste & lemon juice
- Tabbouleh**  
Parcley salad with tomato, fresh mint, onion, cracked wheat, lemon juice & olive oil
- Wark Inab B'zeit**  
Vine leaves stuffed with rice, tomato, parcley, mint & onion, cooked with lemon & olive oil
- Labneh**  
Sprained yoghurt served with olive oil & dried thyme
- Kabis**  
Mixed mediterranium pickles
- Moujaddarah**  
Puree of lentil & rice topped with fried onion
- Loubieh B'zeit**  
French green beans cooked with tomato & onion
- Mouhamara**  
Mixed Mediterranean spicy nuts & olive oil

### HOT STARTERS

- Hommous Shawarma**  
Chickpea puree with sesame paste, topped with sliced marinated lamb
- Kibbeh Shameyieh**  
Deep-fried lamb meatballs mixed with cracked wheat & onion, filled with minced meat & onion
- Falafel**  
Deep-fried bean & fine herb croquettes served with tahine sauce
- Foul Moudamas**  
Boiled broad beans seasoned with garlic, lemon juice & olive oil
- Batata Harra & Fried Vegetables**  
Cubes of potatoes sautéed & garlic, coriander, sweet pepper & chilli, topped with fried vegetables
- Halloumi Cheese**  
Grilled or fried halloumi cheese
- Jawaneh**  
Charcoal-grilled chicken wings, with garlic sauce
- Fattet Hommous B'laban**  
Layers of boiled chickpeas, toasted bread & crushed garlic, topped with yoghurt & pine kernels
- Maqaneq**  
Lebanese mini sausages flambéed in butter & lemon

### BAKERY & PASTRY

#### Fatayer B'sabanekh

Baked Lebanese pastry filled with spinach & onion, lemon, pine kernels & summac

#### Sambousek Cheese

Deep-fried Lebanese pastry filled with feta cheese

#### Sambousek Lamb

Deep-fried Lebanese pastry filled with minced lamb & pine kernels

#### Arayes

Lebanese pastry filled with seasoned minced lamb

#### Kalaj

Baked Lebanese pastry topped with Halloumi cheese

#### Manakeesh

Baked pastry topped with thyme, sesame seed & olive oil

#### Lahem B'agine (Lebanese Pizza)

Baked pastry topped with minced meat, tomato, onion, red & green pepper & pine kernels

### SOUPS

#### Lentil Soup

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

#### Chicken Soup

Cream of chicken bouillon

### SALADS

#### Seasonal Salad

Lettuce, tomato & cucumber

#### Tomato & Onion Salad

Fresh tomato with finely chopped parsley, onion & dried mint

#### Cucumber Salad with Yoghurt

Yoghurt with finely cut cucumber and dried mint

#### Fattoush

Lettuce, tomato, cucumber, mint, onion, radish, sumac & toasted bread with lemon & olive oil

#### Beiruti Salad

Lettuce, tomato, cucumber, mint, onion, radish & fine Lebanese spices with lemon & olive oil

#### Spicy Lebanese Salad

Lettuce, tomato, cucumber, mint, onion, chopped green chilli & fine Lebanese spices with lemon

### MAIN COURSE

#### Lahem Meshwi

Charcoal-grilled tender cubes of lamb

#### Shish Taouk

Charcoal-grilled skewers of marinated chicken cubes served with garlic sauce

#### Kafta Meshwi

Charcoal-grilled skewers of marinated lamb with onion & parsley

#### Kafta Khosh-Kash

Charcoal-grilled skewers of marinated lamb on a bed of spicy sauce

#### Mixed grills

Charcoal-grilled skewers of minced lamb, marinated lamb & chicken cubes with garlic sauce

#### Shwarma Lamb or Chicken

Roasted thin slices of marinated lamb or chicken

#### Kafta Yoghurtlieh

Charcoal-grilled skewers of minced lamb, topped with yoghurt

#### Farrouj Meshwi

Charcoal-grilled boneless baby chicken

#### Roasted Lamb/ Chicken

Braised chank of lamb/ chicken marinated in special herbs & spices

#### Kastaleta lamb

Specially prepared lamb cutlets, served with french fries

#### Lamb/ Chicken with vegetables

Cubes of lamb cooked with green & red hot peppers

#### Tawayeh Lahem

Cubes of lamb cooked with onion, garlic, hot peppers & tomatoes

#### Sayadieh

Flaked fillets, served with tahine sauce and topped with fried onions

#### King Prawns

Grilled or sautéed with spicy sauce

#### Stuffed Cabbage

Stuffed with rice, minced meat & spices

#### Okra Stew

#### Aubergine Stew

#### Green Beans Stew

#### Kibbeh Saynieh

Minced lamb mixed with wheat & spices, filled with sautéed mince meat, pine kernels & onion

#### Kousa Warak Inab & Stuffed Aubergine

Vine leaves, courgettes & aubergines stuffed with rice, mince, parsley

# culinary repertoire

## LEBANESE MENU

### RICE DISHES

Rice with tomato sauce & Green Peas  
Makloubé  
Aubergine rice or Borgol with chicken or lamb  
Rice with Saffron, Raisins & Fried Almonds  
Moudardara  
Rice with Green/ Red Lentils

### DESSERTS

Baklava  
Traditional Lebanese pastries with nuts & syrup  
Ossmallieh  
Baked vermicelli with cream cheese, pistachios topped with rosewater syrup  
Knefeh  
Cream cheese topped with semolina served with syrup  
Mouhallabieh  
Lebanese milk pudding with pistachios and topped with rosewater syrup  
Lebanese Rice Pudding  
Traditional rice dessert with rosewater