



# ARABICA

CATERING BROCHURE



# A CULINARY KALEIDOSCOPE OF FLAVOURS

## HEALTHY, NATURAL, FRESHLY MADE TO SHARE

We love to cook simple, honest food with vibrant colours and big bold flavours. For the last 20 years, we've been sourcing the freshest ingredients and roasting and grinding our own spice blends to produce a flavour-fest of Levantine-inspired dishes, interweaving trusted family recipes with a modern sense of adventure.

We favour vegetables as much as meat and fish. Our meat is reared on British farms, our seafood is from sustainable stocks, and we source the best vegetables available on the market. Totally free of preservatives or artificial colourings, each dish provides a different taste and textural sensation, delivering fresh flavours that excite every guest, whether they're vegan, halal, gluten-free or just a bit fussy.

We've crafted a range of example menus to cater for different budgets and occasions from working lunches to home entertaining, drinks parties and street food pop-ups. For weddings and larger corporate events, we like to take the time to fully understand your requirements and we offer an a la carte service.

Formal or finger food, buffet or banquet, our food is freshly prepared and presented to suit your every need.

We deliver throughout London, Monday to Saturday all year round. Our team are happy to advise on drinks and tweak menus to accommodate dietary requirements. Please note we require a minimum of 72 hours notice for food only orders.

We have included our handy FAQ's at the back of the brochure, but please give us a call us so we can help make your food ordering or party planning as easy as possible.

For all catering enquiries please fill out the enquiry form on our website or email us [catering@arabicalondon.com](mailto:catering@arabicalondon.com) and one of our team will be in touch.





# EXAMPLE LUNCH & MEZE COMBOS FOR CORPORATE CATERING OR HOME ENTERTAINING

We've put together a few combinations to inspire you, but the possibilities are endless irrespective if your feeding vegan, halal, gluten-free friends or colleagues

## WORKING LUNCH 1

£16 PER PERSON / MINIMUM ORDER 10

### CHICKEN SHISH WRAP PLATTER GF NF H

Chargrilled chicken, tomato, lettuce, fresh herbs, pickled cucumber, garlic yogurt sauce

### BATATA HARA PB NF GF

Triple cooked potatoes with sautéed peppers, onion, garlic, chilli, coriander, lemon

### BAKLAVA SELECTION V

Crisp, buttery, melt-in-the-mouth baklava

## VEGAN WORKING LUNCH

£16 PER PERSON / MINIMUM ORDER 10

### BEIRUTI FALAFEL WRAP PLATTERS PB NF S

Beiruti falafels, tomato cucumber parsley salad, crunchy pickles, tahini sauce

### TABBOULEH SALAD PB NF

Fresh herb salad, cracked wheat, olive oil, citrus

### VEGAN BAKLAVA SELECTION

Crisp, buttery, melt-in-the-mouth baklava

## VEGETARIAN FEAST

£25 PER PERSON / MINIMUM ORDER 20

### HOUSE PICKLES PB GF NF

### HUMMUS PB GF NF S

Green zhug, double roasted chickpeas

### BABA GHANOUSH PB GF NF S

Smoked aubergine with tahini, pomegranate

### MUHAMMARA PB GF

Smoked red peppers blended with harissa and walnuts

### FETA & SPINACH BOREGI V NF

Crisp, filo pastry with spinach, feta cheese and dill

### BERBERE SPICED CAULIFLOWER PB GF S

Tahini sauce, toasted seeds, pistachios, pomegranate

### MJEDDERAH PB NF

Spiced bulgur wheat with green lentils, crispy onions, pomegranate seeds, parsley

### TABBOULEH SALAD PB NF

Fresh herb salad, cracked wheat, olive oil, citrus

### CHOPPED SALAD PB NF

Cos lettuce, cucumbers, tomato, spring onion, radish, sumac, extra virgin olive oil, citrus, herbs

### BREAD SELECTION PB NF

Freshly baked Mediterranean breads and croutons

## MEAT & MEZE FEAST

£30 PER PERSON / MINIMUM ORDER 20

### HOUSE PICKLES PB GF NF

### HUMMUS PB GF NF S

Green zhug, double roasted chickpeas

### MUHAMMARA PB GF

Smoked red peppers blended with harissa and walnuts

### BABA GHANOUSH PB NF GF

Smoked aubergine with tahini, pomegranate

### LAMB KIBBEH NF H

Lebanese-style croquette stuffed with spiced lamb, sumac onions and pine nuts

### LEBANESE MEATBALLS NF GF H

Beef meatballs poached in a San Marzano tomato sauce spiked with harissa, dollop of labneh, herbs

### CHICKEN MUSAKHAN GF H

Traditional Palestinian dish of roasted chicken with sumac onions

### BATATA HARA PB NF GF

Triple cooked potatoes with sautéed peppers, onion, garlic, chilli, coriander, lemon

### TABBOULEH SALAD PB NF

Fresh herb salad, cracked wheat, olive oil, citrus

### BREAD SELECTION PB NF

Freshly baked Mediterranean breads and croutons

## WORKING LUNCH 2

£20 PER PERSON / MINIMUM ORDER 15

### MIXED WRAP PLATTER NF S H

Falafel + Chicken shish + Halloumi selection

### TABBOULEH SALAD PB NF

Fresh herb salad, cracked wheat, olive oil, citrus

### BATATA HARA PB NF GF

Triple cooked potatoes with sautéed peppers, onion, garlic, chilli, coriander, lemon

### BAKLAVA SELECTION V

Crisp, buttery, melt-in-the-mouth baklava

## GLUTEN-FREE MEZE

£20 PER PERSON / MINIMUM ORDER 15

### SEASONAL CRUDITIES PB GF NF

Selection of vegetables for enjoying with dips

### HUMMUS PB GF NF S

Green zhug, double roasted chickpeas

### BABA GHANOUSH PB GF NF S

Smoked aubergine with tahini, pomegranate

### CHICKEN MUSAKHAN GF NF H

Traditional Palestinian dish of roasted chicken legs with sumac onions

### VEGETABLE MAGLOUBEH GF V NF

Fragrantly spiced Egyptian rice, cauliflower, yogurt, crispy onions, pomegranate

**PB** Plant-based   **GF** Gluten-free   **V** Vegetarian   **NF** Nut-free   **S** Contains sesame   **H** Halal

# EXAMPLE CANAPÉ MENUS

If you're looking for something informal for a drinks party with friends, we can drop off a selection of our favourite bite-sized canapés for 25 people +

## ALL ROUNDER

**£25** PER PERSON

### HUMMUS WITH GREEN ZHUG PB NF S

on toasted Persian Sangak bread

### BABA GANOUSH ON TOAST PB S

Smoked aubergine with tahini on pita croutons

### BEIRUTI FALAFEL BITES PB NF S H

Mini pita breads stuffed with freshly cooked falafels, drenched in tahini sauce with crunchy pickles

### LAMB KIBEH NF H

Lebanese-style croquette stuffed with spiced lamb, sumac onions and pine nuts

### FETA & SPINACH BOREGI BITES V NF

Crisp, buttery filo filled with spinach, feta cheese, dill

### CHICKEN & PISTACHIO SHISH GF H

Grilled marinated chicken thigh, pistachio crumb, orange zest

## PLANT BASED

**£25** PER PERSON

### HUMMUS WITH GREEN ZHUG PB NF S

on toasted Persian Sangak bread

### BABA GANOUSH ON TOAST PB S

Smoked aubergine with tahini on pita croutons

### WARA ENAB PB GF NF

Vine leaves stuffed with aromatic rice, pine nut crumb

### AUBERGINE KIBEH PB

Lebanese-style croquette stuffed with aubergine, pomegranate onions and walnuts

### SPINACH FATAYEH PB NF

Traditional baked parcels stuffed with spinach, sumac onions and toasted pine nuts

### SWEET POTATO BOREGI PB

Crisp, filo filled with sweet potato, caramelised onions and chickpeas

## CHEFS SELECTION\*

**£28** PER PERSON

### HUMMUS WITH GREEN ZHUG PB NF S

on toasted Persian Sangak bread

### BABA GANOUSH ON TOAST PB S

Smoked aubergine with tahini on pita croutons

### LEBANESE MEATBALLS GF NF H

Beef meatballs poached in a San Marzano tomato sauce spiked with harissa, dollop of labneh, herbs

### GRILLED HALLOUMI SKEWER V NF GF

Black honey, citrus zest

### FETA & SPINACH BOREGI V NF H

Crisp, buttery filo filled with spinach, feta cheese, dill

### CHICKEN & PISTACHIO SHISH GF H

Grilled marinated chicken thigh, pistachio crumb, orange zest

**PB** Plant-based    **GF** Gluten-free    **V** Vegetarian    **NF** Nut-free    **S** Contains sesame    **H** Halal

\*The Chef's selection menu requires a chef to prepare the canapés on site and the price is not inclusive of chefs, service staff or any cooking equipment required.

# STREET FOOD POP UP

**£2000** MINIMUM CALL OUT CHARGE

We can bring the theatre to your party or event and deliver food that excites every guest, whether they're vegan, halal, gluten-free or just a bit fussy

## **CHICKEN SHAWARMA** NF H

Slow grown, free-range chicken marinated for 72 hours in a blend of aromatic spices with whole lemons, oranges and wild Jordanian thyme. Spit-roasted then served with shrettuce, vine tomatoes, pickled cucumbers and garlic sauce, on a charred dripping flatbread.

## **LAMB SHAWARMA** NF S H

Grass fed British lamb, marinated for 72 hours in a blend of aromatic spices, oranges, tahini and mastic. Spit-roasted then served with vine tomatoes, pickled cucumbers, sumac onion parlsey salad and tahini sauce on a charred dripping flatbread.

## **BEIRUTI FALAFEL WRAPS** PB NF S

Lebanese-style falafels with shrettuce, vine tomatoes, pickles, velvety tahini sauce, fermented chilli sauce and fresh picked herbs

## **LEBANESE LEMONADE STAND** PB GF NF

Freshly squeezed lemons infused with green cardamon syrup, orange blossom

## **BAKLAVA STALL** V

We'll set up a stall to peddle a selection of our crisp, buttery, melt-in-the-mouth baklava crammed full of nuts. Our authentic middle-eastern sweets are handcrafted, all natural, preservative-free and baked to order in London.

**PB** Plant-based **GF** Gluten-free **V** Vegetarian **NF** Nut-free **S** Contains sesame **H** Halal





# HIRE ARABICA FOR YOUR WEDDING OR CORPORATE EVENT

We don't have endless set menus and set prices because every event is unique. One of our experienced events team will take the time to fully understand your vision and work with you to bring the theatre to your party or event and deliver food, drinks and service that excites every guest, whether they're vegan, halal, gluten-free or just a bit fussy.

## EXAMPLE FAMILY-STYLE FEAST

**£60 PER PERSON** Excluding chefs, service staff, crockery, linen or cooking equipment hire

**HOUSE PICKLES** PB GF NF

**SEASONAL CRUDITIES** PB GF NF

**HUMMUS** PB GF NF S

Green zhug, double roasted chickpeas

**BABA GHANOUSH** PB GF NF S

Smoked aubergine with tahini, pomegranate

**MUHAMMARA** PB GF

Smoky red pepper dip with walnuts, harissa, pomegranate molasses

**GRILLED HALLOUMI** NF

Black honey, citrus, herbs

**TABBOULEH** PB NF

Fresh herb salad, cracked wheat, olive oil, citrus

## SIX HOUR SLOW ROASTED LAMB SHOULDER GF H

**LEBANESE VERMICELLI RICE** V NF

Cinnamon spiced rice with toasted vermicelli

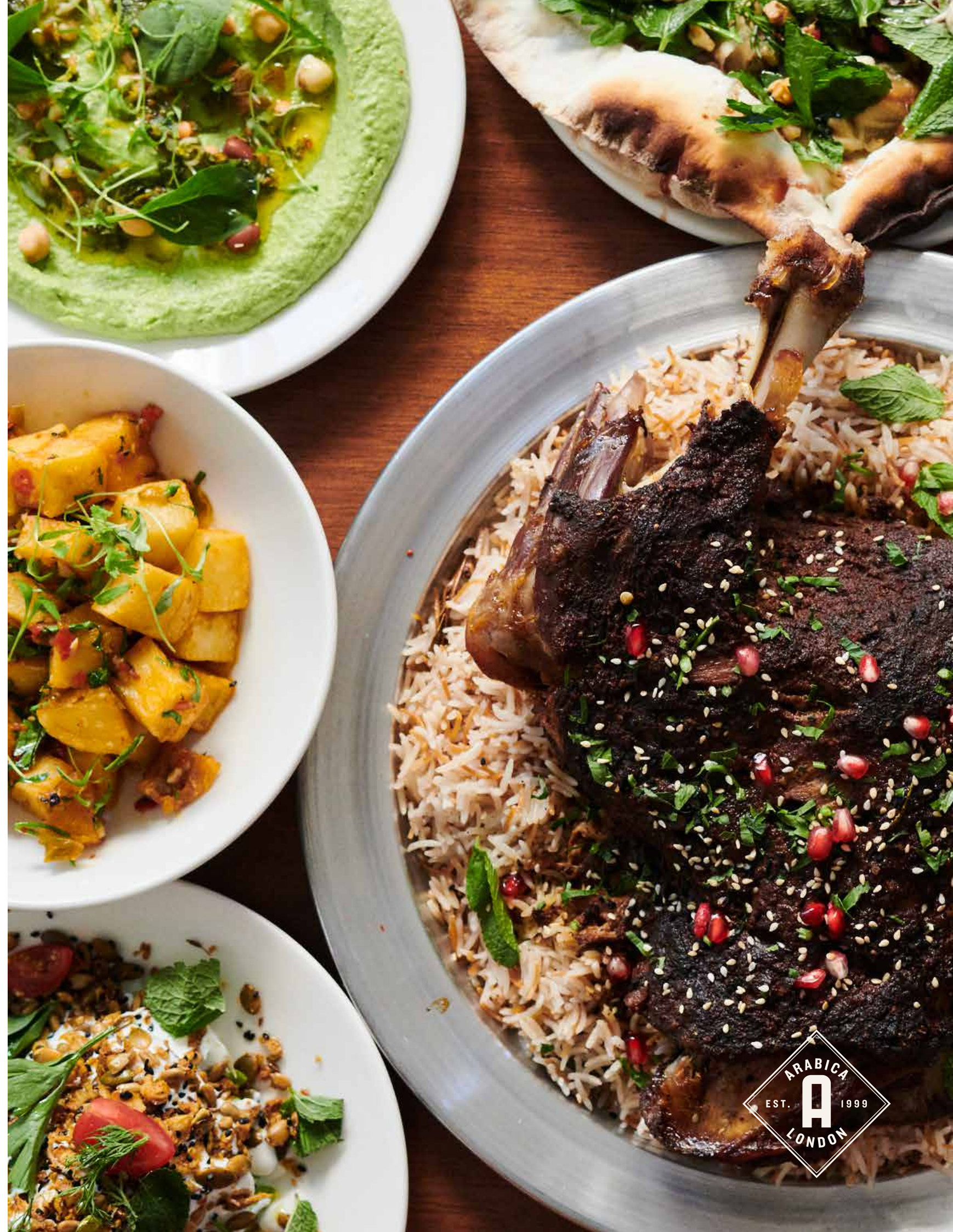
**MARKET VEGETABLES** PB NF GF

Seasonal vegetables with olive oil, lemon

**TURKISH-STYLE KÜNEFE** V

Kadaifi pastry with cheese, orange blossom syrup, pistachios, clotted cream

**PB** Plant-based **GF** Gluten-free **V** Vegetarian **NF** Nut-free **S** Contains sesame **H** Halal







# FREQUENTLY ASKED QUESTIONS

## WHAT DO I DO NOW?

If you need some advice or assistance, just phone **0207 708 5577** and one of our team will be able to help with quantities, design the menu and drinks.

If you know exactly what you want, fill in the enquiry form on the catering page of our website, or email us your order to [catering@arabicalondon.com](mailto:catering@arabicalondon.com)

## DO YOU DELIVER?

**We deliver throughout London, Monday to Friday, all year round.** We can deliver our food/staff/equipment and will add the relevant fee to your quote.

Standard delivery for food only orders is £15 in Central London - zones 1 & 2.

## DO YOU CATER OUTSIDE OF GREATER LONDON?

We can organise a delivery for food orders outside Greater London. If you have a special event outside London, please drop us an enquiry.

## HOW MUCH FOOD SHOULD I ORDER?

This will depend on the kind of event and number of guests. We offer a range of business breakfasts, working lunches, buffet, canape's menu's and platters of baklava.

Speak to one of our team to help with your event.

## HOW DOES THE FOOD ARRIVE?

Fresh food orders will arrive ready to serve or will require minimal assembly or heating. Some catering options will require chefs to prepare and finish the dishes at the venue.

## WHAT DOES THE FOOD ARRIVE IN ?

We use a selection of **Eco-Friendly packaging** and **reusable platters**. Compostable paper product made with paper sourced from managed plantations and coated with PLA bioplastic, not oil.

Compostable Sugarcane, tree-free and plastic-free products, made from reclaimed and rapidly renewable sugarcane pulp and certified home compostable.

Canapes can be delivered on beautiful reusable trays but we take a £75 refundable deposit, which is returned after we collect the trays.

## HOW MUCH NOTICE DO YOU NEED?

We appreciate as much notice as possible but for most food orders we require **72 hours notice**.

If you need your food for the next day please give a call on **0207 708 5577** and we will do our best to fulfil your last minute order.

## ARE YOUR KITCHENS AUDITED?

We are independantly audited by Sai Global and hold a **EFSA (European Food Safety Inspection Service) Safe and Legal standard certification** for the production of fresh ready to eat food and ambient products covering cooking, cooling, packing, storage and distribution. Our certificate is available upon request.

## DO YOU PROVIDE STAFF?

Yes, we are able to provide serving staff, event managers, chef's and mixologists depending on the your requirements. Please note we require a minimum of 10 days notice to organise staff for an event. At times of high demand and late notice we may not be able to fulfil the request, though we will always try our best.





# GET IN TOUCH

To make an enquiry, discuss your party, corporate catering requirements or special event, please contact [catering@arabicalondon.com](mailto:catering@arabicalondon.com) or give us a call on 0207 708 5577.

We will get back to you shortly.

