



ARABICA

MIDDLE EASTERN FEASTING



A CULINARY KALEIDOSCOPE OF FLAVOURS

HEALTHY, NATURAL, FRESHLY MADE TO SHARE

Hello there! Thank you for placing an order for home delivery meze.

Meze, sometimes spelt Mezze, is derived from the Arabic word **t'maza**, meaning, “**to savour in little bites**”. It’s the ultimate sharing food; a culinary kaleidoscope of dishes, exciting the palate and inspiring conversation.

We’ve crafted a vibrant flavour-fest of seasonal ready-to-eat Middle Eastern dishes, interweaving trusted family recipes with a modern sense of adventure for you to enjoy in the comfort of your home. Our meat is free-range and reared on British farms, our seafood is from sustainable stocks, and we source the best produce available on the market. Totally free of preservatives or artificial colourings, each of our dishes provide a different taste and textural sensation, delivering fresh flavours that will excite your friends and family, whether they’re vegan, halal, gluten-free or just a bit fussy.

Whether you’ve ordered individual fresh meze or a meze selection bundle, these have been put together with simplicity in mind, for those looking for fuss free assembly. Plate up a restaurant quality meze spread for any occasion with minimal prep. Next time perhaps try one of our meal kits for a more immersive three course affair.



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PREPARATION AND REHEATING GUIDE

Many of the dishes can be enjoyed hot or cold, depending on your personal preference, mood or the weather!

TABBOULEH

Remove the baby gem leaves and place on a serving dish. Add the bulgur wheat and dressing. Gently mix and leave for a few minutes to allow the bulgur wheat to absorb the dressing and fluff up slightly, then spoon onto the baby gem leaves.

HALLOUMI CHEESE

Heat some olive oil in a non-stick pan and fry the halloumi for 3-4 minutes on each side until golden. Serve with some olive oil and a squeeze of lemon or a drizzle of honey with some fresh oregano.

KIBBEH

Reheat in a microwave on full power for 1½ - 2 minutes or in a pre-heated oven at 170°C / Gas mark 3 for 10- 14 minutes, until heated through.

LEVANTINE LENTIL SALAD | FREEKEH DISHES

Decant the grains/pulses to a suitable container. Add 1 tablespoon of water and cover. Reheat in a microwave for 2-3 minutes on high or until your food is piping hot. Equally delicious served cold!

SPINACH FATAYEH

Pre-heat oven to 180°C /Gas mark 4. Reheat for 8-10 minutes.

VEGETABLE OR CHICKEN MAGLOUBEH

Decant to a suitable container. Add 2 tablespoons of water and cover. Reheat in a microwave for 4-5 minutes on high or until your food is piping hot. Equally delicious served cold!

AUBERGINE MOUSSAKA | BATATA HARRA

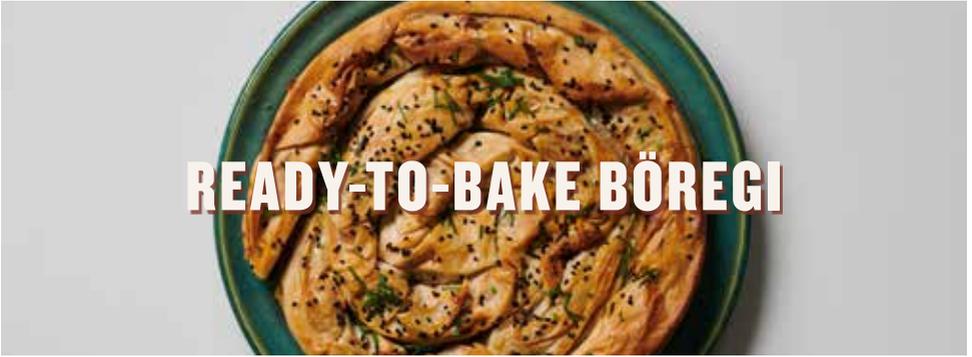
Decant to a suitable container. Reheat in a microwave for 3-4 minutes on high or until your food is piping hot. Equally delicious served cold!

READY-TO-BAKE-BOREGI

Remove from the freezer 1 hour before baking. Pre-heat oven to 180°C /Gas mark 4. Remove the lid and place the böregi in the oven for 35 - 40 minutes, or until the pastry is golden brown and the filling is piping hot.



SAME TIME NEXT WEEK? CAN WE TEMPT YOU WITH A ...



HOW CAN I RECYCLE THE PACKAGING ?

Find recycling instructions for all the packaging on our website.
Scan the QR Code or go to
www.arabicalondon.com/recycling-instructions

ARABICA FOOD LIMITED. UNIT 257 GROSVENOR TERRACE, LONDON, SE5 0NP