



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 over 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 dropping off food for 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 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 and one of our team will be in touch.



EXAMPLE LUNCH & MEZE MENUS FOR CORPORATE CATERING OR HOME ENTERTAINING

We can cater for any occasion within Greater London - from special birthdays, to weekly business lunches, or breakfast meetings; unique wedding receptions, family get-togethers and celebrations for any season. 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

£19 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

£19 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

£28 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

£35 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

£21 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

£22 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

£3000 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 parsley 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, PARTY 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

£75 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

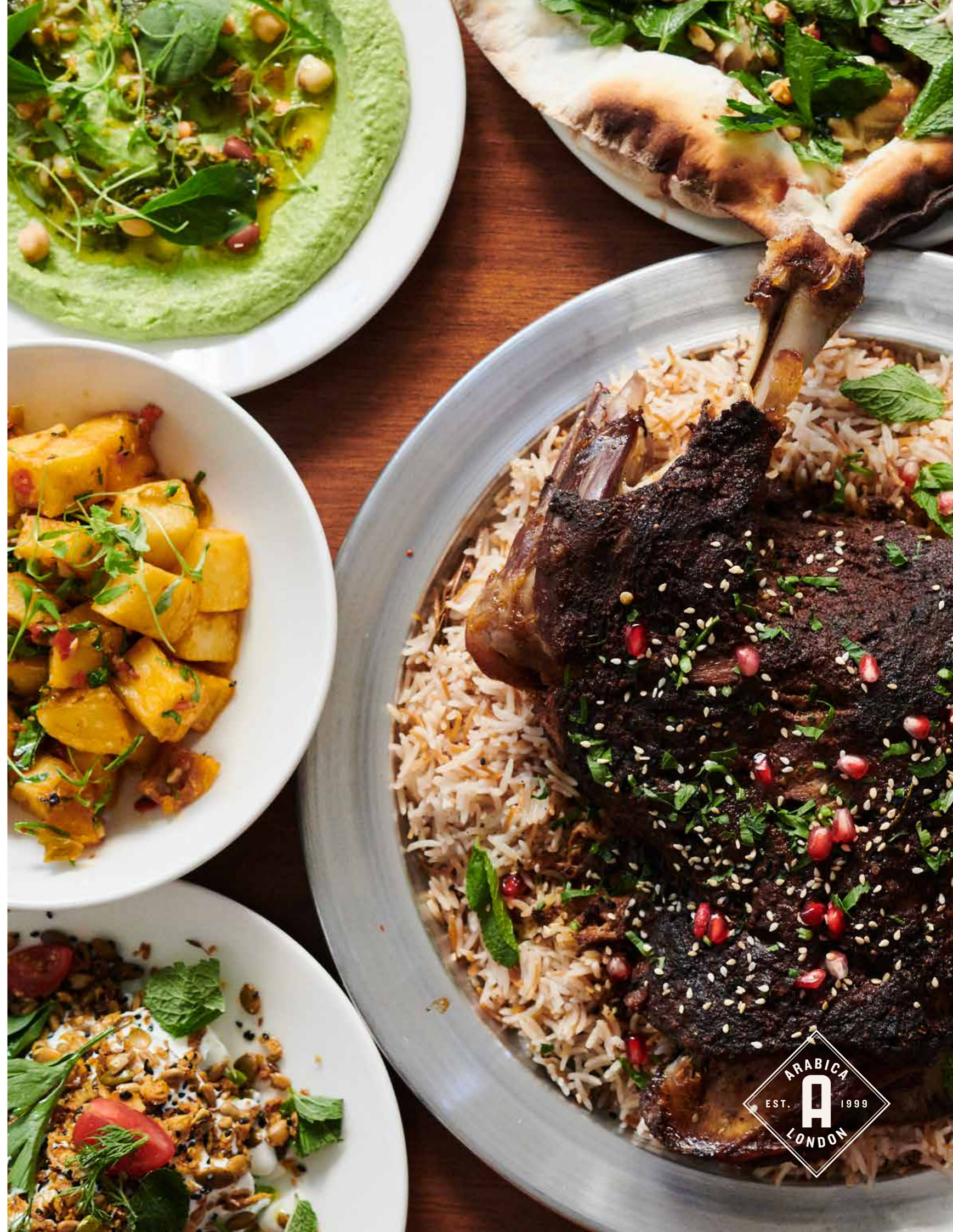
Seasonal vegetables with olive oil, lemon

DESSERT

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

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 fees to your quote.

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 **reuseable 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 reuseable 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 **EFSIS (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. Once we understand your requirements, we will add the relevant fees to your quote.



GET IN TOUCH

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

We will get back to you shortly.

