

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've crafted a range of menus to cater for different occasions from dropping off food for **working lunches** to **home entertaining**. For **weddings** and **larger corporate events**, we like to take the time to fully understand your requirements and offer an **a la carte service**.

We provide **year-round delivery across London**. Our team will be happy to assist with drink recommendations and tweak menus to suit dietary preferences. **Food-only orders require at least 72 hours' notice**. You can find answers to **Frequently Asked Questions** at the back of the brochure.

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.



WORKING LUNCHES, MEZE PLATTERS FOR CORPORATE EVENTS & HOME ENTERTAINING

We cater for any occasion within Greater London – from special birthdays to business lunches, family get-togethers, and celebrations for any season. We've put together a few combinations to inspire you, catering to vegan, halal, or gluten-free dietary needs. free friends or colleagues.

WORKING LUNCH 1

£19.50 PER PERSON

AVAILABLE MONDAY - FRIDAY / MINIMUM ORDER 10

ARABICA WRAPS Choose **one wrap per person**
Chicken Shawarma, Halloumi or Falafel

BATATA HARA PB NF GF
Potatoes, peppers, garlic, chilli, coriander, lemon

TABBOULEH PB
Herb salad, cracked wheat, olive oil, citrus

WORKING LUNCH 2

£26 PER PERSON

AVAILABLE MONDAY - FRIDAY / MINIMUM ORDER 10

HOUSE PICKLES PB GF NF

KHOBEZ FLATBREADS PB NF

HUMMUS PB GF NF S
Green zhug, double roasted chickpeas

MUHAMMARA PB GF
Red peppers, walnuts, harissa, pomegranate molasses

BERBERE SPICED CAULIFLOWER PB GF NF S
Tahini, coriander, chilli, herbs

TABBOULEH PB
Herb salad, cracked wheat, olive oil, citrus

Choose **one per person**

CHICKEN MUSAKHAN GF
Roasted chicken with sumac onions

OR
VEGETABLE MAGLOUBEH GF V NF
Fragrant Egyptian rice with cauliflower, crispy onions, yogurt, pomegranate seeds

MEZE & BAKLAVA

£36 PER PERSON

AVAILABLE MONDAY - SUNDAY / MINIMUM ORDER 10

HOUSE PICKLES PB GF NF

BREAD SELECTION PB NF
Mediterranean bread and croutons

HUMMUS PB GF NF S
Green zhug, double roasted chickpeas

LABNEH & ZA'ATAR V GF NF S
Thick-strained yogurt with extra virgin olive oil, Wild thyme, sumac and toasted sesame seeds

MUHAMMARA PB GF
Red peppers, walnuts, harissa, pomegranate molasses

TABBOULEH PB
Herb salad, cracked wheat, olive oil, citrus

VEGETABLE MAGLOUBEH GF V NF
Fragrant Egyptian rice with cauliflower, crispy onions, yogurt, pomegranate seeds

BERBERE SPICED CAULIFLOWER PB GF NF S
Tahini, coriander, chilli, herbs

OR
CHICKEN MUSAKHAN GF H
Roasted chicken with sumac onions

BAKLAVA SELECTION V
Crisp filo pastries with nuts and syrup

VEGETARIAN FEAST

£42 + VAT PER PERSON

AVAILABLE MONDAY - SUNDAY / MINIMUM ORDER 10
THIS EXAMPLE MENU CHANGES SEASONALLY

HOUSE PICKLES PB GF NF

HUMMUS WITH SPICED MUSHROOMS PB GF NF S
Pine nuts

BABA GHANOUSH PB GF NF S
Smoked aubergine, tahini, pomegranate seeds

MUHAMMARA PB GF
Red peppers, walnuts, harissa, pomegranate molasses

VILLAGE-STYLE SPINACH KIBBEH V NF
Spinach & pine nut croquettes, minted labneh

GRILLED HALLOUMI WITH BLACK HONEY V GF S
Pul biber, toasted sesame seeds

HISPI CABBAGE & FETA FATTOUSH V NF
Besni raisins, croutons, olives, pumpkin seeds

IRAQI-STYLE AUBERGINE PB
Cashew tarator, pickled mango, green zhug

BERBERE SPICED CAULIFLOWER PB GF NF S
Tahini, spiced tomato, coriander, chilli, herbs

PITA BREADS PB NF

BAKLAVA SELECTION V
Crisp filo pastries with nuts and syrup

CHEFS SELECTION

£48 + VAT PER PERSON

AVAILABLE MONDAY - SUNDAY / MINIMUM ORDER 10
THIS EXAMPLE MENU CHANGES SEASONALLY

HOUSE PICKLES PB GF NF

HUMMUS PB GF NF S
Green zhug, double roasted chickpeas

MUHAMMARA PB GF
Red peppers, walnuts, harissa, pomegranate molasses

GRILLED HALLOUMI WITH BLACK HONEY V GF S
Pul biber, toasted sesame seeds

BEIRUTI FALAFEL BITES PB GF NF S
Crunchy pickles, fermented chilli tarator

KING PRAWNS GF NF
Spiced citrus butter

CHICKEN MUSAKHAN GF
Roasted chicken with sumac onions

LAMB ADANA KOFTA NF
Yogurt, chilli garlic butter

BATATA HARA PB NF GF
Potatoes, peppers, garlic, chilli, coriander, lemon

TABBOULEH PB
Herb salad, cracked wheat, olive oil, citrus, hazelnuts

PITA BREADS PB NF

BAKLAVA SELECTION V
Crisp filo pastries with nuts and syrup

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

HIRE ARABICA FOR YOUR PARTY

We don't have endless set menus and set prices because every event is unique. One of our team will take the time to 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

MENUS START FROM £65 PER PERSON

Excluding staffing and transport costs, crockery, linen and equipment hire

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

LABNEH & ZA'ATAR **V GF NF S**

Thick-strained yogurt with olive oil, wild thyme, sumac and toasted sesame seeds

MUHAMMARA **PB GF**

Smoky red pepper dip with walnuts, harissa, pomegranate molasses

GRILLED HALLOUMI WITH BLACK HONEY **V GF S**

Pul biber, toasted sesame seeds

VILLAGE-STYLE SPINACH KIBBEH **V NF**

Spinach & pine nut croquettes, minted labneh

TABBOULEH **PB**

Herb salad, cracked wheat, olive oil, citrus

SLOW ROASTED BAHARAT LAMB SHANK **NF**

Lamb and chickpea freekeh, minted yogurt

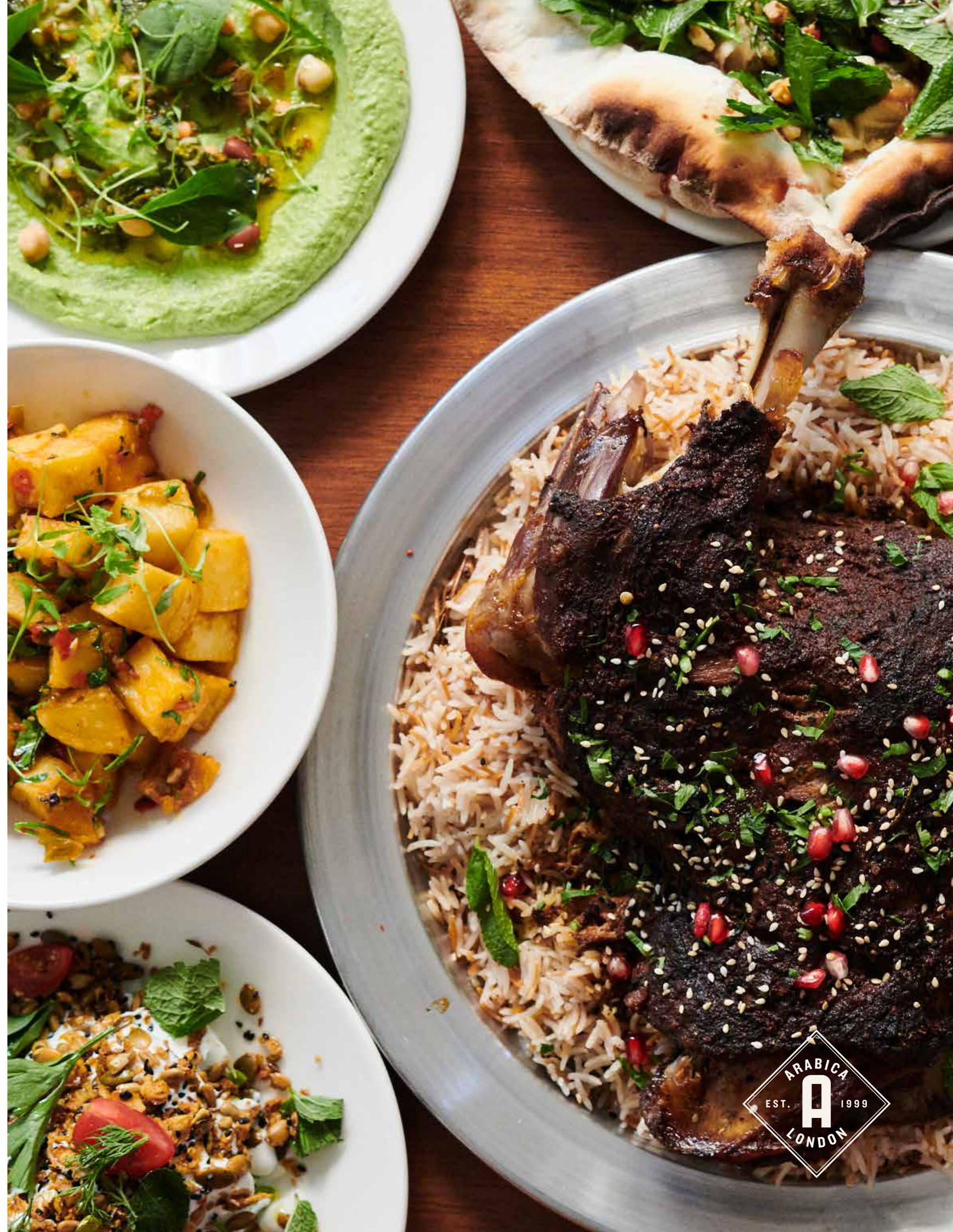
MARKET VEGETABLES **PB NF GF**

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





FREQUENTLY ASKED QUESTIONS

WHAT DO I DO NOW?

If you need some advice or assistance fill in the enquiry form on the catering page of our website, or email us your order to catering@arabicalondon.com and one of our team will be in touch.

DO YOU DELIVER?

Yes, standard delivery for food order is £20 + VAT in Central London (zones 1 and 2). Separate quotes will be provided for all other delivery areas.

HOW MUCH FOOD SHOULD I ORDER?

This will depend on the type of event and the number of guests. Please email us with your inquiry, and one of our team members will be happy to assist you with your event.

HOW DOES THE FOOD ARRIVE?

Fresh food orders will arrive ready to serve or may require minimal assembly or heating. If you're hiring us to cater your party, our chefs will be on-site to prepare and finish the dishes at the venue.

WHAT DOES THE FOOD ARRIVE IN ?

We use a variety of eco-friendly packaging options and reusable platters. Our compostable paper products are made with paper sourced from managed plantations and coated with PLA bioplastic instead of oil. Additionally, we offer compostable sugarcane products, which are tree-free, plastic-free, and made from reclaimed and rapidly renewable sugarcane pulp, certified for home composting.

HOW MUCH NOTICE DO YOU NEED?

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

ARE YOUR KITCHENS AUDITED?

Yes, we are independantly audited for the production of fresh ready to eat food and ambient products covering cooking, cooling, packing, storage and distribution.

CAN YOU PROVIDE STAFF?

Yes, we are able to provide serving staff, event managers, chef's and mixologists for larger events. 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.

DO YOU PROVIDE TASTING SESSION?

For large corporate events and weddings, a session can be organised which will incur a minimum charge.

WHEN DO I PAY?

For food only orders full payment will be charged on confirmation of your order.

For events with staff and/or equipment we will charge a 50% reservation fee to secure the event booking, with the balance settled in full 10 working days before the event.

Any breakages would be invoiced after the event.



GET IN TOUCH

To make an enquiry or discuss your party, corporate catering requirements, or special event, please fill in the enquiry form on our website or email us at catering@arabicalondon.com and we will get back to you shortly.

