

# Emilio's Catering



## Full Menu

### Cold mezza

- Homemade hummus – chick peas, tahini sauce, extra virgin olive oil & lemon juice, garlic
- Homemade muhammara – roasted red pepper, walnuts & extra virgin olive oil
- Homemade Baba Ghanoush – roasted eggplant, tahini sauce, lemon, & garlic
- Lebneh – creamy farmers cheese made from strained yogurt, with extra virgin olive oil & dry mint.
- Magdous Eggplant – marinated eggplant stuffed with walnuts, chilli paste

### Traditional Lebanese salad

- Tabbouleh – freshly chopped parsley, tomatoes, finely cut onion, burglar wheat, extra virgin olive oil & lemon
- Fatoush – Lettuce, tomato, cucumbers, pepper, onion, zartar, radish, fresh pomegranate & pomegranate molasses, onion & extra virgin olive oil

### Hot mezza -

- Grilled local Halloumi with zartar (middle eastern dried thyme, sesame seeds, sumac, cumin & sea salt)
- Emilio's own recipe Falafel with sesame seeds and tahini sauce
- Vegetarian Vine leaves – stuffed leaves with Egyptian rice
- Damasc Kebbeh – cracked wheat mixed with extra virgin olive oil & herbs, stuffed with walnuts

### Hot gourmet wraps & pitta

- Gourmet lamb or chicken shawarma – freshly made lamb or chicken shawarma with traditional spices, served with dips, salad and pickles in a Jerusalem flat bread topped with tahini sauce (
- Halloumi and zartar pitta – (middle eastern dried thyme, sesame seeds, sumac, cumin & sea salt) served within Jerusalem flat bread with speciality dips, salad and pickles
- Lebanese falafel, Emilio's own recipe with sesame seeds and tahini sauce, served within a Jerusalem flat bread with speciality dips, salad and pickles
- Chicken Tawook – marinated chicken with light spices, yogurt, garlic, lemon, extra virgin olive oil, served in a Lebanese wrap, with traditional salad and tahini sauce.

Dessert – warm homemade pistachio baklava

**Prices starting at £15 per head**

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