



MENU
RIYADH EDITION
Local specialties

Saudi Breakfast

Regional Cheeses : *Nabulsi cheese, labneh, hoummos with tahini, zaatar, olives and extra virgin olive oil*

Dates with raw honey

Saudi and Moroccan breads

Traditional Foul : *Slow cooked fava beans, red onion, hardboiled egg, diced tomato, parsley, and tahini*

Scrambled or poached eggs shakshuka : *Eggs in a lightly spiced tomato and bell pepper ragout, Served with Saudi and Moroccan breads*

Choice of pomegranate or orange juice

Saudi Breakfast “à la carte”

Traditional Foul : *Slow cooked fava beans, red onion, hardboiled egg, diced tomato, parsley, and tahini*

Scrambled or poached eggs shakshuka : *Eggs in a lightly spiced tomato and bell pepper ragout, Served with Saudi and Moroccan breads*

Fatayer : *Spinach, Cheese, Zaatar, lamb (mini or large)*

Manakeesh : *Spinach, Cheese, Zatar, lamb (mini or large)*

Croissant : *Plain, Zatar, Cheese, Almond, Chocolate*

Bagel : *Cream cheese, seasoned Labneh, sliced tomatoes and virgin olive oil*

Chunky lentil vegetable soup : *pita chips, chives and parsley*

Cold Mezze

Accompanied with Arabic bread and Moroccan bread

Tabbouleh : *Mint, parsley, rocket finely chopped and mixed with kasha*

Fattoush : *Tossed green salad with chunks of tomato, cucumber, lemon, virgin olive oil dressing*

Hummus : *Tahini tossed chickpeas*

Moutabal : *Roasted eggplant with labneh*

Bubaganoush : *Roasted eggplant with tahini*

Arabic salad : *Diced tomato, cucumber with mint, coriander, lemon, and olive oil*

Muhamara : *Roasted red pepper and walnuts*

Yalanji Warq A'anb : *Herb and rice stuffed grape leaves*

Cold Mezze platter : choose 5 of the above for a full selection

Hot Mezze

Accompanied with garlic dip and tahini, Arabic bread and Moroccan bread

Felafel : *Traditional chick pea patties, with parsley and lemon, fired crisp*

Kibbeh : *Bulgar filled with ground lamb*

Baked Kibbeh : *Baked lamb and bulgar diamonds*

Spinach fatayer : *Baked triangles of spinach*

Cheese fatayer : *Pastry pockets filled with local cheeses*

Lamb fatayer : *Flaky pastry filled with seasoned ground lamb*

Mixed fatayer selection : *Assortment of our freshly baked fatayer*

Hummus with meat : *Traditional hummus, topped with seasoned ground beef*

Hot Mezze platter : choose 5 of the above for a full selection

MAIN COURSE

Lebanese mixed grill : *Grilled lamb chops and cubes, kebabs and shish tawouk served with garlic dip*

Spicy Shish Taouk : *Char grilled chicken brochettes with spicy Armenian red chili marinade*

Rice stuffed baby chicken : *With mint yoghurt*

Lamb kebab : *Chargrilled minced lamb skewers*

Kastaletah : *Grilled lamb chops with garlic dip*

Chicken Mandi : *Roast chicken served with smoky, saffron rice*

Lamb Shank Kabsa : *Slow cooked lamb shanks, smothered in fragrantly spiced local rice*

DESSERTS

Freshly baked mamoul : *Short dough cookies filled with date puree*

Tray of Bateel Dates : *Assortment of plain and stuffed Saudi dates*

Kanefa : *Spun pastry layered with Nabulsi cheese and clotted cream*



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