



MENU

DOHA EDITION

Local specialties

Qatari Breakfast

Yogurt : *plain, low-fat, greek*

Fruit Salad

Cold Mezze : *hummus, labneh cheese and mixed marinated olives*

Foul Mudammas : *stewed fava beans served with cumin seeds tahini, garlic, spring onions, chopped tomatoes and extra virgin olive oil*

Pan-Seared Halloumi Cheese : *served with Zaatar seasoning, garlic and tomato*

Shakshuka : *Poached eggs in a lightly spiced tomato sauce with olive oil, onions, capsicum, cumin seeds fresh coriander and crumbled Labneh cheese*

Served with Manakish Zaatar pita bread, Manakish cheese pita bread and Arabic pita bread

Additional Arabic pita bread

Arabic Breakfast Specialities

Foul Mudammas : *Stewed fava beans served with cumin seeds tahini, garlic, spring onions, chopped tomatoes and extra virgin olive oil*

Shakshuka : *Poached eggs in a lightly spiced tomato sauce with olive oil, onions, capsicum, cumin seeds fresh coriander and crumbled Labneh cheese*

Served with Manakish Zaatar pita bread, Manakish cheese pita bread and Arabic pita bread

Balaleet : *A traditional sweet and savoury omelette dish with vermicelli noodles, sugar, cinamon saffron cardamon and prunes*

Cheese & Zaatar Fatayer : *Traditional saj bread with Zaatar spice cheese and tomato*

Soups

Arabic Lentil Soup : *Velvety purée lentils with pita bread crisps, served with lemon and parsley*

Cold Mezze

Hummus : *Velvety purée of chickpeas, tahini lemon juice and extra virgin olive oil*

Baba Ghanoush : *Roasted eggplant purée with diced vegetables, pomegranate and extra virgin olive oil*

Muhammara : *Spicy red peppers and walnut dip with pomegranate, mint and extra virgin olive oil*

Mezze Platter : *Hummus, baba ghanoush, tabbouleh fattoush, stuffed vine leaves and mixed Arabic pickles*

Hot Mezze

Lamb Kibbeh : *Spiced minced lamb croquette with bulgur wheat, onions, pine nuts and tahini*

Cheese and Zaatar Fatayer : *Baked filo pastry filled with Akkawi cheese*

Spinach Fatayer : *Warm savoury pies with sautéed spinach sumac, olive oil, pine nuts and tahini*

Falafel : *Deep-fried croquette with chickpeas coriander, cumin, parsley and tahini*

Hot Mezze Platter : *Lamb kibbeh, Rekakat cheese roll, spinach fatayer and falafel*

Salads

Tabbouleh : *Finely chopped parsley, mint, onion tomato, bulgur seasoned with olive oil lemon juice, salt and sweet pepper*

Fattoush : *Mixed greens with tomato, cucumber, radish and crispy Arabic pita bread seasoned with pomegranate molasses and lemon juice*

MAIN COURSE

Arabic Grill : Traditional Arabic style grilled meat including Shish Taouk, Shish Kebab Lamb Kofta, Lamb Cutlet served with Oriental rice and rocket salad

Chicken Machboos : Roasted chicken leg with Kabsa spiced saffron rice, served with homemade tomato Harrah sauce

Lamb Kabsah : Lamb leg cooked in a tomato sauce with ginger infused rice, onions and coriander

Fish Harra : Seabass cooked in a spicy tomato and bell pepper sauce served with saffron rice

DESSERTS

Jareesh and Date Pudding : Cracked wheat cooked in date syrup

Umm Ali : Traditional flaky puff pastry flavoured with orange blossom water, milk, cashew nuts pine nuts, white raisans, pistachio and topped with whipped cream



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