

Abu Zaid

R E S T A U R A N T

Traditional Damascene Taste





We will offer full catering service including but not limited to food, beverage, servers, rental supplies to accommodate your needs from A to Z and anything in between.



Abu Zaad Catering Set



Your choice of 3 cold appetizers or salads, 2 hot appetizers, 2 main courses or mansaf, desserts and fresh juice.



Your choice of 4 cold appetizers or salads, 3 hot appetizers, 2 main courses or mansaf, 2 desserts and 2 fresh juice.



Your choice of 4 cold appetizers or salads, 4 hot appetizers, 3 main courses or mansaf, 2 desserts , 2 fresh juice, fruits and tea.



Cold Appetizers

Kashkeh **V** **N**

Thick yogurt blended with parsley, walnuts and bulgur, topped with organic olive oil

كشكة

Houmous **V**

A selection of the finest chickpeas crushed and blended with tahini sauce and lemon juice, topped with organic olive oil.

حمص

Makdous **V** **N**

Carefully picked Aubergines stuffed with mouthwatering crushed walnuts and chopped red peppers, infused with garlic marinated in olive oil

مكدوس

Moutabal **V**

Finely selected fresh eggplants chopped and grilled, then blended with yogurt, tahini sauce and lemon juice

متبل

Mohamara **V** **N** **H**

Roasted red peppers blended with tomato purée, breadcrumbs, pomegranate, tahini sauce, nuts and spices topped with organic olive oil

محمرة

Warak Inab **V**

Vine leaves stuffed with rice, tomato purée and chopped parsley, rolled in a traditional technique then simmered, dressed with lemon juice and olive oil

ورق عنب

Moussaka **V**

Eggplant stewed with tomato, chickpeas and sweet peppers

مصقعة

Foul Mukalla **V**

Broad beans cooked with fresh coriander, infused with garlic and olive oil

فول مقلی

Baba Ganouj **V**

Mouthwatering aubergine mixed with sweet peppers, flavorful parsley, infused with garlic and lemon juice topped with olive oil.

بابا غنوج

Bamieh Bil Zeit **V**

Okra cooked with tomato, chopped onion, fresh coriander and olive oil

بامية بالزيت

Selected Pickles & Olives **V**

مخللات و زيتون

Yogurt & Cucumber

Fresh yogurt mixed with finely cut cucumber and dried mint

سلطة لبن بخيار



Vegetarian

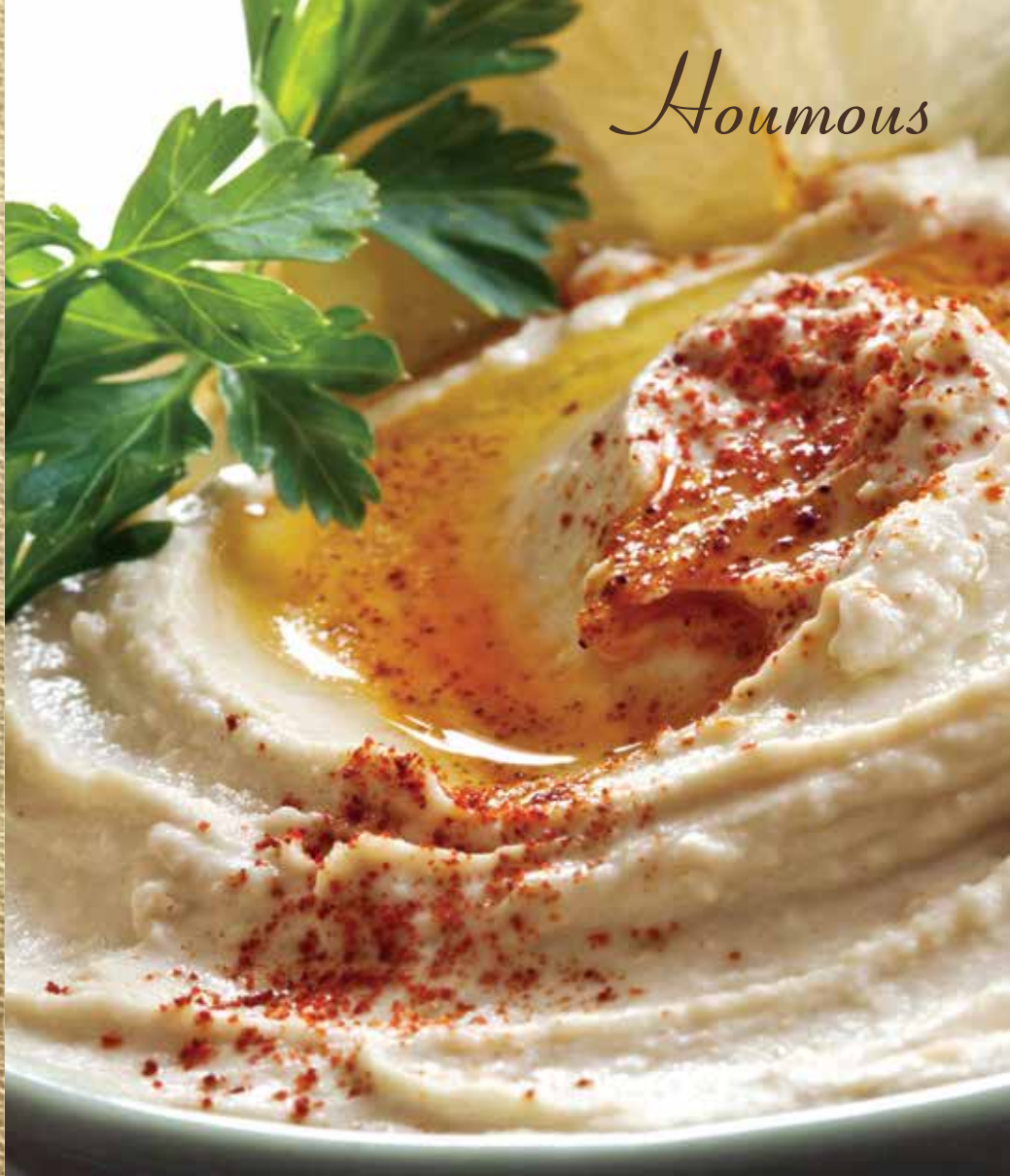


Nuts



Hot

Houmous





Salads

Abu Zaad Salad

Rocket leaves, halloumi cheese, onion, tomato, pomegranate juice and sumac

سلطة أبو زاد

Tabbouleh V

Finely chopped parsley, tomato, mint leaves, onion, bourgul, organic olive oil and lemon dressing

تبولة

Fattoush V

Lettuce, cucumber, tomato, mint leaves, sumac, lemon juice, olive oil, vinegar dressing topped with fried bread cubes

فتوش

Arabic Salad V

Lettuce, cucumber, tomato, dressed with olive oil and lemon juice

سلطة عربية

Greek Salad V

Lettuce. feta cheese. tomato. cucumber. onion. dressed with olive oil and lemon juice

سلطة يونانية

Caesar Salad

Grilled chicken. Lettuce. cheese. topped with caesar dressing.

سلطة سيزار



Vegetarian



Nuts



Hot

Tabbouleh





Hot Appetizers

Falafel **V**

A mixture of the finest chickpeas and beans blended with fresh onion and flavorful coriander infused with chili peppers, fine spices and garlic, served fried.

Arayes **N**

Pitta bread stuffed with minced veal, sliced onion, cheese, sweet pepper, mixed spices and pine nuts, then toasted on charcoal

Jawaneh

Marinated tender chicken wings grilled on charcoal

Halloumi Cheese **V**

Fried juicy halloumi cheese slices

Lamb Borak

Fried pastry stuffed with minced lamb

Cheese Roll **V**

Fried rolled pastry stuffed with cheese and parsley.

Mosakhan

Chicken Sambousik

Fried pastry stuffed with chicken, fresh sumac, onion and spices

kibbeh Shamieh **N**

A traditional appetizer made of bulgur and meat stuffed with minced meat, fresh onion and nuts

فلافل

عرايس

جوانح دجاج

جبنة حلومي

برك لحمة

سمبوسك بالجبنة

سمبوسك دجاج

(مسخن)

كبة شامية

Kibbeh Potato **N**

A traditional appetizer made of potato and lamb stuffed with minced meat and parsley

Bourk Bil Jebneh **V**

Baked appetizing pastry topped with cheese

Fatayer Bil Sabanekh **V**

Fried pastry filled with spinach mixed with flavorful sumac, chopped onion and lemon juice.

Hara Isbah **V**

asta cooked with tamarind and lentil, served with fried bread, fresh coriander and garlic

Batata Harra **V H**

Potato cubes mixed with sweet pepper and chopped chilies, topped with fresh coriander and garlic

Mini Pizza **V**

Fatayer Bil Zattar **V**

Fatayer Bil Jebneh **V**

Fatayer Bil Lahmeh

كبة بطاطا

برك بالجبنة

فطاير بالسبانخ

حراق باصبوعا

بطاطا حرة

بيتزا صغيرة

فطاير بالزعتار

فطاير بالجبنة

فطاير باللحمة

Kibbeh





Damascene Main Course

Bamia (Lamb)

Okra and lamb cubes cooked with tomato, coriander and garlic

بامية باللحمة

Kibbeh Labanyeh ^N

Kibbeh cooked in yogurt and tarragon

كبة لبنية

Sheikh Almeshi ^N

White marrow stuffed with minced lamb cooked in yogurt, topped with nuts

شيخ المحشي

Frika with Lamb or Chicken ^N

Fried wheat topped with peas and nuts served with yogurt

فريكة (اللحمة او الدجاج)

Kabseh with Lamb or Chicken ^N

Rice cooked with sultana, onion and pepper, topped with nuts served with yogurt

كبسة (اللحمة او الدجاج)

Shakryeh Lamb ^N

Lamb cubes cooked in yogurt topped with nuts

شاكريه باللحمة



Vegetarian



Nuts



Hot







Abu Zaid

RESTAURANT



Mansaf

Whole Lamb **N**

Served with rice, nuts and chef's sauce.

خاروف محشي

Half Lamb **N**

Served with rice, nuts and chef's sauce.

نصف خاروف

Lamb Cut **N**

خاروف مقطع

Farrouj Abu Zaad

Grilled tender boneless baby chicken, marinated with Abu Zaad's special sauce

فروج ابو زاد

Macmour

Charcoal steamed lamb thigh with potato and carrot prepared and cooked in a traditional and unique way

مكمور

Makloba **N**

Special cooked rice covered with aubergine, nuts and lamb, served with yogurt

مقلوبة

Chicken Mansaf **N**

Served with nuts, rice and chef's sauce.

منسف دجاج

With your choice of rice

(Byriani - Kabseh - Afaghani - Mindi - Plain - Firkeh)

مع اختيارك من الأرز

(برياني - كبسة - أفغاني - مندي - أبيض - فريكة)



Vegetarian



Nuts



Hot

Whole Lamb





Fish

Sea Bass

Grilled fresh seasoned seabass served with tartar sauce and rice

سياس

Sayadieh

Fresh fish fillet served with special cooked rice and tahini sauce

صيادية

King Prawns

Grilled prawns with special chef 's spices and sauce served with rice

قريدس

Hara Fish **N**

Fish with special chef 's spices and sauce served with rice

سمكة حرة



Sea Bass



BBQ

Lamb Kofta

Minced lamb mixed with parsley onion and spices

كفتة لحمة

Kebab Hindi

Charcoal grilled lamb kebab cooked with tomato sauce, chopped onion, sweet pepper and chilli

كباب هندي

Chicken Kofta

Minced chicken mixed with coriander, sweet pepper, garlic, onion and spices

كفتة دجاج

Shish Taouk

Chicken cubes marinated in special sauce

شيش طاووق

Grilled Lamb Fillet

Lamb fillet marinated in olive oil and lemon

لحمة مشوية

Lamb Kastaleta

Lamb cutlet marinated in special sauce

لحمة كستليتيا

Chicken Shawerma

Roasted thin slices of tender marinated chicken

شاورما دجاج



Vegetarian



Nuts



Hot



Shawerma



Saj

Zaatar & Veg V

Saj dough topped with zaatar, olive oil, tomato and onion

زعتار مع خضار

Labneh & Veg V

Saj dough topped with thick yogurt, olive oil, tomato, cucumber, olives and fresh mint

لبنة مع خضار

Halloumi Cheese V

Saj dough topped with fresh halloumi cheese, sesame and black seed

جبنة حلومي

Mohamara & Cheese V N

Saj dough topped with roasted pepper, tomato, onion cheese, sesame seed, olive oil and olives

محمرة و جبنة



Vegetarian



Nuts



Hot

Saj





Desserts

Muhallabia **N**

Creamy and sweet milk based pudding flavored with orange blossom water and topped with ground pistachios

مهلبية

Shoaybeat **N**

Pastry filled with fresh cream soaked in sweet syrup topped with nuts.

شعبيات

Mixed Baklawa **N**

Assorted arabic sweets

بقلاوة مشكلة

Hreeseh **N**

Traditional dessert made of semolina flour, yogurt and coconut soaked in sweet syrup topped with nuts.

هريسة

Konafa **N**

Traditional arabic cheese pastry soaked in sweet syrup

كنافة

Warbat with Cream **N**

Pastry filled with fresh cream soaked in sweet syrup topped with nuts.

وربات بالقشطة

Om Ali **N**

Pastry and milk topped with nuts

أمر علي

Warbat with Pistashio **N**

Pastry filled with fresh cream soaked in sweet syrup topped with nuts.

وربات بالفستق

Namoura Shamyeh **N**

Pastry filled with fresh cream soaked in sweet syrup topped with nuts.

نمورة شامية

Konafa with cream **N**

Traditional arabic cream pastry soaked in sweet syrup

كنافة بالقشطة



If you wish to create the Abu Zaad experience for your event at any venue, ask about our unique damascene catering service.

Whether it is a wedding party, reception service, banquet, formal event, buffet or any sort of celebration, we will be delighted to cater your event.

We will be pleased to discuss your plans and suggestions for your event, in order to tailor every aspect of the cuisine, decoration, and service according to your vision, to make it an unforgettable delicious, and rich experience.

We also offer catering specialty foods and refreshments from outside the menu from canap's, finger food, cold and hot mezzes to main courses, soups and salads.



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