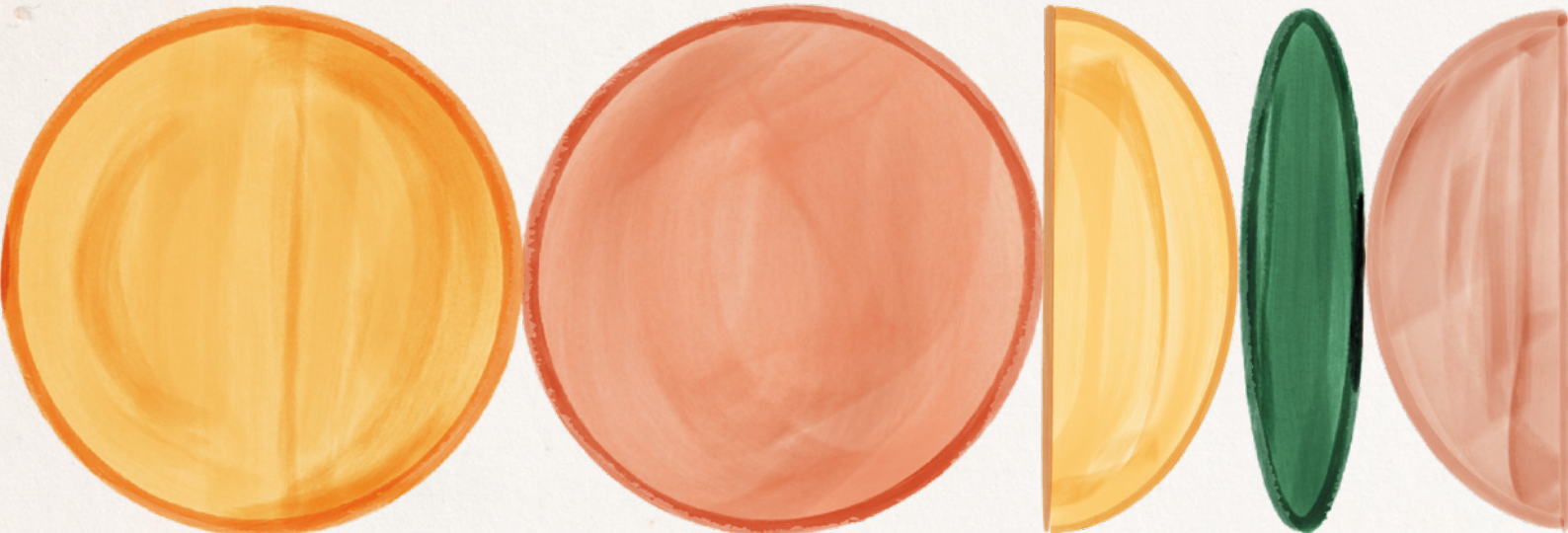


naranj  
MARRAKECH

catering menu

الطعام هو اللغة  
التي تجمعنا  
food is the language  
that brings us  
together



# المقبلات الباردة والسلطات

cold appetizers & salad

## HUMMUS

Creamy chickpea dip with tahini, lemon and garlic

## HUMMUS BEETROOT

Hummus with roasted beetroot

## HUMMUS BEIRUTI

Hummus with parsley, and chili

## BABA GHANOUSH

Roasted eggplant with tahini, lemon, and garlic

## MOUTABBAL

Smoky eggplant dip with yogurt, tahini, and olive oil

## MOUTABBAL BEETROOT

Moutabbal with roasted beetroot

## MOUTABBAL AVOCADO

Moutabbal with roasted avocado

## LABNEH

Strained yogurt topped with olive oil and za'atar

## LABNEH WITH GARLIC AND MINT

Topped with dried mint and crushed garlic

## MUHAMMARA

Spicy red pepper and walnut dip with pomegranate molasses

## WARAK ENAB

Grape leaves stuffed with rice, tomato, and herbs

## QARISHEH

Aged cheese salad with tomato, onion, and olive oil

## MAKDOUS

Baby eggplants stuffed with walnuts and garlic, preserved in olive oil

## OLIVES & PICKLES

Assorted house-pickled vegetables and olives

# المقبلات الباردة والسلطات

cold appetizers & salad

## TABBOULEH

Finely chopped parsley, mint, tomato, onion, bulgur

## TABBOULEH QUINOA

Parsley, quinoa, onion, tomato, mint, olive oil

## TABBOULEH ARMENIAN

Parsley, bulgur, onion, tomato paste, mint, olive oil

## FATTOUSH

Mixed greens and vegetables with crispy pita and sumac

## BEETROOT SALAD

Chilled beets with lemon and olive oil

## CARROT AND CABBAGE SLAW

With lemon, garlic, and coriander

## GREEN BEAN SALAD

Beans sautéed in olive oil with tomatoes and garlic

## POTATO SALAD

Lemon and coriander light fresh and citrusy

## EGGPLANT WITH POMEGRANATA

Roasted eggplant chunks topped with garlic, pomegranate seeds, and olive

## CAULI FLOWER SALAD

Roasted or fried cauli flower served with tahini sauce

## FISH WITH TAHINI

Baked or fried white fish served cold with tahini, garlic, and lemon sauce

## ARTICHOKE HEARTD SALAD

Marinated artichoke bottoms with lemon, parsley, and olive oil

## MUSAKAA

Layers of eggplant, chickpeas, and tomato served chilled

# مزّة ساخنّة

hot mezze

## TFALAFEL

Crispy chickpea balls served with tahini sauce

## KEBBEH (FRIED)

Bulgur shells stuffed with meat, onions, pine nuts

## KEBBEH VEGETARIAN

Bulgur shells stuffed with spinach, onions, pine nuts

## KEBBEH (BAKED IN TRAY)

Layered meat and bulgur casserole

## CHEESE SAMBOUSEK

Fried pastry filled with seasoned cheese

## MEAT SAMBOUSEK

Fried pastry with spiced minced beef

## SPINACH FATAYER

Mini pies filled with spinach and onion

## MEAT FATAYER

Pies filled with spiced ground meat and pine nuts

## CHEESE ROLLS

Crispy pastry rolles filled with cheese

## SUJUK IN TOMATO SAUCE

Spicy beef sausage cooked in rich tomato

## SOUJOUK ROLLS

Spiced sausage in pastry

## MAKANEK

Tiny Lebanese sausages sauteed with lemon  
and pomegranate molasses

## GRILLED HALLOUMI

Sliced cheese lightly grilled

# مزة ساخنة

hot mezze

## GRILLED VEGETABLES

Eggplant, zucchini, peppers, onions with olive oil

## BATATA HARRA

Spicy garlic-cilantro roasted potatoes

## MANAKISH&PASTRIES

Flet bread served hot or warm

## MANAKISH ZAATAR

Topped with thyme ,sesame,and olive oil

## MANAKISH CHEESE

Topped with halloum cheese

## SFIHA

Dough rounds topped with seasoned minced meat

## LAHM BIAJEEN

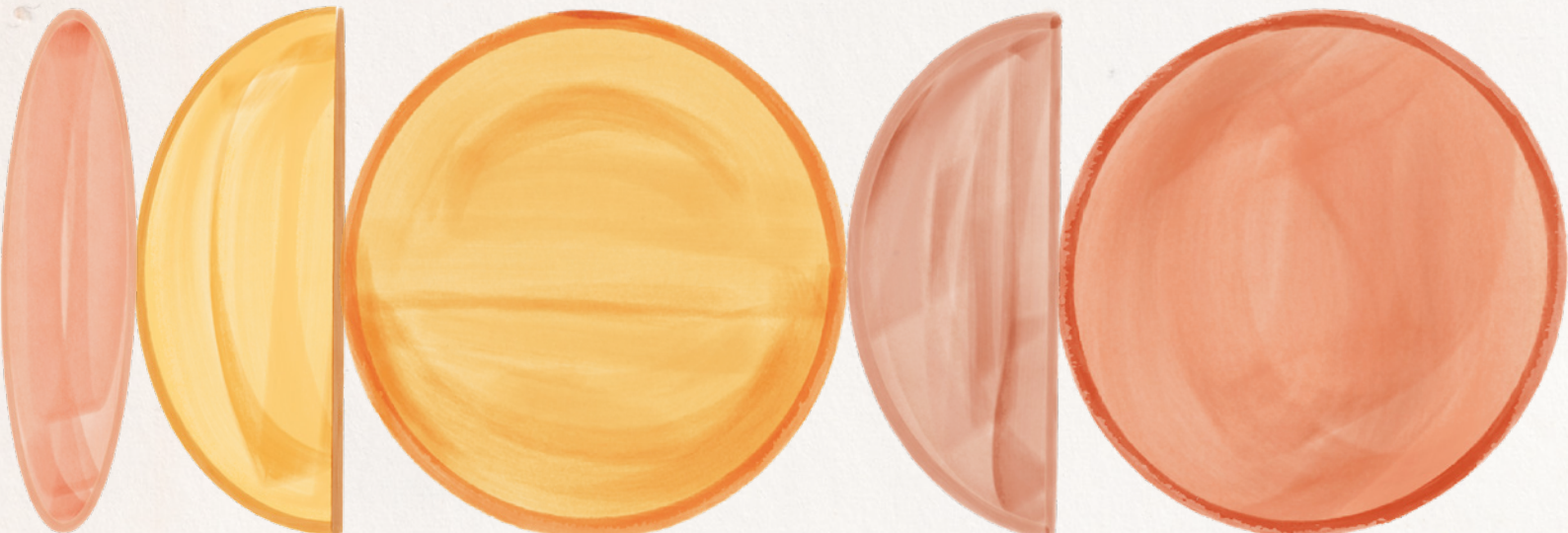
Thin puff pastries with tangy meat topping

## HOT LOUBIEH BZEIT

Green beans in tomato sauce, served warm

## SAUTÉED MUSHROOMS

with Garlic and Herbs



# الأطباق الرئيسية – نباتية

main dishes - vegetarian & vegan

## VEGETARIAN MOUSSAKA

Eggplant, chickpeas, and tomato stew

## STUFFED ZUCCHINI OR EGGPLANTS

Filled with rice, tomato, and herbs

## STUFFED BELL PEPPERS

Rice, herbs, and pine nuts

## FREEKEH PILAF WITH VEGETABLES

Smoked green wheat with carrots and peas

## VEGETABLE STEW WITH CHICKPEAS AND SPINACH

In tomato or lemon broth

## LENTILS AND RICE (MUJADDARA)

With caramelized onions

## IHRAQ ASBAO

Lentil pasta stew with garlic coriander  
and a splash of pomegranate molasses

## OKRA STEW (BAMIEH)

In tomato and coriander sauce, served with rice

## GREEN BEAN STEW (LOUBIEH BZEIT)

Olive oil-based with tomatoes and garlic

## COUSCOUS WITH GRILLED VEGETABLES AND CHICKPEAS

Optional harissa on the side



# الأطباق الرئيسية

main dishes

## SHISH BARAK

Lebanese meat dumplings in yogurt sauce

## LAMB SHANK IN YOGURT SAUCE

Braised lambshank with garlic yogurt sauce

## STUFFED EGGPLANTS

Filled with spiced minced meat, rice, and herbs

## STUFFED ZUCCHINI (KOUSA MAHSHI)

Courgettes filled with meat and rice in tomato sauce

## STUFFED VINE LEAVES

Fillet with meat ,rice,and spices

## LAMB AND RICE PILAF (ROZ BIL LAHMEH)

Spiced rice with shredded lamb

## CHICKEN WITH RICE AND NUTS (RIZ A DJEJ)

Classic festive dish with fried almonds

## SIYADIYET SAMAK

Fish with rice and caramelized onion served aside of tarator (tahini,lemon-garlic sauce) or a light cucumber yougnt salad

## ROASTED CHICKEN

With Potatoes and Lemon (Djej w Batata)

## FREEKEH WITH CHICKEN OR LAMB

Smoked green wheat with warm spices

## MOUSSAKA (MEAT VERSION)

Eggplant baked with minced meat and tomato

## QUZI

Spiced rice,meat,and chicken pastry

Kibbeh Labaniyye

## KIBBEH DUMPLINGS

In a warn yogurt sauce

# الأطباق الرئيسية

main dishes

## KOUSA BIL LABAN

Stuffed meat zucchini cooked in a garlicky yogurt sauce

## KHAROUF MAHSHI

Stuffed whole lamp slow roasted

## KAFTA BIL SAYNIYEH

Kafta baked with potatoes and tomato sauce

## LAMB KOFTA

Grilled minced lamb skewers with spices

## GRILLED LAMB CHOPS

With rosemary, garlic, and olive oil

## SHISH TAOUK

Marinated grilled chicken skewers with garlic and lemon

## KAFTA KABAB

Ground beef or lamb with parsley and onions, grilled

## ARAYES

Grilled stuffed pita bread with spiced meat

## MSAKHAN

Sumac spiced chicken with onions in pita bread

## CHICKEN SHAWARMA

Marinated slices roasted on a spit, served with garlic sauce

## BEEF SHAWARMA

Tender beef marinated in vinegar, cumin, and cloves

## MIXED SHAWARMA PLATTER

Chicken and beef served with sauces and bread



fattet

### **CHICKEN FATTEH (FATTET DJEJ)**

Layers of crispy pita bread, garlic-yogurt sauce, shredded boiled chicken, and chickpeas

### **EGGPLANT FATTEH (FATTET BATINJAN)**

Fried or roasted eggplant cubes layered with toasted pita and garlicky yogurt sauce

### **CHICKPEA FATTEH (FATTET HUMMUS)**

A simpler version, often eaten for breakfast or brunch

### **RICE AND MEAT FATTEH (FATTET LAHMEH OR FATTET RIZ)**

A heartier version with minced lamb or beef, rice, and chickpeas

### **LENTIL AND EGGPLANT FATTEH (VEGETARIAN)**

Roasted eggplant and lentils over pita with garlicky yogurt or tahini-yogurt sauce

### **CAULIFLOWER FATTEH (FATTET ARNABEET)**

Fried or roasted cauliflower instead of eggplant

### **VEGAN FATTEH WITH TAHINI SAUCE**

Uses tahini-lemon-garlic sauce instead of yogurt

### **FATTET KIBBEH**

Topped with small pieces of fried or baked kibbeh balls or tray kibbeh

### **FATTET MAKDOUS**

Small eggplants stuffed with minced meat, layered with pita and yogurt

### **COLD FATTEH (SUMMER-STYLE)**

No meat, no rice – just cold chickpeas, pita chips, yogurt, olive oil, mint

# التحلية

desserts

## MAAMOUL

Semolina cookies filled with dates, pistachios, or walnuts

## NAMOURA (BASBOUSA)

Semolina cake with coconut and syrup

## ZNOUD EL SIT

Cream-filled pastries rolled and fried, then soaked in syrup  
Rice Pudding with Rosewater (Roz bi Haleeb)

## MOUHALLABIEH

Creamy milk pudding with rosewater and crushed pistachios

## ATAYEF

With cheese, cream, or nuts

## HALAWA MOUSE

Sesame cream with pistachio

## MAFROKEH

Semolina, nut dessert with clotted cream, and sugar syrup

## OM ALI

Bread pudding with nuts, raisins, and cream

## BAKLAVA

Phyllo pastry filled with different nuts soaked in rose or orange blossom syrup

