



HIBA

CATERING MENU

For groups of 10, 50, 100 or even more, our Catering Menu shows the huge choice available. It's ideal for all kinds of events whether for business or purely social. There is a great selection of vegetarian and vegan dishes, and we are used to dealing with gluten-free and allergy-related needs too. Everyone's needs are individual, so our service is personal. We tailor it to suit specific requirements and budgets.

On our menu, you will see we have also created a special selection of Ready-to-Order items for 10 or more people. They make ordering for groups so easy.

SPECIAL SELECTIONS - READY TO ORDER

You can order these individual or sharing platter options for 10 people or more, via a form on our website for collection or delivery with a minimum of 24-hours' notice, though we will always try and meet more urgent requests.

Boom Boom Wow

Any Wrap (g)* plus houmous (s) plus hiba salad
£9.90 per box

Boom Boom Zaki

Any Wrap (g)* plus houmous (s) plus baba ghanouj (s)
£10.45 per box

Mind The Gap Rolls

1 cheese roll (g m), 1 vegetable roll (g), 1 spinach pastry (g), 1 falafel (s)
£7.70 per box

Mind The Gap Sambousek

1 cheese sambousek (g m), 1 lamb sambousek (g), 1 falafel (s), 1 kibbeh shamiyeh (g)
£8.25 per box

Gaza Grill

1.5 skewers mixed grill on Lebanese rice (g), houmous (s) and fattoush salad (g)
£14.30 per box

**Wraps: Chicken Shawarma, Lamb Shawarma (s), Mixed Shawarma (s), Falafel (s), Halloumi (m), Batata Harra, Mixed Vegetables*

SAMPLE MENU

We have a lot of experience catering for special events like corporate functions, big birthday bashes and weddings. For these, we discuss your requirements with you and customise the service to suit.

Take a look at our menu and you can then get the ball rolling by sending us some details and your thoughts, using the form on our website – what sort of event is it, what date, the venue/address, the number of guests, your budget, any ideas about the food selection and any other requirements you have. We will then get back to you with suggestions for the perfect party.

COLD MEZZE

Crudites (v V)

A selection of raw seasonal vegetables for dipping

15-20 people £60

Houmous (v V)

A national favourite made with chickpea purée, sesame seed paste, lemon juice and fairly traded organic Palestinian olive oil (s)

15-20 people £55 (Plus Lebanese flat bread-contains g)

Houmous Beiruty (v V)

Chickpea purée with a hint of fiery chilli, parsley, crushed garlic and lemon juice (s)

15-20 people £59 (Plus Lebanese flat bread-contains g)

Moutabal Baba Ghanouj (v V)

Charcoal grilled aubergines creamed with sesame seed paste and lemon juice (s)

15-20 people £59 (Plus Lebanese flat bread-contains g)

Labneh (V)

Deliciously light strained yoghurt with olive oil and refreshing Mediterranean dried mint (Plus 2 bags of Lebanese flat bread) (m)

15-20 people £55 (Plus Lebanese flat bread-contains g)

HOT MEZZE

Houmous Lamb Shawarma

Chickpea purée with sesame seed paste, a simple lemon juice and olive oil dressing, topped with sliced marinated lamb (s)

15-20 people £70 (Plus Lebanese flat bread-contains g)

Houmous Chicken Shawarma

Chickpea purée with sesame seed paste, a simple lemon juice and olive oil dressing, topped with sliced chicken shawarma (s)

15-20 people £70 (Plus Lebanese flat bread-contains g)

Falafel (v V)

Satisfying deep-fried chickpea purée and fine herb patties served with crushed garlic, and a lick of sesame extract **(s)**

15-20 people £45 (20 pieces)

Kibbeh Shamiyeh

Crisp lamb and cracked wheat shells filled with minced lamb, onions and roasted pine nuts **(g n)**

15-20 people £47 (20 pieces)

Halloumi (V) and Wark Inab B'zeit (v V)

Grilled segments of halloumi with dried mint PLUS smooth and tender vine leaves stuffed with rice, tomato, parsley, mint and onion, cooked in lemon juice and olive oil **(m)**

15-20 people £60.00 (20 pieces) halloumi plus (20 pieces) wark inab

SALADS

Hiba House (v V)

Lettuce, tomato, cucumber, parsley, mint, onion, radish, mixed green and red peppers with sweet Lebanese spices in a lemon and olive oil dressing

15-20 people £45

Fattoush (v V)

A hearty salad of lettuce, tomatoes, cucumber, mint, onion, radish, sumac, green & red peppers, parsley and pomegranate with toasted bread **(g)**

15-20 people £47

Tabbouleh (v V)

Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice & an olive oil dressing **(g)**

15-20 people £65

Freshly Baked palestinian Bread (v V)

Each £1 (g)

PASTRIES

Vegan/Vegetarian Pastry Platter

5 Fatayer Bi'sabanekh, 5 RakakatKhodar, 5 SambousekJebni and 5 RakakatJibneh

15-20 people £45 or any combination of these items up to 20 pieces

Fatayer Bi'sabanekh (V)

Light crisp filo pastry triangles filled with spinach, onions, lemon, olive oil, pine kernels and sumac spice **(g n)**

RakakatKhodar (v V)

Rich Mediterranean vegetables fill these scrumptious crispy filo pastry rolls **(g)**

Sambousek Bi-jebni (V)

Deep-fried Lebanese pastry filled with feta cheese **(g m)**

RakakatJibneh(V)

Fresh filo pastry rolls with crumbly, melting feta cheese and black olives **(g m)**

Meat Pastry Platter

10 Sambousek Lahmi, 10 Kibbeh Shamiyeh

15-20 people £47 or any combination of these items up to 20 pieces

Sambousek Lahmi

Filo pastry filled with pine nuts, lamb mince and lightly fried onions (g n)

Kibbeh Shameyieh

Crisp lamb and cracked wheat shells filled with minced lamb, onions and roasted pine nuts (g n)

MAIN COURSES

Mixed Grill

Four skewers each of Shish Taouk, Lahem Meshwi and KaftaMeshwi

Plus twelve pieces Jawaneh with your choice of side **A** or **B**

6 people £90 - 1 chilli, 1 garlic, 1 olive

Shish Taouk

Char-grilled skewers of marinated chicken cubes x 4 skewers

KaftaMeshwi

Char-grilled skewers of seasoned minced lamb with onion and parsley x4 skewers

Lahem Meshwi

Char-grilled tender cubes of specially prepared lamb x4 skewers

Jawaneh

Char-grilled marinated chicken wings served with garlic sauce 12 pieces

Lamb (s) or Chicken or Mixed Shawarma (s)

With your choice of side **A** or **B**

6 people £65 - chilli, 1 garlic

Vegan/Vegetarian

5 portions Mousakat Batinjan (v V)

Fried aubergines baked with tomatoes, onion, chickpeas, green chilli & red peppers with your choice of side **A** or **B**

10 people £78 - 1 olive

SIDE OPTION A

Lebanese rice (v V)

Rice interlaced with fine Arabic noodles 'vermicelli' (g)

SIDE OPTION B

Safflower Rice (v V)

Rice cooked in a rich vegetable stock, seasoned with turmeric and Palestinian saffron

Tray of Lebanese (v V g) or Safflower Rice (v V)

£39

Moujaddarah (v V)

Rich brown lentils and rice topped with crispy fried onions accompanied by Hiba house salad
6 people £45

Chicken Maqlooba

Palestinian Feast of Chicken cooked with rice and mixed vegetables - Cauliflower, Aubergine and Carrots (6 quarters of chicken)

6 people £57 - 1 chilli, 1 garlic, 1 olive (note minimum order of three trays)

WRAPS

Any ONE type of wrap x 7 cut in half on bed of chips - choose from below:

7-10 people £56 - 1 chilli, 1 garlic

Mixed Shawarma

Roasted slices of marinated prime lamb and chicken, sesame oil sauce & garlic sauce, onion, parsley, tomatoes & pickles, wrapped in Lebanese bread **(g s)**

Chicken Shawarma

Roasted slices of marinated chicken breast, garlic sauce, lettuce, tomatoes & pickles, wrapped in Lebanese bread **(g s)**

Lamb Shawarma

Roasted slices of marinated prime lamb, sesame oil sauce, onion, parsley, tomatoes and pickles, wrapped in Lebanese bread **(g s)**

Falafel (v V)

Mix of soaked chickpeas, beans, onion, garlic with fine spices, served deep-fried with sesame oil sauce, parsley, sweet pepper, lettuce, tomatoes and pickles, wrapped in Lebanese bread **(g s)**

Batata Harra (v V)

Cubes of potatoes sauteed with coriander and garlic, lettuce, tomatoes and garlic wrapped in Lebanese bread **(g)**

Halloumi (v)

Toasted Lebanese bread filled with cheese, tomatoes, cucumber & lettuce, wrapped in Lebanese bread **(g m)**

Shish Taouk

Char-grilled skewer of chicken cubes, garlic sauce, pickles, lettuce and tomato, wrapped in Lebanese bread **(g)**

KaftaMeshwi

Grilled skewer of minced lamb, onion, tomatoes, pickles & sesame oil sauce wrapped in Lebanese bread **(g)**

DESSERT

Bakhlava

0.5 kilo Selection of miniature traditional Lebanese pastries, filled with nuts and syrup **(g n)**
£17

1 kilo Selection of miniature traditional Lebanese pastries, filled with nuts and syrup **(g n)**
£35

2 kilo Selection of miniature traditional Lebanese pastries, filled with nuts and syrup **(g n)**
£70

Large Fruit Platter

Selection of seasonal fruits
£30

INDIVIDUAL ITEMS ONLY

For 10 people or more:

Shawarma Cups

Shawarma Cup (two layers of Palestinian rice topped with Lamb **(s)** or Chicken or Mixed Shawarma **(s)**)
Individual only @ £6 per cup

Mini Burgers with Chips

2 mini burgers **(g m)** and chips-choose any combination (falafel **(s)**, halloumi **(m)**, lamb kafta)
£6 per person

Shawarma Coins with Chips

2 Shawarma Coins **(g)** plus chips – choose any combination (Lamb **(s)**, Chicken, Mixed Shawarma **(s)**)
£6 per person

The Deluxe Boss Beef Burger

175g pure beef patty in a golden brioche bun topped with burger sauce, lettuce, beef tomatoes, cheddar cheese and grilled onions **(m e g mu so)**
£8.95 each

The Gourmet Chicken Burger

Grilled Chicken Breast in a golden brioche bun topped with burger sauce, lettuce, beef tomatoes and cheddar cheese **(m e g mu so)**
£7.45 each

Falafel Box

6 mini falafels **(s)**, houmous **(s)**, salad, red cabbage, pickles
Individual only @ £6.95 per box

Shawarma Box

Lamb **(s)** or Chicken or Mixed Shawarma **(s)** with Palestinian Rice, Hiba Salad and Pickles
Individual only @ £8.50 per box

ALLERGEN INFORMATION

(V) Vegetarian **(v)** Vegan **(e)** Egg **(g)** Gluten **(m)** Milk **(mu)** Mustard
(n) Nuts **(s)** Sesame **(so)** Soya

Minimum 24 Hour Notice

A minimum of 24 hours is usually required for catering orders. However, if you need same-day catering then please call us and we will let you know what we can do.

Dietary Requirements

If you have particular dietary requirements or would like to discuss other menu items, please do not hesitate to ask.

Enquiries

For all bespoke catering enquiries please email hibaexpress@gmail.com and we will usually get back to you within 24 hours. If you have not heard from us by then, please call on 020 7831 5171.

Delivery

If you need delivery, the cost starts from £15.