



Light Food Catering Menu

Herb Kuku Wrap

Fresh herbs finely diced and cooked together with eggs, barberries and walnuts all wrapped up with a smoked eggplant yogurt sauce, dill pickles, radishes and homemade pickled cabbage served with a side of yogurt dip

Beef and Potato Kotlet Wrap

Ground beef and potato patty, laced with a zesty sundried tomato sauce, homemade pickled cabbage, pickles and crispy fried shallots served with a side of yogurt dip

Aush (Current selection: Barley or Tomato)

Aush is a staple of Iranian and Afghan cuisine which is a braised vegetable and legume-based soup. There are infinite local variations of this dish to accommodate seasonal produce.

Bulgur Wheat Salad

Tomatoes, cucumber, mint, parsley and onions in a lemon, olive oil and tomato vinaigrette mixed with bulgur wheat. (gluten-free option available upon request)

Combos

Combo Boxes

Individually packaged choice of wrap with a small soup or salad, with a side of yogurt dip.

** napkin and cutlery included in box**

Combo Family Style - minimum 8 people

Assorted wraps cut in half, served in clear lidded container. Aush, salad and dip served in single large containers.

** napkin and cutlery included; please indicate required quantity at time of order**

Desserts

Baklava

A delicate layering of phyllo dough, walnuts, cardamom with a rosewater syrup topped with pistachios

Saffron Rice Pudding * Can be made in individual bowls or large self serve container

Rice cooked with sugar, almond slivers and the delicate flavour of saffron with a touch of rosewater makes this dessert a Persian favourite.