

COLD STARTERS

Tabbouleh*

Chopped parsley, tomatoes, onions, burghul, olive oil and lemon juice

Fattouche*

Lettuce, cucumber, tomatoes, radish and sumac

Hommus*

A dip consisting of mashed chick peas, tahina sauce, (sesame seed paste) and a dash of olive oil and lemon juice

Hommus with meat

Hummus with shredded beef

Sfiha

Pastry with minced meat, tomatoes, onions, mixed spices baked in the oven.

Baba Ghannouj*

Roasted eggplant mashed and infused with yoghurt, tahina sauce, salt and lemon

Eggplant Salad*

Roasted eggplant, green peppers, onions, tomatoes, olive oil and lemon juice

Potato Salad*

Boiled cubes of potatoes, garlic, parsley, olive oil and lemon juice

Vine Leaves *

Stuffed rice, tomatoes, onions, parsley, and spices

Okra with Tomato Sauce*

Pressure cooked French peas with tomatoes, tomato paste, garlic, onions and olive oil

Labneh with Garlic*

Soft white cheese, garlic and mint powder

Loukme

Mini pitta bread stuffed with chicken, sweet corn garlic and mayonnaise

WARM STARTERS

Mini Chawarma

Mini pitta bread stuffed with marinated beef filets, onions, parsley, and tomatoes, accompanied with tahina sauce

Meat Arayes

Minced lamb marinated in spices, sandwiched in pita bread and grilled

Barbeque Chicken Wings

Our famous chicken wings are marinated with a secret recipe that keeps you licking your fingers

Chicken Liver

Fried with garlic, gravy sauce and lemon juice

Samboukik*

Pastry stuffed with minced beef

Cheese Samboukik*

Pastry stuffed with cheese and mint powder

Chicken Samboukik

Pastry stuffed with chicken coriander, garlic, green peppers and spices

Spinach Fatayer*

Pastry stuffed with spinach, onions and spices

Kebbe Halabi

Minced meat and burghul on outer layer, minced meat, onions and spices as the stuffing

Felafel*

Deep fried patty of mashed chickpeas, parsley, coriander, garlic and spice

Spicy Potato*

Diced potatoes fried with garlic, coriander, lemon juice, chili and garlic

Fried Meat

Fried shredded beef

MAIN COURSE

Shish Kebab

Marinated beef cubes on skewers

Shish Taouk

Marinated chicken cubes on skewers

Kefta Kebab

Minced lamb on skewers

Chicken Kefta

Minced chicken on skewers

Fish Kebab

Marinated fish cubes on skewers

GROUPS OVER 10

Siyadiyeh

Seasoned Rice, Fish, Fried Onion, Nuts and tagen Sauce.

10,000/-

Chicken with Rice

This delicious Lebanese rice with chicken dish is served at every large family gathering, party, and holiday dinner.

10,000/-

Jigo

Lamb leg with rice, nuts and mince lamb meat

10,000/-

GROUPS OVER 30

Whole fish

25,000/-

Whole Nile Perch with spicy sauce

Roasted whole lamb

35,000/-

Whole lamb served with oriental rice

Roasted whole Turkey

35,000/-

Whole turkey served with oriental rice

Meat Chawarma-per kg

5,500/-

Beef chawarma served in pitta bread with parsley, tomatoes, onions and tahina sauce

Chicken Chawarma-per kg

5,500/-

Chicken chawarma served in pitta bread with French fries, lettuce and garlic sauce

Whole Baked salmon-per kg

Whole baked salmon

NOTE: These food items come at an additional cost; price as listed, and are not included in our offer.

****Salmon prices may vary according to size. All meat is Halal. No pork.***

CHOOSE 8 ITEMS

CHOOSE 3 ITEMS

KSH 2,950/- per person

This price includes:

- **Choice of 8 Starters and 3 Main Courses ('groups over 30' offers not included)**
- **Cutlery, Crockery and Glassware**
- **Dressed tables for buffet and bar**
- **Cooling boxes and Ice**
- **Cooks**

If required, seating arrangements such as tables, chairs and tents are outsourced. *Note:* These are subject to availability and price change.

Where to find us:



CEDARS RESTAURANT

CATERING AND EVENTS

MENU

GIGIRI

Tel: 0112286970

Mobile: 0722-512-916 / 0700-045-521

Email: info.cedarsnairobi@gmail.com