

THEARTOFHOSTING.ME



BUFFET

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355
Info@theartofhosting.me | sale@theartofhosting.me

A CONTEMPORARY JOURNEY THROUGH THE MEDITERRANEAN

From the shores of Greece and the Levant to the kitchens of Provence, Italy and North Africa, our Mediterranean Collection brings together vibrant produce and familiar dishes with a modern approach.

Designed for sharing, gathering and hosting.

STARTERS (GOOD FOR 10 PEOPLE)

Salmon Gravlox, Pickled Daikon & Pink Peppercorn [F] ★

Silky house-cured salmon, sweet-sour daikon and aromatic pink peppercorn.

AED 450

Baked Greek Feta [D]

Warm feta with blistered tomatoes, Kalamata olives, oregano and lemon.

AED 400

Courgettes Grillées, Whipped Feta & Mint [D]

Charred courgette ribbons, whipped feta, lemon and ★ vibrant mint oil.

AED 350

Beef Carpaccio [M, D]

Paper-thin beef tenderloin with Parmesan, capers, rocket and Dijon-lemon dressing.

AED 350

Sea Bass Carpaccio, Lemon & Basil [F]

Delicate sea bass dressed with fresh lemon, basil oil and sea salt.

AED 450

Aubergine Rôtie

Caramelised aubergine, rich tomato fondue and fresh basil.

AED 300

SALADS

Authentic Greek Salad [D] ★

Warm feta with blistered tomatoes, Kalamata olives, oregano and lemon.

AED 250

Roasted Beetroot, Orange & Feta [D]

Marinated beetroot, fresh orange, shaved fennel, candied walnuts, feta and chives.

AED 250

Mediterranean Lentil Salad

Earthy lentils, crisp vegetables, apple, fennel, cherry tomato and a touch of jalapeño.

AED 250

Fattoush [G] ★

Crisp vegetables, pomegranate, radish and fresh herbs with sumac and toasted bread.

AED 200

Lina's Salad [N] ★

Baby spinach, frisée and romaine, pomegranate, spring onion and walnuts.

AED 200

Pesto Fusilli [G, N, D]

Fusilli tossed with basil pesto, sun-dried tomato, toasted pine nuts and Parmesan

AED 200

Mediterranean Corn Salad

Sweet corn, red pepper and onion with coriander, parsley and torn mint.

AED 200

Tabbouleh [G]

Finely chopped parsley, fresh mint, ripe tomatoes and bulgur wheat, tossed with lemon juice and extra virgin olive oil for a bright, fresh finish.

AED 200

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MEZZE

Whipped Feta, Chilli Honey & Pistachio [D, G, N] ★

Silky whipped feta and labneh with warm Aleppo chilli honey and toasted pistachios.

AED 250

Artichoke & Spinach Dip [D, G]

Roasted artichoke and wilted spinach baked beneath bubbling Parmesan.

AED 350

Mouttabal [D, N, SM] ★

Deeply smoky aubergine blended with tahini and lemon, finished with toasted pine nuts.

AED 200

Classic Tzatziki [D]

Thick strained yoghurt with cucumber, dill, mint, garlic and extra virgin olive oil.

AED 200

Muhammara [N] ★

Sweet roasted peppers and toasted walnuts with pomegranate molasses and Aleppo chilli.

AED 200

Hummus [SM]

Silky chickpea and tahini hummus with lemon and extra virgin olive oil.

AED 200

SMALL BITES

Chicken Croquetas [D, G] ★

Crisp Spanish-style croquetas with a creamy roast chicken and béchamel centre.

AED 150 (20 Pcs)

Feta Saganaki Bites [D, G] ★

Feta wrapped in Filo pastry, Thyme and Glazed with honey

AED 250 (20 Pcs)

Fattet Batenjan Cups [D, SM]

Crisp pita cups layered with roasted aubergine, chickpeas and garlic-tahini yoghurt.

AED 350 (10 Cups)

Marinated Red Pepper Crostini [G]

Roasted peppers, garlic, capers, lemon and parsley over crisp crostini.

AED 180 (20 Pcs)

Mediterranean Vegetable & Feta Mini Quiche [D, G, E]

Roasted courgette, red pepper, spinach, feta and herbs in crisp shortcrust pastry.

AED 180 (20 Pcs)

Spinach & Feta Spanakopita [D, G]

Crisp filo filled with spinach, feta, dill and spring onion.

AED 180 (20 Pcs)

Kibbeh [G, N]

Golden bulgur shells filled with aromatic seasoned beef and toasted pine nuts.

AED 100

Vine Leaves

Tender vine leaves wrapped around fragrant rice, tomato, onion, herbs and lemon.

AED 100

Cheese Börek [D, G, E]

Golden pastry generously filled with seasoned white cheese and fresh herbs.

AED 150

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MAIN DISHES

(GOOD FOR 10 PEOPLE)

BEEF

Daube de Boeuf Provençale ★

Slow-braised beef with tomato, olives, orange and Provençal herbs in a rich, glossy jus.

AED 550

Smoked Angus Beef Brisket [S, G] ★

Slow-smoked Angus brisket with a restrained glaze, pickled shallots and fresh herbs.

AED 550

Italian Meatballs [G, D]

Juicy beef meatballs in rich tomato fondue with Parmesan and fresh basil.

AED 550

Beef Kofta [SM]

Flame-grilled beef kofta with tahini, sumac onions and fresh herbs.

AED 450

CHICKEN

Harissa & Preserved Lemon Charcoal Chicken

Charcoal-grilled chicken lacquered with harissa and preserved lemon, finished with fresh herbs.

AED 450

Chicken Souvlaki [D] ★

Lemon and thyme-marinated chicken with herb yoghurt and charred citrus.

AED 450

Chicken Chasseur [D]

Roasted chicken with mushrooms, tomato and tarragon in a classic hunter-style sauce.

AED 400

Shish Tawook [D]

Tender marinated chicken, grilled and served with toum, crisp pickles and sumac.

AED 450

Butter Chicken — Chef's Special [D, N] ★★

Charred chicken folded through a silky tomato, butter and aromatic spice sauce.

AED 400

Chicken Musakhan [G, D, N]

Sumac-roasted chicken with slow-cooked onions, crisp flatbread and toasted pine nuts

AED 450

Roast Baby Chicken Served with an Oriental Hashweh [D, N]

Roasted baby chicken on a bed of aromatic beef and spiced rice with toasted pine nuts. Served with a side of cucumber yogurt

AED 400

LAMB

Slow-Cooked Lamb Shoulder ★

Fall-apart lamb shoulder with glossy roasting jus and seasonal baby vegetables.

AED 800

Lamb Kofta

Flame-grilled lamb kofta with smoked aubergine, fresh herbs and sumac.

AED 550

Rustic Braised Lamb

Slow-braised lamb with root vegetables and a rich herb jus.

AED 700

Lamb Tagine

Slow-cooked lamb with apricot, green olives, preserved lemon and aromatic Moroccan spices.

AED 800

Mutton Biryani — Chef's Special [D, G] ★★

Fragrant spiced mutton layered with saffron rice, crisp onions and fresh herbs.

AED 700

Aromatic Lamb Rice [D, N, G]

Aromatic lamb mince and spiced rice with toasted pine nuts and a bright coriander lemon sauce

AED 450

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FROM THE SEA

Oven-Baked Salmon, Lemon & Herbs [F] ★

Herb-baked salmon finished with a bright lemon glaze and seasonal vegetables.

AED 550

Sea Bass with Lemon-Caper Butter [D, F] ★

Delicate sea bass fillets with glossy lemon-caper butter and fresh herbs.

AED 600

Sayadieh [F, D, G, SM]

Spiced fish with deeply caramelised onion rice, tahini sauce and crisp onions.

AED 550

FROM THE GARDEN

Cauliflower Steak, Tahini & Pomegranate [SM] ★

Charred cauliflower with silky tahini, pomegranate, fresh herbs and toasted seeds.

AED 300

Aubergine Involtni & Whipped Feta [D] ★

Grilled aubergine rolled around whipped feta, served over tomato fondue with basil oil.

AED 300

Aubergine Parmigiana [D]

Layers of roasted aubergine, rich tomato, mozzarella, Parmesan and basil.

AED 350

Ratatouille Provençale

Courgette, aubergine, peppers and tomato slowly cooked with Mediterranean herbs and basil oil.

AED 250

Vegetable Souvlaki, Pita & Tzatziki [G, D]

Charred Mediterranean vegetables with warm pita and cooling tzatziki.

AED 250

White Bean Cassoulet

Creamy white beans and Mediterranean vegetables beneath a golden herb crust.

AED 200

Moroccan Vegetable Tagine

Jewel-toned vegetables and chickpeas with preserved lemon and aromatic Moroccan spices.

AED 300

TRAYBAKES

Classic Beef Lasagne [D, G] ★

Layers of slow-cooked beef ragù, pasta and creamy béchamel finished with Parmesan.

AED 550

Moussaka [D, G] ★

Layers of aubergine and seasoned beef beneath golden béchamel and rich tomato.

AED 600

Mediterranean Chicken Traybake

Roasted chicken with tomato, artichoke, olives, lemon and Mediterranean herbs.

AED 500

Kafta Bil Sinieh [SM]

Oven-baked kafta layered with potato, tomato and white onion baked in a tray with a rich tomato sauce.

AED 500

Kafta Bil Tahini [N]

Oven-baked kafta layered with potato and baked in a rich tahini sauce. Topped with pine nuts.

AED 450

Baked Mac & Cheese [G, D]

Silky macaroni and cheese beneath a golden herb crumb, finished with fresh chives.

AED 500

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ON THE SIDE
(GOOD FOR 10 PEOPLE)

AED 250

Gratin Dauphinois [D]

Slow-baked potato, cream and garlic with a golden gratinated top.

Truffled Pommes Purée [D] ★

Silky potato purée delicately scented with truffle.

Saffron Pilaf [D]

Fragrant long-grain rice infused with saffron and warm aromatics.

Lemon & Herb Couscous [G]

Fluffy couscous with lemon zest and fresh Mediterranean herbs.

Broccolini, Garlic, Chilli & Lemon

Charred broccolini with garlic, chilli and fresh lemon.

Provençal Roasted Root Vegetables

Seasonal roots roasted with garlic and Provençal herbs.

Artichokes à la Barigoule

Tender artichokes braised with vegetables, herbs and citrus.

Mediterranean Roasted Potatoes

Golden roasted potatoes with garlic, lemon and herbs.

OUR SIGNATURES ★

Look for the star throughout the menu for some of our most-loved dishes.

CHEF'S SPECIALS ★★

Limited selections designed to bring something a little more indulgent to the table.

*All dishes are made for a minimum of 10 people



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