



Levant

A LEBANESE SHOW CASE EVENT
in collaboration with



MARYLEBONE
FOOD FESTIVAL

&



CHATEAU
KSARA



Wednesday 24th April 2019



Presenting the best of Lebanese Food & Wine, this one-off showcase event offers the chance to meet our founder, Tony Kitous, as well the award-winning wine writer Micheal Karam of Chateau Ksara wines. Book now to reserve your place!

Contact our Events Team for more info

T: 020 7224 1111

E: reservations@levant.co.uk

Lebanese Food & Wine Pairing

£40.00 Per Person, Event start at 7pm,
include Canapes, a Buffet of Tasting Menu &
Wine Pairing

Belly Dance show 8.15pm



CANAPE

Makanak

Spiced Lebanese lamb sausage with
pomegranate molasses & pine nuts

Shish Taouk

Marinated charcoal grilled chicken
breast skewers

Lamb Kofta

Charcoal grilled spiced minced lamb
skewers

Halloumi & Soujok Skewer

A skewer of halloumi cheese and spicy
Armenian sausage

Haloumi and Zaatar manousha

A mini manousha (Lebanese pizza) with
halloumi and zaatar

Fruit Skewers

Fresh seasonal fruit skewers

Halawiyat

A selection of mixed baklava & Turkish
delight

BUFFET STYLE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina,
garlic, chillies & parsley

Moutabal (V)

Fried aubergine dip with tahina, strained
yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes
& bulgar wheat mixed with an extra vir-
gin olive oil & lemon juice dressing

Fattoush (V)

Parsley, mint, cherry tomatoes, radishes,
baby cucumber, spring onion, pomegran-
ate dressing, sumac & grilled bread

Feta Cheese Sambousek (V)

Pastry parcels filled with feta, halloumi &
mint, served with a yoghurt dip

LAMB SAMBOUSEK

Pastry parcels filled with spiced minced
lamb & pine nuts