## BRIJU

Wedding Stations
2023-2024

## WEDDING STATIONS

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MEZE MIDDLE EASTERN
TABLE
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## €14.50 per person

## Vegetarian - Choose 3 from the options below

Golpi - roasted cauliflower, tahini, felfel, fresh coriander Kadoo Borani - braised pumpkin, garlic, tomato, cumin Banjaan Borani - fried and braised aubergine, tomato sauce, chilli, mixed spice, yoghurt and mint dressing

Halloumi Arayes - lemon, youghurt, garlic, sprint onion (G) Falafel

Akara - bean fritters, ginger, spring onion, smoked paprika, peppers

## Meat Based - Choose 3 from the options below

Shish Tawouk - marinated chicken, citrus, yoghurt (G)
Lamb kofta - onion, mint, house spice mix, garlic (G)
Kofta Challaw - lamb and beef meatballs, tomato and onion
sauce, challaw rice
Kabul Palaw - cumin and cardamom infused rice, stewed lamb sultanas, nuts, fried carrots
Sizzling Suya - marinated chicken and beef, ginger, garlic,
peanut, blend of spices (G)
Harissa Lamb Cutlets - 24hr marinated, grilled on open fire (G)

Dips / Sides - Choose 2 from the options below
Jaan-e-ama - yoghurt, cucumber, mint, garlic
Hummus
Bartah (smoked eggplant dip) - chili, lemon juice, mint, garlic
Maash palaw - basmati rice, mung beans, fried sultanas, ground cumin

## Fixed

Harissa
Picked Mint
Lebanese pickles
Saj Bread
Salsa Hadra

## WEDDING STATIONS

TACOBAR
€ 7.00 per person

## Priced Individually

Chilli con carne, guacamole, red onion, coriander
Marinated plum tomato, tzatziki, basil, aged balsamic
Spiced chicken, pickled slaw, harissa mayo
Pulled pork, pickled celery, coriander

Tuna Tzatziki - mint, sumac, lemon, cucumber - €3.75
Seabass Ceviche - tomato, onion, harissa, citrus, coriander - €3.75eu
Marinated Octopus - slow cooked, garlic, basil, mint, parsley, tomato, lemon zest - €3.90
Marinated Cuttlefish - thin slices, lemon juice, felfel, marjoram, olive oil, pepper - €3.85
Local Red Prawns - molasses, seasonal fruit, harissa, citrus, parlsey - (Market price)

## BRIJU

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