# BRJU

Wedding Stations 2023 - 2024

### WEDDING STATIONS

# MEZE MIDDLE EASTERN TABLE

€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

 $\label{eq:Akara-bean fritters, ginger, spring onion, smoked paprika, peppers$ 

#### 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

 $Jaan\text{-}e\text{-}ama-yoghurt, cucumber, mint, garlic}$ 

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**

#### TACO BAR

€7.00 per person

#### CRUDO TABLE

**Priced Individually** 

#### Choose 2 from the options below

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)



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