

# BRIJU

Wedding Stations  
2025 -2026

# WEDDING STATIONS

## MEZE MIDDLE EASTERN TABLE

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**€15.75 per person**

### **Vegetarian –Choose3 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, yoghurt, 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, challawrice

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

Maashpalaw – basmati rice, mung beans, fried sultanas, ground cumin

#### **Fixed**

Harissa

Picked Mint

Lebanese pickles

SajBread

Salsa Hadra

# WEDDING STATIONS

## ASADO STATION

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**€16.50 per person**

### Meats

Coal Seared Tuna, salsa hadra

Ras el Hanout and rosemary boneless chicken thighs

ASADO Beef Tagliata

### Sides

Pickled slaw

Pit roasted potato, mayo, spring onion

Tabbouleh

## TACO BAR

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**€8.50 per person**

### 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

## CRUDO TABLE

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**Priced Individually**

**Tuna Tzatziki** – mint, sumac, lemon, cucumber –€3.95

**Seabass Ceviche** – tomato, onion, harissa, citrus, coriander –€3.95

**Marinated Octopus** – slow cooked, garlic, basil, mint, parsley, tomato, lemon zest –€4.10

**Marinated Cuttlefish** – thin slices, lemon juice, felfel, marjoram, olive oil, pepper –€4.00

**Local Red Prawns** – molasses, seasonal fruit, harissa, citrus, parsley – (Market price)

# BRIJU

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