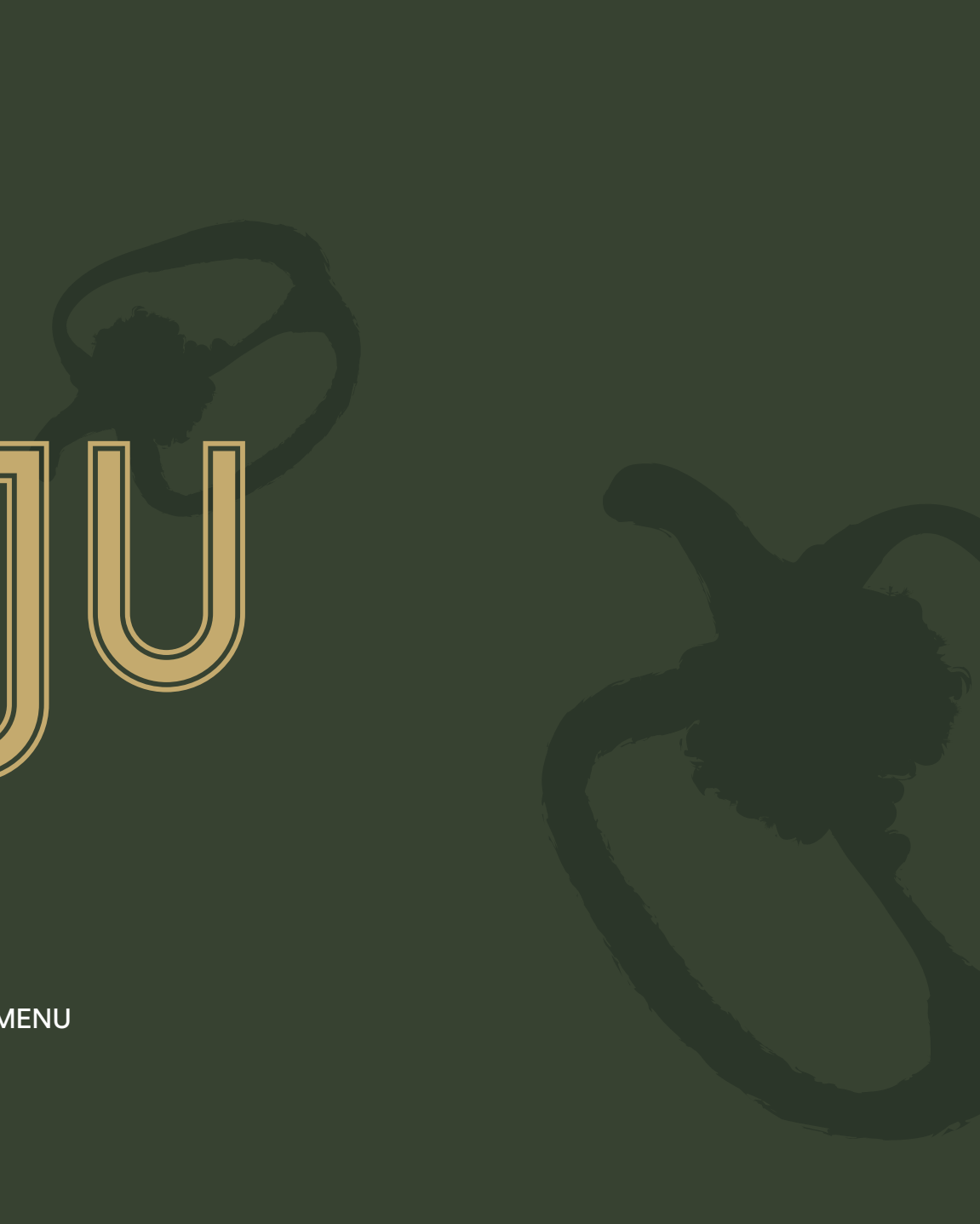




BRIJU

WEDDING

2025/2026

MENU

MEZE MIDDLE * EASTERN TABLE

€15.75 / PERSON

Meat Based - Choose 3 from the options below

SHISH TAWOUK - Marinated Chicken, Citrus, Yoghurt **(L)**

LAMB KOFTA - Onion, Mint, House Spice Mix, Garlic

KOFTA CHALLAW - Lamb And Beef Meatballs, Tomato And Onion Sauce, Challawrice

KABUL PALAW - Cumin And Cardamom Infused Rice, Stewed Lamb, Sultanas, Nuts, Fried Carrots **(N)**

SIZZLING SUYA - Marinated Chicken And Beef, Ginger, Garlic, Peanut, Blend Of Spices **(N)**

HARISSA LAMB CUTLETS - 24hr Marinated, Grilled On Open Fire

Vegetarian - Choose 3 from the options below

GOLPI - Roasted Cauliflower, Tahini, Felfel, Fresh Coriander **(V) (N)**

KADOO BORANI - Braised Pumpkin, Garlic, Tomato, Cumin **(V)**

BANJAAN BORANI - Fried And Braised Aubergine, Tomato Sauce, Chilli, Mixed Spice, Yoghurt And Mint Dressing **(L) (V)**

FALAFEL - chickpeas, harissa, parsley, coriander and spices **(V) (N)**

HALLOUMI ARAYES - Lemon, Yoghurt, Garlic, Sprint Onion (G) Falafel **(V) (N)**

AKARA - Bean Fritters, Ginger, Spring Onion, Smoked Paprika, Peppers **(V) (G)**

Dips / Sides - Choose 2 from the options below

JAAN-E-AMA - Yoghurt, Cucumber, Mint, Garlic, Hummus **(L) (V)**

BARTAH (SMOKED EGGPLANT DIP) - Chili, Lemon Juice, Mint, Garlic **(V)**

MAASHPALAW - Basmati Rice, Mung Beans, Fried Sultanas, Ground Cumin **(V)**

HUMMUS - chickpeas dip, lemon, tahini and spices **(V) (N)**

V - VEGETARIAN **L** - CONTAINS LACTOSE **G** - CONTAINS GLUTEN **N** - CONTAINS NUTS AND SEEDS



Including

HARISSA

PICKED MINT

LEBANESE PICKLES

SAJ BREAD

SALSA HADRA



ASADO * STATION

€17.50 / PERSON

Meats

COAL SEARED TUNA, SALSA HADRA

RAS EL HANOUT AND ROSEMARY BONELESS CHICKEN THIGHS

ASADO BEEF TAGLIATA

Sides

PICKLED SLAW (V)

PIT ROASTED POTATO, MAYO, SPRING ONION (V)

TABBOULEH (G) (V)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS

TACO * BAR

€9.00 / PERSON

Choose 2 from the options below

CHILLI CON CARNE, GUACAMOLE, RED ONION, CORIANDER (G) (L)

MARINATED PLUM TOMATO, TZATZIKI, BASIL, AGED BALSAMIC (G) (L) (V)

SPICED CHICKEN, PICKLED SLAW, HARISSA MAYO (G)

PULLED PORK, PICKLED CELERY, CORIANDER (G)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS





CRUDO * TABLE

PRICED INDIVIDUALLY

TUNA TZATZIKI – Mint, Sumac, Lemon, Cucumber **(L)** - €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)*

V - VEGETARIAN **L** - CONTAINS LACTOSE **G** - CONTAINS GLUTEN **N** - CONTAINS NUTS AND SEEDS

BRIJU

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