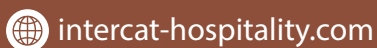




Ramadan Menu

*A curated selection of memorable iftars & suhoors
Taste. Traditional. Togetherness*

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SOUPS

- Shorbet Adas** (*Traditional Lentil Soup*)
Kırmızı Mercimek Çorbası (*Turkish Lentil Soup*)
Harira (*Moroccan Spiced Soup*)
Chicken and Vermicelli Soup
Clear Vegetable Soup
Yayla Çorbası (*Turkish Yogurt Soup*)
Pumpkin Soup
-

SALADS

- Fattoush with Falafel**
Tabbouleh
Eggplant & Mozzarella Caprese
Mediterranean Burrata Salad
with pesto pistachio, served on a sweet potato base, arugula and za'atar, drizzled with blossom sauce and balsamic, pomegranate seeds, sumac powder, baklava cracker
Watermelon & Halloumi Salad
with Feta Mousse and Balsamic Star Anise
Shirazi Salad (*Persian*)
Goat Cheese Salad
with Dates, Figs, Nuts on a Bed of Rocket and Baby Spinach



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COLD STARTERS

Hummus

Classic / Meat / Meat & Pesto / Sujuk

Moutabal

Smoky Eggplant Dip

Muhammara

Spicy Red Pepper & Walnut Dip

Makdous

Stuffed Baby Eggplants

Yalangi – Stuffed Vine Leaves

with Baby Marrow & Onion

Yalangi Dolma

Loubieh bi Zeit

Green Beans in Olive Oil

Fish Tajine

Labneh

with Garlic

Shanklish

Aged Spiced Cheese

Zaalouk

Moroccan Eggplant Salad

Çiğ Köfte

Turkish Raw Bulgur Balls



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HOT STARTERS

Falafel

Cheese Rolls

Meat Sambousek

Lebanese Meat Pastry

Fried Kebbeh

Kebbeh

with Muhammara & Hummus

Spinach Fatayer

Spinach & Onion Pastry

Grilled Halloumi

Meat

with Pesto Sauce

Stuffed Dates

with Feta Cheese & Baklava

Makanek

Lebanese Spiced Sausages

Sujuk

Spicy Armenian Sausages

Sautéed Chicken Liver

Batata Harra

Spiced Crispy Potatoes

Fatteh Arayes Kafta

Grilled Kafta Stuffed Pita



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MAIN COURSE

LAMB SPECIALTIES

Royal Mansaf

Jordanian Slow-Cooked Lamb with Yogurt & Saffron Rice

Emirati Spice Lamb Kabsa

Fragrant Rice with Roasted Lamb & Nuts

Shakriyet Chef Ralph (Levant)

Slow-braised lamb shanks cooked in a rich yogurt sauce, infused with warm spices.

Moroccan Prune Tagine

Tender Lamb Stew with Prunes & Almonds

Heritage Harees

Traditional Emirati Slow-Cooked Wheat & Lamb

Tharid Feast

Emirati Lamb Stew with Crisped Bread & Aromatic Spices

Stuffed Lamb Leg

Chef Ralph Signature (Lebanon) – Tender lamb leg stuffed with vine leaf-wrapped lamb rice, slow-roasted for deep flavors.

Bulgur & Lamb Harmony

Hearty Cracked Wheat Pilaf with Spiced Lamb

Dolma Royal (Iraq)

A grand Iraqi dish featuring vegetables and grape leaves stuffed with spiced rice and lamb, slow-cooked to perfection.

Persian Lamb Biryani

Fragrant Basmati Rice with Marinated Lamb & Saffron

Lebanese Grand Ouzi

Aromatic Spiced Rice & Slow-Cooked Lamb Pastry

Emirati Celebration Ouzi

Traditional Spiced Lamb with Rice & Nuts



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MAIN COURSE

CHICKEN MASTERPIECES

Kabsa Chicken Majestic

Saudi Spiced Chicken with Fluffy Rice & Almonds

Saffron-Infused Chicken Mandi

Yemeni Slow-Roasted Chicken with Spiced Rice

Maqlouba Royale

Palestinian Upside-Down Chicken & Eggplant Rice

Freekeh Heritage Roast

Oven-Roasted Chicken with Smoked Green Wheat

Golden Biryani Bliss

Classic Indian Chicken Biryani with Aromatic Spices

Apricot & Date-Stuffed Chicken

*Roasted Chicken with a Sweet & Savory Filling
Served with Potato Wedges*

Musakhan Wraps

Palestinian Sumac Chicken Rolls with Caramelized Onions

BEEF & GOURMET CUTS

Brazilian Prime Fillet

Grilled Beef with Roasted Vegetables, Baby Potatoes & Mushroom Cream Sauce

Golden Crust Beef Wellington

Puff Pastry-Wrapped Tenderloin with Savory Mushroom Duxelles



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MAIN COURSE

SEAFOOD DELICACIES

Grilled Salmon Imperial

Succulent Salmon Fillet with Garlic Spinach & Jasmine Rice

Samke Harra Beirut Style

Lebanese Spiced Baked Fish with Tahini Sauce

Ocean's Delight Shrimp

Jumbo Prawns in Thai Coconut Lemongrass Sauce

VEGETARIAN DELIGHTS

Marrakech Couscous Symphony

Fluffy Couscous with Spiced Vegetable Tagine

Golden Maqlouba Essence

Layered Rice with Roasted Eggplant & Tomato

Saffron Biryani Garden

Fragrant Vegetable Biryani with Crispy Shallots

Mediterranean Moussaka Bliss

*Hearty Eggplant & Tomato Stew
with a Hint of Olive Oil*



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DESSERTS

Kunafa

Crispy Vermicelli Cheesecake

Znoud El Sit

Lebanese Cream Rolls

Halawet El Jibn

Sweet Cheese Rolls with Rose Syrup

Maamoul Tamr

Date-Filled Semolina Cookies

Maamoul Qashta

Semolina Cookies with Cream

Luqaimat

Emirati Sweet Dumplings

Umm Ali

Egyptian Bread Pudding

Namoura

Semolina Coconut Cake

Fresh Qatayef

Arabic Pancakes with Nuts or Cream

Fried Qatayef

Crispy Stuffed Pancakes

Baklava

Layered Filo Pastry with Nuts & Honey

Mango Tart

Halawa & Chocolate Tart

Red Fruit Salad

Exotic Fruit Salad

Oriental Fruit Salad Khchef



Ramadan Kareem

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FOR INQUIRIES, PLEASE CONTACT

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