



Embark on a Culinary Journey This Ramadan 2025!

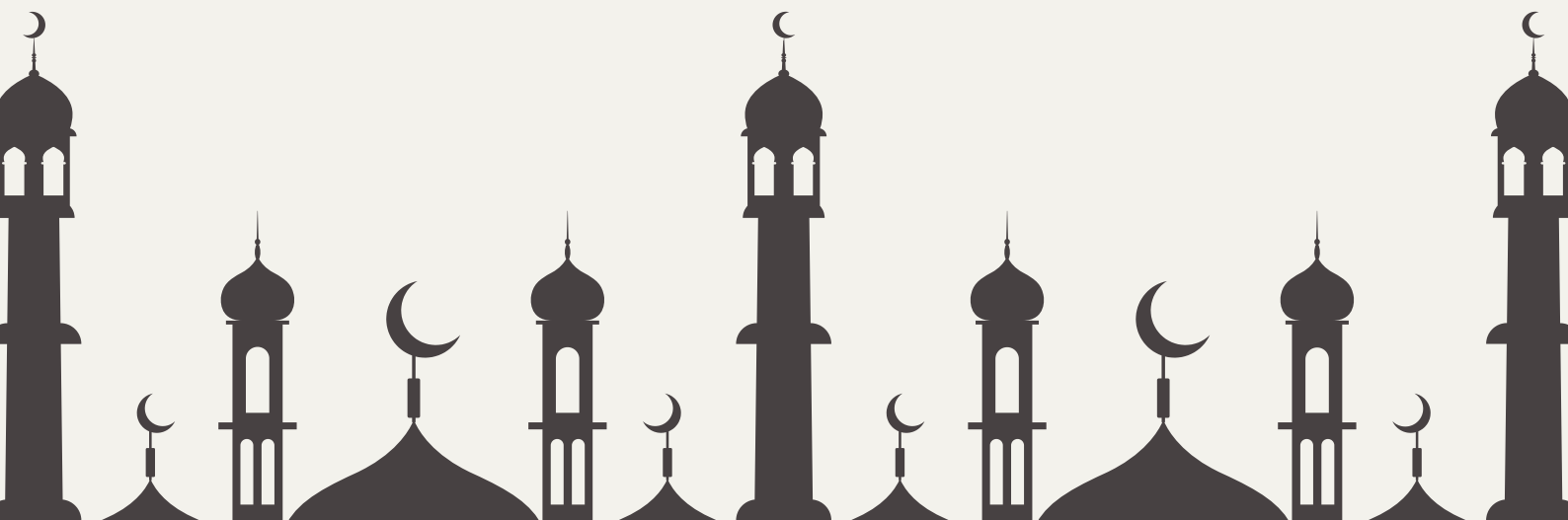
This holy month, let Pinch Gourmet bring Seriously Good Food to your table with our Exclusive Ramadan Menu. Thoughtfully designed to enrich your Iftar and Suhoor, our menu balances tradition and innovation, offering gourmet delights that are both nourishing and memorable.

Crafted with the finest ingredients and a commitment to excellence, every dish reflects our passion for quality and flavor. Whether you're hosting loved ones or enjoying a quiet evening, let us elevate your dining experience this Ramadan.

From hearty mains to decadent desserts, every bite is a celebration of taste, tradition, and care.

Ramadan Mubarak from the Pinch Family

May this Ramadan be filled with peace, joy, and blessings, one unforgettable bite at a time.





Ramadan Platters

*Middle Eastern Mezze Platter (180AED) with Homemade Chia seed Crackers, Crudités, and Kalamata Olives
(Please select 3 Mezzes per platter from the below list)
Good for 4-6 persons*

- Muhammara (**vegan, n**)
- Musabaha (**v**)
- Hummus Beiruti (**vegan**)
- Hummus Bil Laham
- Labneh With Caramelized Onion (**v**)
- Labneh With Mint and Black Olives (**v**)
- Labneh With Makdous (**v, n**)
- Muttabal With Pomegranate Seeds (**v**)
- Beetroot Hummus
- Burnt Garlic Chilli Hummus
- Guacmous (**v**)

Salads

Serves up to 10 guests

FATTOUSH - 250 AED

A Classic Lebanese Salad with Romaine Lettuce, Cucumber, Tomato, Radish, Scallions, Parsley, Mint, Baked Pita Bread, and Pomegranate Vinaigrette (**vegan**)

TABBOULEH - 250 AED

No Ramadan Table is Complete Without This Perfect Salad! Hand Chopped Parsley, Scallions, Tomato, Soaked Bulgur with Citrus Vinaigrette (**vegan**)

LINA'S SALAD - 250 AED

Mixed Greens, Fresh Zaatar, Walnuts, Pomegranate, and Citrus Vinaigrette (**n, vegan**)

MEDITERRANEAN KALE SALAD - 300 AED

Kale, Pomegranate, Avocado, Pumpkin Seeds, Sweet Potato, Feta Crumble and Lemon Oil Dressing (**n, vegan**)

COLORFUL QUINOA SALAD - 250 AED

Mixed Quinoa, Edamame, Mixed Capsicums, Spring Onions, and Cherry Tomatoes with Citrus Vinaigrette (**m, vegan**)



Salads

Serves up to 10 guests

JARJEER SALAD - 250 AED

With Cherry Tomato, Red Onion, Sumac and Lemon Dressing

ROASTED BEETROOT SALAD - 300 AED

Roasted Colored Beetroot, Spiced Walnuts, Orange Segments, Fennel, Pickled Red Onions, Herbed Goat Cheese Balls, and Fresh Zaatar with Greek Vinaigrette **(d, m, n, sm, v)**

LET'S GET FREEKEH SALAD - 300 AED

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese, and Lime Coriander Dressing **(d, g, n, m, v)**

MEDITERRANEAN SUPER SALAD - 300 AED

Kale, Pomegranate, Avocado, Pumpkin Seeds, Sweet Potato, Feta Crumble and Lemon Oil Dressing **(n, vegan)**

Soups

(1 Liter at 55 AED)

- Spring Vegetable Soup **(v)**
- Broccoli Cream **(v)**
- Mushroom Chili Cappuccino **(v)**
- Chicken and Freekeh Soup with Carrots and Lemon
- Lemony Lentil Soup **(v)**

Appetizers

Selection of appetizing dishes from around the world, with Levantine and Pinch Gourmet touches.

GALLAYAT BANDORA WITH BURRATA - 320AED

Burrata on a Bed of Cooked Crushed Tomato, Peppers, Garlic and Onion, Thyme infused Olive Oil **(v)**



Appetizers

Selection of appetizing dishes from around the world, with Levantine and Pinch Gourmet touches.

MINI STUFFED FATET BATENJAN - 200 AED

Eggplant Fattah with Tahini Yogurt and Pomegranate Molasses, Presented in a Mini Eggplant *(d, g, n, sm, v)*

COLD VINE LEAVES - 335 AED

1KG of our Famous Slow Cooked Mama's Cold Vine Leaves in Pomegranate Vinaigrette *(vegan, n)*

GREEK PLATTER BAKED FETA, CHERRY TOMATOES AND OLIVE - 265 AED

Baked Feta with Roasted Cherry Tomatoes & Kalamata Olives. Served with Rustic Garlic Bread *(d, n, v)*
Good for 6 Guests

CHICKEN MUSAKHAN ROLLS

(12PCS / 24PCS) - 80AED/160AED

Roasted Chicken Baked with Onions, Sumac, Allspice, Saffron, Arabic Bread. Served With Mint Yogurt.

HOME SMOKED SALMON PLATTER - 280 AED

500 Grams of Premium In-House Maple Wood-Smoked Norwegian Salmon, Mustard Dressing, Gem Lettuce, with Side of Capers, Chopped Boiled Eggs with Chives, Caper Berries And Lemon Wedges.
Good for 6 Guests

VEGAN BUDDIES - 450AED

Roasted Sweet Potato Discs, Freshly Made Guacamole and Pumpkin Seeds.

VEGETABLE RICE PAPER SPRING ROLLS - 200AED

Mixed Vegetable Rice Paper Spring Rolls Served with a Peanut Dipping Sauce. Elegant and Fresh! *(s, sm, n, vegan)*
Serves 8 Guests



Appetizers

Selection of appetizing dishes from around the world, with Levantine and Pinch Gourmet touches.

MIXED MOUAJANNAT (12PCS / 24PCS) - 60AED/120AED

Platter Mixture of Our Ready to Eat Nibbles, Served with Small Side Caramelized Labneh Dip

- Kibbeh
- Spinach/Beetroot Fatayer
- Cheese Rolls
- Sambousik
- Samsa (Baked)(Chicken/Beef)
- Borek Cheese / Spinach

Family Dishes

SERVES UP TO 10 GUESTS

Chicken

WHOLE CORN-FED ROASTED ARABIC SPICED CHICKEN - 450AED

With Traditional Hashweh Stuffing, Gravy, and Tzatziki *(d, n)*

CHICKEN KABSA - 450AED

Tender Chicken Simmered With Basmati Rice, Tomatoes, And A Blend Of Aromatic Spices Like Cumin, Cinnamon, And Saffron. Garnished With Fried Almonds And Raisins For A Delicious, Hearty Meal. Served with Tzatziki *(d, n)*

FREEKEH WITH ARABIC SPICED CHICKEN - 450AED

Topped with Toasted Nuts and Served with Tzatziki *(g, d, n)*

CHICKEN MOLOKIYEH - 450AED

with Vermicelli Rice, Onion Mignonette, Lemon Wedges and Fried Pita Bread *(g)*



Family Dishes

SERVES UP TO 10 GUESTS UNLESS MENTIONED

Chicken

CHICKEN BIRYANI - 450 AED

Spiced Biryani Rice with Chicken, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita *(d, n)*

HOMEMADE BUTTER CHICKEN - 450 AED

With Spiced Basmati Rice *(d, g, m, n)*

CHICKEN BECHAMEL - 300 AED

A Classic Lebanese Casserole Dish with Roasted Shredded Chicken, Ziti Pasta, Bechamel and Mozzarella *(d, g)*

Serves 6 Guests

Beef

KIBBEH BIL SANIYEH PLATTER - 300 AED

Angus Beef with Burghul and Pine Seeds. Served with a Side of Tzatziki *(d, g, n)*

Serves 6 Guests

ANGUS SMOKED & SLOW BRAISED BEEF BRISKET - 500 AED

With Mashed Potatoes, Broccolini, Maple Glazed Carrots *(d)*

CLASSIC LASAGNA TRAY - 300AED

Succulent Layers of Pasta Sheets, Traditional Beef and Tomato Sauce and Silky Creamy Béchamel, Topped with Gratinated Cheese *(d, g, cn, c)*

Serves 6 Guests

KIBBEH BIL LABAN - 450 AED

A Comforting and Classic Levantine Dish with Kibbeh Balls Cooked in Hot and Thickened Yogurt Sauce, Served with Pilaf Rice *(d, g, n)*



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Family Dishes

SERVES UP TO 10 GUESTS UNLESS MENTIONED

Beef

BEEF STROGANOFF - 450 AED

Beef Strips with Colored Capsicum, Onions and Mushrooms in a creamy Sauce, Served with Pilaf Rice *(d, g)*

KOFTA BEL SANIYEH - 300 AED

Beef Kofta with Tomato, Potatoes, Onions, Tomato sauce, Served with Vermicelli Rice *(cn)*

Serves 6 Guests

Lamb

JORDANIAN LAMB MANSAF - 500 AED

with Tender Lamb Cooked in a Fermented Dried Yogurt Sauce (Jameed). Served on Traditional Mansaf Rice and Topped with Nuts *(d, n, cn, g)*

RUSTIC LAMB ROAST - 500 AED

Braised Boneless Australian Lamb Shoulder with Date Gravy, Maple Glazed Carrots, Herb Roasted Baby Potatoes and Saffron Rice *(d, cn)*

MOROCCAN LAMB TAGINE - 500 AED

Cubed Lamb Shoulder, Argan Oil, Tomato Juice, Dried Apricots, Dates, Raisins, Spices and Almonds, Served with Couscous *(d, n, cn)*

LAMB BIRYANI - 500 AED

Spiced Biryani Rice with Slow Cooked Lamb Shoulder, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita *(d, n, cn)*

NALLI NIHARI - 500 AED

Tender Lamb Shanks Slow-Cooked In A Spiced Gravy Of Ginger, Garlic, And Aromatic Spices. Served With A Side Of Saffron Rice. *(g)*

LAMB OUZI (LEG/WHOLE) - 500 AED/ 3000 AED

A Succulent Whole Lamb Slow-Cooked To Perfection, Seasoned With Aromatic Spices And Herbs, And Stuffed With Rice, Vegetables, And Nuts *(d, n)*



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Family Dishes

SERVES UP TO 10 GUESTS UNLESS MENTIONED

Fish & Seafood

HAMMOUR SAYADIYEH - 500 AED

Our secret family recipe right to your doorstep. Arabic Spiced Rice Topped with Pan-Seared Hammour & a Burnt Onion and Tahini Sauce **(sm, f, n)**

PISTACHIO CRUSTED SALMON FILLET 1.5KG - 600 AED

with Tarator, Lemon Caper Dill Sauce, Served with Roasted Potatoes, Confit Green Beans **(f, n)**

EMIRATI SHRIMP SALOONA - 500 AED

Rich Curry Made with Succulent Shrimp Carrots Peppers and Potato Stewed with Authentic Ibzar Spices and Fresh Coriander. Served with Saffron Basmati Rice **(sf)**

SHRIMP BIRYANI - 500 AED

Spiced Biryani Rice with Sauteed Shrimps, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita **(n, sf)**

Vegetarian

FATET BATHENJAN - 450 AED

Mama's Classic Eggplant Fateh with Tahini Yogurt, Topped with Pine Seeds **(d, v, g, n)**

SWEET POTATO AND EGGPLANT

LASAGNA TRAY - 270 AED

Our Vegetarian Take on the Classic Pinch Lasagna is So Good You Will Be Torn on Which One To Order! **(d, v, g)**

Serves 6 Guests

KOSHARY - 450 AED

A Popular Egyptian Comfort Food Made With Layers Of Rice, Lentils, And Macaroni, Topped With A Spiced Tomato Sauce, Crispy Fried Onions, And A Hint Of Garlic Vinegar. **(d, v, g)**



Family Dishes

SERVES UP TO 10 GUESTS

Vegetarian

FATET HUMMUS - 450 AED

Classic Hummus Fateh with Tahini Yogurt, Topped with Pine Seeds (*g, d, n, v*)

MIXED VEGGIE BAKE- 450 AED

A delicious and creamy casserole made with tender broccoli florets, Baby Corn, Potato, Carrots and Mixed Peppers smothered in a rich cheese sauce, then baked until golden and bubbly. This comforting dish is perfect as a side or Main Dish (*d, v*)

Stations

Wood-Fired Seafood Paella Station

AUTHENTIC VALENCIAN SEAFOOD PAELLA

Made with Bomba Rice and Fresh Seafood on an Open Wood-Fire and Served in a Traditional Paella Pan. Served with a Side of Roasted Garlic Aioli. (*c, f, sf, e, m*)

Medium Paella Pan - 3,150AED (Good for 15 Guests)

Large Paella Pan - 4,550AED (Good for 30 Guests)

Includes: 1 Chef, Set-Up, Pick Up And Equipment. Please note that price is per Paella Pan

Lamb Lokma Station

4,975 AED

16kg Australian Lamb, Marinated in Nana's Secret Marinade, Spit Roasted on Firewood and Charcoal (*g, d*)

Served with Our Original Mixture of Spices, Oils and Herbs, Markook Bread, Tzatziki and Roasted Baby Potatoes

Good for 30 Guests.

Includes: 1 Chef, Set-up, Pick up and Equipment



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Stations

Royal Woodfire Pizza Station

3,050 AED (Including 15 Pizzas)

A Minimum Of 5 Pizzas Per Selection Must Be Ordered

Good for 30 Guests

Includes: Delivery, pick up and Set-up, 1 Chef

Additional Staff and Equipment Hire May Be Required as Per the Needs of the Event

Station includes Chili Oil, Hot Honey, Chili Flakes, Fresh Basil

70 AED Per Additional Pizza

SAVORY PIZZAS

- **CLASSIC MARGHERITA**

- With Tomato Sauce, Mozzarella And Oregano **(g, d, v)**

- **BURRATA**

- With Confit Cherry Tomato And Almond Pesto, Fresh Basil **(g, d, v, n)**

- **CREAMY TRUFFLE PIZZA**

- With Mixed Forest Mushrooms and Caramelized Onions **(g, d, v)**

- **CREAMY SPINACH ARTICHOKE**

- With Parmigiano-Reggiano, Kalamata Olives **(g, d, v)**

- **QUATTRO FROMAGGI**

- A Four Cheese Masterpiece with Mozzarella, Gorgonzola, Parmigiano-Reggiano & Fontina **(g, d, v)**

- **QUATTRO STAGIONI**

- The Four Seasons of Spring (Artichokes), Summer (Tomatoes & Basil), Autumn (Mushrooms) and Winter (Smoked Turkey Ham & Olives). Topped with Mozzarella Cheese **(g, d)**

- **PEPPERONI PIZZA**

- Premium Salami, Taleggio Cheese, Mozzarella, Homemade Tomato Sauce **(g, d)**

- **BRESAOLA PIZZA**

- Topped With Arugula, Parmigiano-Reggiano and a Balsamic Glaze **(g, d)**

- **CHICKEN TIKKA**

- Chicken In Ginger Garlic Paste, Chili, Natural Yogurt & Lemon, Mozzarella Cheese **(g, d)**



Stations

Royal Woodfire Pizza Station

DESSERT PIZZAS

- **APPLE PIE CALZONE**
 - Dusted With Cinnamon And Sugar (Topped With Vanilla Ice Cream) **(g, d)**
- **DECADENT NUTELLA AND BANANA CALZONE (G, D, N)**
- **KITKAT CALZONE**
 - Done with a KitKat Spread **(g, d)**
- **CHOCOLATE PIZZA**
 - Chocolate, Chocolate Chips, Chili Raspberry Compote **(g,d)**

Levantine Mashawi Station

5,000 AED

Selection of Shish Taouk, Beef Filet Skewers, Lamb Chops, Lamb Koftas, Grilled Tomatoes and Veggies **(g, d)**

Served with sides of Hummus, Tabbouleh, Garlic Toum Sauce, Arabic Bread, Pickles.

Good for 30 Guests.

Includes: 1 Chef, Set-up, Pick up and Equipment

100AED Per Additional Guest



Desserts

ALWAYS UP FOR A SWEET ENDING.

ATAYEF (12PCS / 24PCS) - 180/360 AED

Homemade Middle Eastern Pancakes With The Choice Of The Following Flavors *(g, d, n)*

- Pistachio (n)
- Lotus
- Ashta Cream (n)
- Nutella (n)

KNAFEH CONE (6PCS / 12PCS) - 180/360 AED

A Twist On Traditional Knafeh, With The Choice Of The Following Flavors *(g, d, n)*

- Ashta Cream (n)
- Lotus
- Nutella (n)
- Pistachio and Chocolate (Dubai Chocolate reimagined)(n)

Cakes

1.5 KG WHOLE CAKE

DATE AND HONEY CHEESECAKE - 350 AED

Our Famous Soft Baked Cheesecake with Emirati Dates and Sidr Honey Compote *(g, d, e)*

BAKLAVA CHEESECAKE - 400 AED

A Ramadan Twist to Our Famous Cheesecake with Pistachios, Orange Blossom & Rose Water *(g, d, e, n)*

BANANA PUDDING - 300AED

A Delicious & Soft Banana Pudding That is Spiced to Perfection. *(g, d, e)*

DATE PUDDING - 300 AED

Our Decadent Date Pudding is The Perfect Sweet Treat to Serve with Coffee & Tea for Your Guests *(g, d, e)*

GLUTEN FREE PISTACHIO CAKE - 450AED

This Gluten Free Version of Our Pistachio Cake is Made with Almond Flour & is Just as Delicious as The Original *(n, d, e)*



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Cakes

1.5 KG WHOLE CAKE

COCONUT CAKE - 350AED

This Cake is Just Too Good to Not Have it On Our Ramadan Menu. A Soft Coconut Sponge Topped with Coconut Cheese Frosting & Roasted Coconut *(g, d, e)*

SALT CARAMEL BASBOUSA - 350AED

Dulce De Leche Basbousa Cake With A Salt Caramel Twist. *(g, d, e)*

TERMS & CONDITIONS

- Final number of guests is requested 48 hours prior to the event.
- Pricing per person can be tailored to suit your budget. Conditions apply.
- The minimum hire period for staff is 5 hours. The team typically arrives one and a half hours prior to the guests' arrival. Any extra hours will be charged at the prevailing rate at the time of invoicing.
 - WAITER: **500 AED** for 5 hours, extra charge of 100 AED per hour for overtime
 - BARTENDER: **600 AED** for 5 hours, extra charge of 120 AED per hour for overtime
 - CHEF: **400 AED** additional per chef for 5 hours, extra charge of 80 AED per hour for overtime
- Glassware Package (Wine Glass, Old Fashioned Glass, High Ball Glass, Ice, Straws, Water Package) - 25 AED per person
- Plates and Cutleries Package - 25 AED per person
- We require full payment in advance to confirm the event.
- Cancellations made less than 72 hours in advance will forfeit the advance payment.