



Poultry

Cassoulet with duck confit (per portion)	30 000
Roasted duck with orange, tagliatelles (per duck)	100 000
Peking duck (per duck)	120 000
Pan fried duck breast (per piece)	25 000
Boned cockerel with pan fried vegetables (per piece)	28 000
Coq au vin (per portion)	26 000
Chicken tajine, basmati rice (per portion)	24 000
Chicken with mustard sauce, basmati rice (per portion)	24 000
Chicken with frikeh (per portion)	24 000
Chicken with rice (per portion)	24 000
Curry chicken (per portion)	24 000
Green curry chicken (per portion)	24 000
Chinese style chicken with noodles (per chicken)	100 000
Mexican style chicken (per portion)	24 000
Chicken mont blanc (per portion)	24 000
Chicken stroganov (per portion)	24 000
Spinach stuffed chicken breast, coconut sauce (per portion)	24 000
Wine cooked quails, rosemary potatoes (6 quails)	75 000
Capon with vegetables (per capon)	300 000
Oriental style turkey (per kg)	50 000
European style turkey (per kg)	50 000
Moghrabieh (per portion)	24 000
Mouloukhieh (per portion)	24 000



Desserts

Almond cake	Opera
Rum baba	Chocolate and orange parfait
Baccara	Orange pavé
Bahamas	Chocolate pavé
Bombe glacée	Chestnut pavé
Concorde	Plaisir
Moka charlotte	Rocher
Chocolate charlotte	Apricot sacher
Strawberry charlotte	Chocolate succès
Raspberry charlotte	Strawberry succès
Cheese cake	Raspberry succès
Croqu'en bouche	Almond succès
Délice café	Banana pie
Désir praliné	Chocolate pie
Orange feuillantine	Chocolate and orange pie
Foret blanche	Chocolate and banana pie
Foret noire	Lemon pie
Strawberry cake	Fig pie
Ile flottante	Strawberry pie
Frozen macaron	Raspberry pie
Marronnier	Exotic fruit pie
Chocolate millefeuille	Mango pie
Cream millefeuille	Hazelnut pie
Jam millefeuille	Apple pie
Strawberry millefeuille	Apple tarte fine



Garnish

Sweet sauerkraut	Vegetables gratin	Mashed chestnuts
Caramelized fennels	Mashed carrots	Braised endives
Caramelized fruits	Mashed potatoes	Pan fried vegetables
Caramelized onions	Mashed celery	Pan fried mixed mushrooms
Gratin dauphinois		

Raspberry millefeuille	Tarte tatin
Almond millefeuille	Oriental pie
Chocolate mousse	Tiramisu
Milord	Trois chocolats
Frozen nougat	Vacherin

... as well as our variety of mini pies and cakes.

The prices, in lebanese pounds, are tax inclusive.

CATERING

DELICATESSE
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AZIZ

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Starters

Vegetable quiche (27cm-31cm)	60 000 - 75 000
Lorraine quiche (27cm-31cm)	60 000 - 75 000
Blue cheese quiche (27cm-31cm)	60 000 - 75 000
Goat cheese and prunes quiche (27cm-31cm)	70 000 - 85 000
Leek quiche (27cm-31cm)	60 000 - 75 000
Salmon and sep quiche (27cm-31cm)	70 000 - 85 000
Salmon and spinach quiche (27cm-31cm)	70 000 - 85 000
Asparagus quiche (27cm-31cm)	70 000 - 85 000
Spinach feuilleté (27cm-31cm)	60 000 - 75 000
Sep feuilleté (27cm-31cm)	70 000 - 85 000
Thyme and cheese feuilleté (27cm-31cm)	70 000 - 85 000
Sep tart (25-30-35cm)	60 000 - 90 000 - 120 000
Salmon tart (25-30-35cm)	60 000 - 90 000 - 120 000
Asparagus tart (25-30-35cm)	60 000 - 90 000 - 120 000
Sea bass brandade (per piece)	12 000
Peking shrimps brochette (per brochette)	10 000
Tomato tatin, pesto sauce (per piece)	8 000
Vegetables millefeuille with goat cheese (per piece)	10 000
Salmon millefeuille (per portion)	15 000
Summer rolls (per piece)	3 000
Salmon and rice cake (20-25-30cm)	135 000 - 195 000 - 275 000
Goat cheese ravioli with pesto sauce (per piece)	2 500
Spinach ravioli with white sauce (per piece)	2 500
Sep ravioli with sep sauce (per piece)	3 000
Greek style artichokes (per piece)	4 500
Green salad (per portion)	6 000

Spinach sprouts, pecan nuts, pears, cranberry and blue cheese salad	12 000
Spinach sprouts, bacon, croutons and sesame salad (per por.)	10 000
Chicken and noodles salad (per chicken)	100 000
Foie gras and smoked duck breast salad (per portion)	18 000
Eggplant salad (per portion)	10 000
Couscous and shrimps salad (per portion)	18 000
Fresh tuna and sesame salad (per portion)	15 000
Pasta with sep (500gr)	75 000
Black and white truffles linguini (500gr)	125 000
Fresh marinated salmon (per kg)	90 000
Fresh salmon tartare (per kg)	90 000
Smoked salmon tartare (per kg)	110 000
Cold cuts platter	
Smoked salmon platter	
Foie gras platter	

You may also choose from our selection of bouchées...

Fish

Sea bass with sep (per portion)	28 000
Fish kebbé (per portion)	26 000
Siyyadie (per portion)	26 000
Seafood couscous (per portion)	28 000
Paëlla (per portion)	28 000
Rice with shrimps (per portion)	28 000

Meat

Cooked ham with fruits (per kg)	75 000
Alsatian style sauerkraut (per portion)	30 000
Couscous with sausages, chicken and meat (per portion)	28 000
Lamb shin (per piece)	35 000
Lamb leg, vegetables, rice, frikeh or fruits (per leg)	140 000
Lamb leg, almond & pineapple, marinated in honey (per leg)	140 000
Stuffed lamb (per lamb)	850 000
Meat tajine, basmati rice or vegetables (per portion)	20 000
Baby lamb leg (per kg)	70 000
Beef filet (per kg)	85 000
Beef filet en croute (per kg)	85 000
Roastbeef (per kg)	75 000
Baby veal filets with mustard sauce (per kg)	120 000
Baby veal filets with sep sauce (per kg)	140 000
Pork leg with sauerkraut (per kg)	70 000
Beef stroganov (per portion)	24 000
Beef cheek (per piece)	30 000
Rabbit with mustard sauce (per portion)	30 000
Veal filet (per kg)	upon arrival
Roasted veal (per kg)	upon arrival
Veal osso bucco (per kg)	100 000
Chich barak (per portion)	24 000
Kebbe arnabieh (per portion)	24 000
Kebbe labnieh (per portion)	24 000



Green salad with smoked salmon (per portion)	12 000
Du Puy green lentils salad (per portion)	10 000
Oriental salad (per portion)	7 000
Endives, apples and walnut salad (per portion)	10 000
Pasta, chicken, pineapple and mushrooms salad (per portion)	8 000
Fresh asparagus salad (per portion)	15 000
Rocket, bresaola, mushrooms and parmesan cheese salad (per portion)	12 000
Quinoa and vegetables salad	12 000
Quinoa and shrimps salad	18 000

Curry shrimps (per portion)	28 000
Green curry shrimps (per portion)	28 000
Indian style shrimps (per portion)	28 000
Chinese style shrimps (per portion)	28 000
Thai style shrimps, mango sauce (per portion)	28 000
Oven cooked salmon (per kg)	65 000
Steamed salmon slab (per portion)	24 000
Bouillabaisse (per portion)	upon arrival
Lobster, Sandy lobster (per kg)	upon arrival
Oven cooked fish (per kg)	upon arrival

Game

Venison leg (per leg)	375 000
Venison filet (per kg)	300 000
Deer leg (per kg)	125 000
Boar leg (per kg)	125 000