

CATERING



DELICATESSE
1955
AZIZ

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STARTERS

Vegetable quiche (27cm-31cm)	75 000 - 95 000
Lorraine quiche (27cm-31cm)	75 000 - 95 000
Blue cheese quiche (27cm-31cm)	75 000 - 95 000
Leek quiche (27cm-31cm)	75 000 - 95 000
Goat cheese and prunes quiche (27cm-31cm)	85 000 - 105 000
Goat cheese dried tomatoes quiche (27cm-31cm)	85 000 - 105 000
Salmon quiche (27cm-31cm)	85 000 - 105 000
Salmon and cep quiche (27cm-31cm)	85 000 - 105 000
Salmon and spinach quiche (27cm-31cm)	85 000 - 105 000
Asparagus quiche (27cm-31cm)	85 000 - 105 000
Spinach feuilleté (27cm-31cm)	75 000 - 95 000
Cep feuilleté (27cm-31cm)	85 000 - 105 000
Thyme and cheese feuilleté (27cm-31cm)	85 000 - 105 000
Cep tart (25-30-35cm)	75 000 - 110 000 - 145 000
Salmon tart (25-30-35cm)	75 000 - 110 000 - 145 000
Asparagus tart (25-30-35cm)	75 000 - 110 000 - 145 000
Sea bass brandade (per piece)	15 000
Peking shrimps brochette (per brochette)	10 000
Tomato tatin, pesto sauce (per piece)	10 000
Vegetables millefeuille with goat cheese (per piece)	12 000
Summer rolls (per piece)	3 000
Chicken roll (per piece)	3 000
Salmon and rice cake (20-25-30cm)	150 000 - 225 000 - 315 000
Goat cheese ravioli with pesto sauce (per piece)	2 500
Spinach ravioli with white sauce (per piece)	2 500
Cep ravioli with cep sauce (per piece)	3 000
Greek style artichokes (per piece)	5 000
Green salad (per portion)	7 000
Green salad with smoked salmon (per portion)	12 000
Du Puy green lentils salad (per portion)	12 000
Oriental salad (per portion)	8 000
Endives, apples, walnut and roquefort salad (per portion)	12 000
Salad mix, edamame, beetroots and artichokes (per portion)	15 000
Kale, lentils, beetroots and pomegranate salad (per portion)	15 000
Fresh asparagus salad (per portion)	15 000
Rocket, bresaola, mushrooms and parmesan cheese salad (per portion)	12 000
Spinach sprouts, bacon, croutons and sesame salad (per portion)	12 000
Pasta, chicken, pineapple and mushrooms salad (per portion)	12 000

Chicken and noodles salad (per chicken)	120 000
Foie gras and smoked duck breast salad (per portion)	20 000
Eggplant, feta, olives and cherry tomatoes salad (per portion)	12 000
Couscous and shrimps salad (per portion)	18 000
Fresh tuna and sesame salad (per portion)	16 000
Quinoa and vegetables salad (per portion)	12 000
Quinoa and shrimps salad (per portion)	18 000
Spinach sprouts, pecan nuts, pears, cranberry and roquefort salad (per portion)	12 000
Fresh crab, lamb's lettuce and potato salad (500gr)	110 000
Truffle and pomegranate salad (per kg)	150 000
Pasta with cep (500gr)	100 000
Black and white truffles linguini (500gr)	125 000
Fresh salmon tartare (per kg)	100 000
Smoked salmon tartare (per kg)	120 000
Cold cuts platter	
Smoked salmon platter	
Foie gras platter	
Cheese platter	

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



FISH

Sea bass with cep (per portion)	30 000
Siyyadiéh (per portion)	28 000
Fish Biryani, orange rice (per portion)	30 000
Seafood couscous (per portion)	32 000
Paëlla (per portion)	32 000
Rice with shrimps (per portion)	32 000
Curry shrimps (per portion)	32 000
Green curry shrimps (per portion)	32 000
Asiatic style shrimps (per portion)	32 000
Thaï style shrimps, mango sauce (per portion)	32 000
Shrimps Biryani (per portion)	32 000
Seafood pasta (per portion)	32 000
Oven cooked salmon (per kg)	75 000
Bouillabaisse (per portion)	upon arrival
Lobster, Sandy lobster (per kg)	upon arrival
Oven cooked fish (per kg)	upon arrival



MEAT

Cooked ham with fruits (per kg)	100 000
Alsation style sauerkraut (per portion)	32 000
Couscous à la royale (par portion)	30 000
Lamb shin (per piece)	40 000
Lamb leg, vegetables, rice, frikeh or fruits (per leg)	175 000
Lamb leg, almond & pineapple, marinated in honey (per leg)	175 000
Stuffed lamb oriental style (per lamb)	1 200 000
Meat tajine, basmati rice or vegetables (per portion)	24 000
Baby lamb leg (per kg)	90 000
Beef filet Brazilian (per kg)	100 000
Beef filet Australian (per kg)	150 000
Roastbeef (per kg)	95 000
Baby veal filets with mustard sauce (per kg)	140 000
Baby veal filets with cep sauce (per kg)	150 000
Pork leg with sauerkraut (per kg)	105 000
Beef stroganoff (per portion)	26 000
Beef cheek (per piece)	40 000
Rabbit with mustard sauce (per portion)	40 000
Veal filet (per kg)	150 000
Roasted veal (per kg)	125 000
Veal osso bucco (per kg)	120 000
Chich barak (per portion)	24 000
Kebbe arnabieh (per portion)	24 000
Kebbe labnieh (per portion)	24 000



GAME

Venison leg (per leg)	400 000
Deer leg (per kg)	175 000
Boar leg (per kg)	175 000



POULTRY

Cassoulet with duck confit (per portion)	35 000
Roasted duck with orange, tagliatelles (per duck)	125 000
Peking duck (per duck)	150 000
Pan fried duck breast (per piece)	28 000
Coq au vin (per portion)	28 000
Chicken tajine, basmati rice (per portion)	26 000
Chicken with mustard sauce, basmati rice (per portion)	26 000
Chicken with frikeh (per portion)	26 000
Chicken with rice (per portion)	26 000
Curry chicken (per portion)	26 000
Green curry chicken (per portion)	26 000
Chicken Biryani (per portion)	26 000
Chinese chicken, noodles (per portion)	26 000
Chicken mont blanc (per portion)	26 000
Chicken stroganov (per portion)	26 000
Chicken Alfredo, tagliatelles (per portion)	26 000
Spinach stuffed chicken breast, coconut sauce (per portion)	26 000
Wine cooked quails, rosemary potatoes (6 quails)	100 000
Capon with vegetables (per capon)	350 000
Turkey (per kg)	60 000
Moghrabieh (per portion)	24 000
Mouloukhieh (per portion)	24 000



GARNISH

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



DESSERTS

Almond cake	Opera
Rum baba	Passion d'amour
Baccara	Orange pavé
Bahamas	Chocolate pavé
Bombe glacée	Chestnut pavé
Concorde	Plaisir
Moka charlotte	Rocher
Chocolate charlotte	Chocolate succès
Strawberry charlotte	Strawberry succès
Raspberry charlotte	Raspberry succès
Cheese cake	Almond succès
Croqu'en bouche	Banana pie
Délice café	Halawa pie
Désir praliné	Mango pie
Orange feuillantine	Caramel pie
Foret blanche	Chocolate pie
Foret noire	Chocolate and orange pie
Fraîcheur d'été	Chocolate and banana pie
Strawberry cake	Lemon pie
Ile flottante	Fig pie
Frozen macaron	Strawberry pie
Marronnier	Raspberry pie
Mi-cuit	Exotic fruit pie
Chocolate millefeuille	Red fruit pie
Cream millefeuille	Hazelnut pie
Jam millefeuille	Apple pie
Strawberry millefeuille	Apple tarte fine
Raspberry millefeuille	Tarte tatin
Almond millefeuille	Oriental pie
Mont blanc	Temptation
Chocolate mousse	Tiramisu
Milord	Trois chocolats
Raspberry nest	Vacherin
Frozen nougat	Chestnut vacherin

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

**The prices, in lebanese pounds, are tax inclusive.
A minimum of five portions per selection.**