

MENU

Share Food, Share Love

The Syrian Sunflower

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• MENU •

Full Menu

2 Starters | 1 Salad | 2 Mains | 1 Dessert

Budget Full Menu

1 Starter | 1 Salad | 1 Main

Finger Food

Mix & Match Any 4 Selections From Our Starters Menu

Canapé

100 piece min order of canape of your choice

Trio Savoury Special

Kibbeh (pumpkin and/or meat) | Spinach Fatayer | Hummus

Double Wrap Delight

Chicken Shawarma Wrap | Falafel Wrap

Dip & Dine

Harrak o'sbaoo | Mutabal

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SALADS



FATTOUSH SALAD (VEGAN)

A Vibrant Full Fresh Vegetables Salad topped with Crispy Fried Syrian Flat Bread and Tangy Pomegranate Molasses



BABA GANOUSH (VEGAN)

A Refreshing Grilled Aubergine Salad with Pomegranate Molasses



TABBOULEH (VEGAN)

A juicy mixture of finely chopped parsley, tomatoes, spring onions, and bulgur wheat mixed with lemon juice



FALAFEL SALAD (VEGAN)

A Delightful Blend of Falafel, Lettuce, Pickles, Radish, Tomatoes, Red Onions, Tahini Sauce, Pomegranate Molasses

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STARTERS

FINGER FOOD



FRIED MEAT KIBBEH

A Blend of Ground Meat and Bulgur Wheat Stuffed with Spiced Mince Meat and Onions, Fried to Crispy Perfection. **(Gluten)**



RAW VEGAN KIBBEH

Perfect Balance of Bulgur Wheat, Pepper Paste, & Fragrant Fresh Herbs. **(Gluten)**



FRIED PUMPKIN KIBBEH (VEGAN)

A Blend of Pumpkin and Bulgur Wheat Stuffed with Peppers, Onions, and Pomegranate Molasses, Fried to Crispy Perfection. **(Gluten)**



SPINACH FATAYER

A Blend of Buttery Pastry Layers and Nutrient packed Spinach. **(Gluten)**



YALANJI (VEGAN)

Vine Leaves stuffed with a Tangy Mixture of Vegetables and Rice.

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STARTERS

WRAPS



CHICKEN SHAWARMA WRAP

A Seamless Pairing of Grilled Chicken Shawarma, Fresh Vegies, Tangy Spices, Pickles, and Garlic Sauce. **(Gluten)**



FALAFEL WRAP

A Seamless Pairing of Falafel, Fresh Vegies, and Tahini and Pomegranate Sauces. **(Gluten)**

DIPPINGS

All Dippings come with Syrian Flatbread



MUTABAL

A Blend of Smokey Roast Aubergine, Yogurt, and Creamy Sesame Paste. **(Sesame)**



MUHAMMARA (VEGAN)

A Fiery Symphony of Pepper Paste, Crunchy Walnuts, Tangy Pomegranate Molasses, and Creamy Tahini. **(Nuts)**

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STARTERS

DIPPINGS

All Dippings come with Syrian Flatbread



MUTABAL BEETROOT (VEGAN)

A Blend of Creamy Tahini Sauce and Beetroot.
(Sesame)



KESHKEH

A Blend of Yogurt, Kishk, Bulgur Wheat, Walnuts,
and Fresh Herbs.
(Nuts & Gluten)



HUMUS (VEGAN)

A Blend of Creamy Tahini Sauce and Chickpeas.
(Sesame)

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CANAPE



MINI FRIED KIBBEH

A Blend of Ground Meat and Bulgur Wheat Stuffed with Spiced Mince Meat and Onions, Fried to Crispy Perfection. **(Gluten)**



BABA GANOUSH BITES (VEGAN)

A Refreshing Grilled Aubergine Salad with Pomegranate Molasses Served in Bread Cups. **(Gluten)** (Gluten free option available)



MINI FALAFEL WRAPS (VEGAN)

A Seamless Pairing of Falafel, Fresh Vegies, and Tahini and Pomegranate Sauces. **(Gluten)**



FALAFEL BITES (VEGAN)

Falafel Bites Served on a Bed of Lettuce and Topped with Pickles and Cherry Tomatoes.

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CANAPE



MINI RAW VEGAN KIBBEH

Perfect Balance of Bulgur Wheat, Pepper Paste, & Fragrant Fresh Herbs Topped with Walnuts (optional). (Gluten & Nuts)



MINI SPINACH FATAYER

A Blend of Buttery Pastry Layers and Nutrient packed Spinach. (Gluten)



MUHAMMARA BITES

A Fiery Symphony of Pepper Paste, Crunchy Walnuts, Tangy Pomegranate Molasses, and Creamy Tahini Served in Bread Cups. (Gluten) (Gluten free option available)



MINI YALANJI (VEGAN)

Vine Leaves stuffed with a Tangy Mixture of Vegetables and Rice.

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CANAPE



MUTABAL BITES

A Blend of Smokey Roast Aubergine, Yogurt, and Creamy Sesame Paste Served in Bread Cups.
(Gluten & Sesame) (Gluten free option available)



BEETROOT MUTABAL BITES (VEGAN)

A Blend of Creamy Tahini Sauce and Beetroot Served in Bread Cups
(Gluten) (Gluten free option available)



TABOULEH SALAD MINI SERVING (VEGAN)

A juicy mixture of finely chopped parsley, tomatoes, spring onions, and bulgur wheat mixed with lemon juice served on a bamboo boat.



HUMUS BITES (VEGAN)

A Blend of Chickpeas and Creamy Tahini Sauce Topped with Chickpeas and Parsley, Served on Toast. (Gluten free option available)

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MAINS



HARRAK OSBAAO (VEGAN)

Lentils Cooked in Tamarind Along with Pasta, Garlic, and Coriander Topped with Pomegranate, Fried Syrian Bread and Crispy Fried Onions. **(Gluten)**



FREEKEH

Stacked Layers of Fragrant Grilled Green Wheat, Rice, Green Peas, Almonds, and Chopped Lamb (optional) (Served with Yogurt and Cucumber Salad). **(Gluten & Nuts)**



MUSAKAA (VEGAN)

Fried Aubergine along with Nutritious Vegetables cooked in Tomato and Pepper Sauce. (Served with Rice)



MAKLOUBEH

Fragrant Rice Cooked with Aubergines and Mince Meat (optional) Topped with Parsley and Almonds. (Served with Yogurt and Cucumber Salad) **(Nuts)**



SPINACH AND RICE

Aromatic Spinach Cooked in Lemon Juice along with Mince Meat (optional), Garlic, and Coriander. (Served with Rice)

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MAINS



KIBBEH LABANIEH

A Blend of Ground Meat and Bulgur Wheat Stuffed with Spiced Mince Meat and Onions Cooked in Yogurt – (Can Be Made Vegan) (Served with Rice)



KEBAB WITH TAHINI SAUCE

Meaty Kebab Cooked In a Creamy Tahini Sauce and Topped with Pine Nuts (optional) and Parsley (Served with Rice) **(Sesame & Nuts)**



INDIAN KEBAB

Meaty Kebab cooked in a Fragrant Tomato Sauce (Served with Rice)



MOGHRABIEH

A Rich Stew of Moghrabieh Pearls, along with Chicken (optional), Chickpeas and Pearl Onions Served with A Warm Signature Spiced Broth. **(Gluten)**



BIRYANI RICE

Fragrant Spiced Rice with cooked Vegetables and Chicken

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DESSERT



BALOUZA

A Layer of Creamy Milk Pudding Topped Crowned with Fresh Orange Pudding Topped with Nutty Pistachios (optional). (Dairy)



QATAYEF ASAFIRI

Pillowy Qatayef Filled With Creamy Qashta and Topped with Nutty Pistachios (optional) (Gluten & Dairy)



FRIED QATAYEF WITH WALNUTS (VEGAN)

Pillowy Qatayef Stuffed with a Mixture of Walnuts, Shredded Coconuts, & Rosewater then Deep Fried to Perfection. (Gluten & Nuts)



HALAWET JIBEN

Smooth Mozzarella and Semolina Dough Stuffed with Creamy Qashta then Topped with Nutty Pistachios (optional). (Dairy)



DATE BALLS MIX

A delightful assortment of date paste and creamy margarine rolled into bite-sized treats. Each ball is carefully coated with a topping of your choice. Coconut | Chocolate | Pistachio | Walnut | Almond

QATAYEF CAN BE DESCRIBED AS AIRY, YET STICKY PANCAKES
QASHTA IS SYRIAN CLOTTED CREAM

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