

Pinch
GOURMET

LIVE COOKING
M E N U



LIVE COOKING

MENU

Tartine Station – 2,200AED

Introducing a twist to the original open-faced sandwich with premium toppings on rustic French Poilâne bread. This station is also great for pass around and cocktail events. Good for 15 Guests.

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

- Burrata, Almond Pesto, Confit Cherry Tomato, Olive Oil, Balsamic Glaze
- Cajun Shrimp, Mango Salsa, Guacamole
- Brie De Meaux, Red Onion Jam, Roasted Garlic Aioli
- House Smoked Salmon, Labneh And Lemon Zest, Crispy Capers, Dill, Preserved Lemon
- Burrata, Bresaola, Baby Spinach, Caramelized Onion
- Wild Mushroom With Truffle Sauce And Parmesan, Arugula
- Better Boy Tomato Tartare (Vegan) Blanched tomatoes, Chopped Seaweed, Soy Sauce, Herbs and Olive Oil

Lamb Lokma Station – 4,650AED

16kg Australian Lamb, Marinated in Nana's Secret Marinade, Spit Roasted on Fire Wood and Charcoal Served with Our Original Mixture of Spices, Oils and Herbs, Markook Bread, Tzatziki and Roasted Baby Potatoes

Good for 25-30 Guests

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

SEAFOOD PAELLA STATION

Authentic Valencian Seafood Paella Made with Bomba Rice and Fresh Seafood on a Traditional Paella Pan. Served with a Side of Homemade Spicy Tomato Sauce

Medium Paella Pan – 2,700AED (Serves 15 Guests)

Large Paella Pan – 4,300AED (Serves 25-30 Guests)

Includes: 1 Chef, Set-Up, Pick Up And Equipment

BBQ STATION

Live Cooking Mixed with Different Protein Options. This Station is Definitely a Crowd Pleaser!

Inclusive Of Delivery, Pick Up And Set-Up, 1 Chef And 1 Sous-Chef; Grilled On A Charcoal BBQ
Minimum For 15 Guests

Choice Of:

- **Angus Tenderloin 3,025AED**
- **Angus Rib Eye Steak 2,650AED**
- **Angus Sirloin 2,575AED**
- **Angus Sausage 2,275 AED**
- **Lamb Chops 2,575AED**
- **Garlic Coriander Prawns 2,575AED**
- **Sea Bass Fillet AED 2,575AED**
- **Portuguese Chicken 2,350AED**
- **Lemon Garlic Chicken 2,350AED**

Sauces: Homemade Steak Sauce, Chimichurri, Roasted Garlic with Banana Shallots, Homemade BBQ

Condiments & Sides: Mustard, Bread, Oils, Homemade Pickles, Roasted Vegetables

Levantine Mashawi Station – 3,250AED

Selection of Shish Taouk, Beef Filet Skewers, Lamb Chops, Lamb Koftas, Grilled Tomatoes and Veggies Served with sides of Hummus, Tabbouleh, Toun, Arabic Bread, Pickles.

Includes: 1 Chef, Set Up, Pick up and Equipment.
Good for 15 Guests

Tomahawk Steak Station – 3,800AED

Decadent On the Bone Grain-Fed Tomahawk Steak Cooked to Your Desired Temperature. A Meat-Lovers Paradise! With Pinch Gravy, Horseradish Cream, Beef Roasted Potatoes, Root Veggies and Charred Broccoli.

Includes: 1 Chef, Set Up, Pick up and Equipment.
Good for 15 Guests



Additional staff and equipment hire may be required as per the needs of the event.

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STREETFOOD STATION 2,200AED

Choose from a variety of Streetfood Options Made Popular by Gourmet Streetfood Trucks Around the World.

2,200AED which includes Chef, Delivery & Set Up and Choice of 1 Food Option.

Additional Food Option is 25AED per Portion (Minimum 15 portions per Food Option)

BEEF SLIDERS

60g Angus Patties With Homemade Hokkaido Bun

Truffle Shuffle Burger Sliders

Red Onion Jam, Truffle Aioli, Arugula

Classic Burger Sliders Classic Sauce, Homemade Pickles, Lettuce, Tomato

The Red, White and Blue Cheddar Cheese, Chipotle BBQ Sauce, Mustard, Onion Ring

Minted Lamb Burger

With Cucumber Ketchup

Additional Cheese: 5AED per Portion

CHICKEN SLIDERS

Local Fresh Buttermilk Fried Chicken Marinated In A Homemade Hokkaido Buns:

K-Pop Chicken Burger Homemade Dredge Sauce, Kimchi Ranch, Kimchi, Cucumber Pickled

Sesame Chicken Burger (n) Sesame Sauce, Fresh & Fried Pickled Papaya, Lettuce

SEAFOOD SLIDERS

Fish N Chips Slider Fried Seabream, Homemade Tartare Sauce, Minted Mushy Peas in a Homemade Hokkaido Bun

All Guns Blazin' The 70/30 Pinch Whizz Beef Mix Chopped Shrimps, Capsicum Seeded Sauce, Homemade Hokkaido Bun

OTHER STREET FOOD OPTIONS

Fish & Chips Maple Battered Seabream with Homemade Tartare Sauce and Skin on Fries

Falafel Sandwich (v) Falafel In Pita Bread with Tarator Tahini Sauce, Homemade Pickles, Parsley and Red Onion

Classic Hot Angus Sausage with a Variety of toppings: Ketchup, Mayo, Shredded Pickles, American Mustard, Cheddar Cheese, Stick Chips, Tomato salsa, Jalapeno

Chicken Gyros Authentic Greek Gyros in Homemade Greek Pita Bread with Tzatziki, Tomato, Red Onion and Parsley

Decadent Tacos

Choice Of Flour Tortillas, Soft Corn Tortillas Or Hard-Shell Tortillas

- Angus Beef Brisket Tacos
- Authentic Minced Beef Tacos
- Mexican Chicken Tacos
- Fried Chicken Taco
- Wasabi Shrimp Tacos With Mango Salsa
- Maple Battered Fish Tacos
- Vegan Mushroom Tacos



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Choice of Angus House-Smoked And Braised Beef

Brisket/Pastrami Station – 3,500 AED

6kg Of Our 16-Hour Smoked And Braised Angus Beef Brisket or Homemade Pastrami With Homemade Hokkaido Buns, Chipotle BBQ Sauce, Classic Sauce, Mustard, Homemade Pickles, Coleslaw, Jalapeno Corn Casserole. Good for 30 Guests

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

Salt Baked Sea Bass Station – 2,575aed

Includes: Delivery, Pick Up And Set-Up, 1 Chef

Fresh Mediterranean Sea Bass Molded In A Salt Bed And Baked To Perfection. Our Chefs Will Serve The Seabass Mixed With Lemon In Muslin Cloth, Capers, Maldon Salt, Olive Oil And Served In A Baby Gem Lettuce , Olive Tapenade, Chimichurri. Good for 15 Guests

55AED Per Person Additional

Risotto & Pasta Station – 2,125AED

Includes: Delivery, Pick Up And Set-Up, 1 Chef

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

Risotto And Pasta Will Be Displayed In Fresh Parmesan Wheels.

Additional Parmesan Wheel: 500AED Charge Per Wheel.

Good for 15 Guests.

Additional Portions 25AED

RISOTTOS

Shrimp

Cajun Shrimps With Spinach & Lemon

Mushroom (V)

Mixed Mushroom And Truffle

Risotto Verde (V)

Asparagus, Watercress And Green Pea & Pea Purée With Lemon Zest

PASTAS

Mixed Mushroom And Truffle (V)

Spaghetti With Mixed Mushrooms In A Truffle Cream Sauce

Penne Arabiatta (V)

Penne Pasta with Fresh Arabiatta Sauce

Fresh Mushroom And Truffle Raviolis (V)

Homemade Mixed Mushroom Raviolis In A Truffle, Cream Sauce

Fresh Burrata Ravioli (V)

Homemade Raviolis With Burrata In Onion-Cream Sauce

Aglio E Olio With Shrimps

Spaghetti Cooked With Garlic, Coriander And Olive Oil And Topped With Cajun Shrimp

Butternut Squash Gnocchi

With Crispy Sage

Tagliatelle Carbonara

with Cream Sauce and Veal Bacon



Additional staff and equipment hire may be required as per the needs of the event.

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ROYAL WOODFIRE PIZZA STATION – 3,050AED

Including 15 Pizzas

A Minimum Of 5 Pizzas Per Selection Must Be Ordered, 70aed Dirhams Per Additional Pizza

Price Includes Delivery, Pick Up And Set Up, 1 Chef

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

- Creamy Truffle Pizza With Mixed Forest Mushrooms and Caramelized Onions (V)
- Pepperoni Pizza, Premium Salami, Taleggio Cheese, Mozzarella, Mushrooms, Homemade Tomato Sauce
- Burrata With Confit Cherry Tomato And Almond Pesto, Fresh Basil (V)
- Bresaola Pizza Topped With Arugula And Parmigiano-Reggiano
- Creamy Spinach Artichoke with Parmigiano-Reggiano, Kalamata Olives
- Cilantro Shrimps, Nutty By Nature Sauce, Mozzarella Cheese, Chopped Dill
- Chicken Tikka, Chicken In Ginger Garlic Paste, Chili, Natural Yogurt & Lemon, Mozzarella Cheese
- Classic Margherita With Tomato Sauce, Mozzarella And Oregano (V)

Dessert Pizzas

- Decadent Nutella And Banana Calzone
- Apple Pie Calzone Dusted With Cinnamon And Sugar (Topped With Vanilla Ice Cream)
- Kitkat Calzone
- Chocolate, Chocolate Chips, Chili Raspberry Compote



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