

رمضان كريم

RAMADAN KAREEM

🌙 Embark on a Culinary Journey This Ramadan 2024! 🌙

Dive into our Exclusive Ramadan Menu, designed to bring gourmet delights directly to your doorstep. As the Holy month unfolds, let us enrich your home dining with Seriously Good Food —a fusion of nutrition, taste, and tradition.

The Pinch Family presents an array of exquisite dishes and desserts, crafted for every palate and occasion. Our commitment to quality is unwavering; we use only the freshest ingredients and adhere to the strictest hygiene standards to deliver unparalleled gourmet experiences.

This Ramadan, let every iftar be a celebration of flavors, meticulously prepared by our skilled team. We're here to ensure your meals are memorable, nourishing, and truly divine.

Wishing you a blessed Ramadan filled with joy and divine blessings.

#SeriouslyGoodFood - Where Every Bite Tells a Story.

Pinch
GOURMET

RAMADAN MENU

RAMADAN PLATTERS

▶ ————— ◀
*Middle Eastern Mezze Platter with homemade chia seed crackers, crudités, and kalamata olives. Please select **3** mezzes per platter from the below list - AED180
Good for 4-6 persons*

Muhammara (vegan) (n)

Musabbaha (v)

Hummus Beiruti (vegan)

Hummus Bel Tahini (vegan)

Labneh With Caramelized Onion (v)

Labneh With Mint and Black Olives (v)

Labneh With Makdous (v) (n)

Baba Ghannouj With Pomegranate Seeds (v)

Roasted Sweet Potato Dip (v)

SOUPS AND SALADS

▶ ————— ◀
**SALADS: Family pack of 4 @100AED per salad
Good for 4-6 persons**

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

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

RAMADAN MENU

Lina's Salad: Mixed Greens, Fresh Zaatar, Walnuts, Pomegranate, and Citrus Vinaigrette (n)
(vegan)

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

Colorful Quinoa Salad: Mixed Quinoa, Edamame, Mixed Capsicums, Spring Onions, and Cherry Tomatoes with Citrus Vinaigrette (vegan)

Purslane Salad: with Cherry Tomato, Red Onion, Sumac and Lemon Dressing (vegan)

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

Let's Get Freekeh Salad: Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese, and Lime Coriander Dressing (n)(v)

Mediterranean Super Salad: Bulgur, Roasted Chickpeas, Pomegranate, Sunflower Seeds, Chopped Parsley, Lemon Dressing (n)(vegan)

SOUPS at 1 liter - AED60
Good for 4 People

Chicken and Freekeh Soup with Carrots and Lemon

Lemony Lentil Soup (v)

Spring Vegetable Soup (v)

Cauliflower Cream (v)

RAMADAN MENU

APPETIZERS

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

Gallayat Bandora with Burrata: Burrata on a Bed of Cooked Crushed Tomato, Peppers, Garlic and Onion, Thyme infused Olive Oil (v) - AED320

Mini Stuffed Fattet Batenjan: Eggplant Fattet with Tahini Yogurt and Pomegranate Molasses, Presented in a Mini Eggplant (v) - AED200

Cold Vine Leaves: 1kg of Our Famous Slow Cooked Mama's Cold Vine Leaves in Pomegranate Vinaigrette (vegan)(n) - AED335

Greek Platter Baked Feta, Cherry Tomatoes and Olive: Baked Feta with Roasted Cherry Tomatoes & Kalamata Olives. Served with Rustic Garlic Bread - (v) AED265 (Serves 6 People)

Chicken Misakhan Rolls: Roasted Chicken Baked with Onions, Sumac, Allspice, Saffron, Arabic Bread. Served With Mint Yogurt - 12pcs AED80 / 24pcs AED160

Home Smoked Salmon Platter: 500 Grams of Premium In-House Maple Wood-Smoked Norwegian Salmon, Mustard Dressing, Gem Lettuce, with a Side of Capers, Chives, Caper Berries And Lemon Wedges - AED235 (Good for 6 Guests)

Vegan Buddies: Roasted Sweet Potato Discs, Freshly Made Guacamole and Pumpkin Seeds - AED200

RAMADAN MENU

APPETIZERS

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

Mixed Mouajannat: Platter Mixture of Our Ready to Eat Nibbles, Served with a Small Side of Crazy Labneh Dip (12pcs - 60AED / 24 pcs - 120AED)

Kibbeh
Spinach Fatayer
Cheese
Sambousik

FAMILY DISHES

Serves 4-6 people

CHICKEN

Whole Corn-fed Roasted Arabic Spiced Chicken: with Traditional Hashweh Stuffing, Gravy, and Tzatziki (n) - AED150

Freekeh with Arabic Spiced Chicken: Topped with Toasted Nuts (n) - AED250

Chicken Molokiyeh: with Vermicelli Rice, Onion Mignonette, Lemon Wedges and Fried Pita Bread - AED250

Chicken Biryani: Spiced Biryani Rice with Chicken, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita (n) - AED250

Homemade Butter Chicken: with Spiced Basmati Rice (n) - AED250

Creamy Chicken Dauphinoise: Layered Chicken Thighs with Potatoes and Creamy Mornay Sauce - AED300

RAMADAN MENU

FAMILY DISHES

Serves 4-6 People



BEEF

Kibbeh Bil Saniyeh Platter: Angus Beef with Burghul and Pine Seeds. Served with a Side of Tzatziki (n) - AED300

800gr Angus Smoked & Slow Braised Beef Brisket: with Mashed Potatoes, Broccolini, Maple Glazed Carrots - AED320

Classic Lasagna Tray: Succulent Layers of Pasta Sheets, Traditional Beef and Tomato Sauce and Silky Creamy Béchamel, Topped with Gratinated Cheese - AED300

Kibbeh Bel Laban: A Comforting and Classic Levantine Dish with Kibbeh Balls Cooked in Hot and Thickened Yogurt Sauce, Served with Pilaf Rice - AED300

Beef Stroganoff: Beef Strips with Colored Capsicum, Onions and Mushrooms in a creamy Sauce, Served with Pilaf Rice - AED300

Kofta Bel Saniyeh: Beef Kofta with Tomato, Potatoes, Onions, Tomato sauce, Served with Vermicelli Rice - AED300



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FAMILY DISHES

Serves 4-6 People



LAMB

Jordanian Lamb Mansaf: with Tender Lamb Cooked in a Fermented Dried Yogurt Sauce (Jameed). Served on Traditional Mansaf Rice and Topped with Nuts (n) - AED300

Rustic Lamb Roast: 1kg Braised Boneless Australian Lamb Shoulder with Date Gravy, Maple Glazed Carrots, Herb Roasted Baby Potatoes and Saffron Rice (n) - AED350

Moroccan Lamb Tagine: Cubed Lamb Shoulder, Argan Oil, Tomato Juice, Dried Apricots, Dates, Raisins, Spices and Almonds, Served with Couscous (n) - AED300

Lamb Biryani: Spiced Biryani Rice with Slow Cooked Lamb Shoulder, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita (n) - AED300

FISH

Seabass Sayadiyeh: Our Secret Family Recipe Right to Your Doorstep. Arabic Spiced Rice Topped with Pan-Seared Seabass & a Burnt Onion and Tahini Sauce - AED500

Pistachio Crusted Salmon Fillet: 1.5kg with Tarator, Lemon Caper Dill Sauce, Served with Roasted Potatoes, Confit Green Beans (n) - AED600

Shrimp Curry: Rich Curry Made with Lime Leaves, Coconut Cream, Lemon Juice, Turmeric, Desiccated Coconut, Garlic & Onions, Fresh Coriander. Served with Spiced Coriander Basmati Rice - AED300



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FAMILY DISHES

Serves 4-6 People



Shrimp Biryani: Spiced Biryani Rice with Sautéed Shrimps, Nuts and Crunchy Onions, Coriander and Mint, Served with Raita (n) - AED300

VEGETARIAN

Fattet Bathenjan: Mama's Classic Eggplant Fattet with Tahini Yogurt, Topped with Pine Seeds (n)(v) - AED250

Fattet Hummus: Classic Hummus Fattet with Tahini Yogurt, Topped with Pine Seeds (n)(v) - AED250

Sweet Potato and Eggplant Lasagna Tray: Our Vegetarian Take on the Classic Pinch Lasagna is So Good You Will Be Torn on Which One To Order! (v) - AED270

Sweet Potato, Mushroom and Lentil Curry: A Protein Packed Curry with a Harmony of Flavors That Are Perfect For Any Iftar Setting. Served with Spiced Basmati Rice. (v) - AED250

Butter Chicken No Chicken: Our Take on the Famous Butter Chicken, Only No Chickens Were Involved. A Rich, Buttery Cauliflower Cooked with Cashew Gravy, Flavored with Coriander. Served with Spiced Basmati Rice (v)(n) - AED250



RAMADAN MENU

STATIONS

Levantine Mashawi Station

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 - AED3,250

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

Lamb Lokma Station

16kg Australian Lamb, Marinated in Nana's Secret Marinade, Spit Roasted on Firewood and Charcoal
Served with Our Original Mixture of Spices, Oils and Herbs, Markook Bread, Tzatziki and Roasted Baby Potatoes - AED4,650

Includes: 1 chef, Set-Up, Pick Up and Equipment. Good for 25-30 Guests

Seafood Paella Station

Medium Paella Pan – AED2,700 & Serves 15 Guest
Large Paella Pan – AED4,300 & Serves 25-30 Guests

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

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

RAMADAN MENU

STATIONS



Royal Woodfire Pizza Station

(Includes 15 Pizzas)

AED3,050

(A Minimum Of 5 Pizzas Per Selection Must Be Ordered, AED70 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 (v)

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)

RAMADAN MENU

STATIONS



Royal Woodfire Pizza Station

(Includes 15 Pizzas)

AED3,050

DESSERT PIZZA

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



RAMADAN MENU

DESSERT

Always up for a sweet ending!



Atayef, Homemade Middle Eastern Pancake with the
Choice of the Following Flavors
12 pcs - AED180, 24 pcs - AED360

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

Knafeh Cone, A Twist on Traditional Knafeh, with the
Choice of the Following Flavors
12 pcs - AED180, 24 pcs - AED360

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

CAKES

Date Cheesecake: (1.5 kg) Our Famous Soft
Baked Cheesecake with Emirati Dates -AED350

Baklava Cheesecake: (1.5kg) A Ramadan Twist to Our
Famous Cheesecake with Pistachios, Orange Blossom
& Rose Water (n) - AED400

Banana Pudding: (1.5 kg) A Delicious & Soft
Banana Pudding That is Spiced to Perfection - AED300

Date Pudding: (1.5kg) Our Decadent Date Pudding is
The Perfect Sweet Treat to Serve with Coffee & Tea for
Your Guests (n) - AED300

Gluten Free Pistachio Cake (1.5kg) This Gluten Free
Version of Our Pistachio Cake is Made with Almond
Flour & is Just as Delicious as The Original (n) -
AED400

RAMADAN MENU

DESSERT

Always up for a sweet ending!



Coconut Cake: (1.5kg) This Cake is Just Too Good, We Had to Include it on Our Ramadan Menu. A Soft Coconut Sponge Topped with Coconut Cheese Frosting & Roasted Coconut - AED350

Vegan Chocolate Mousse (1.5kg) A Delicious Combination of Gluten Free Oats, Vegan Dark Chocolate, Almond Milk and Coconut Sugar - AED350
(GF) (v) (n)

Molten Brownie (1.5kg) Fudgy Brownie to Melt Your Cravings for Sweet Treats. Dark Chocolate, Castor Sugar, Whole Milk, Eggs, Homemade Marshmallows, Butter - AED350



RAMADAN MENU

TERMS AND CONDITIONS

The Fine Print

Final Numbers are to be Confirmed **3** Days before the Delivery Date.

Prices are Exclusive of 5% VAT.

A Delivery Charge to be Considered On Top of Each Order.

A Delivery That is Cancelled within **48** Hours of the Delivery Date will Incur a 100% cancellation fee.

Payment to be Done in Full For the Final Confirmation.

Additional Staff May Be Required as per the Specific Requirements of the Event.

Payment Options: Cash, Cheque and Bank Transfer