



# Sahtein Supperclub

*21<sup>st</sup> September 2025*

*Menu by Ayesha Kalaji*

## **Canapés**

Labneh bil ruz - puffed rice paper with labneh  
Laverbread falafel, tahini, fennel with lime  
Mansaf arancini with jameed dipping sauce

## **On the table**

Teta's pickles  
Queen of Cups Olives

## **Bread and dips**

Frena bread with confit garlic oil and za'atar  
Hummus with baharat crispy chilli oil, date confiture and rose  
Labneh with sweet urfa onions, crispy yeasted buckwheat and coriander  
Moutabel with lemongrass pickled onions, pomegranates, mint, charred aubergine skin tuile

## **Small plates**

Grilled nabulsi cheese, QoC Persian black lime honey, wild za'atar.  
Hogget and apricot merguez, sour cherry molasses, dill tarator

## **Large plates**

Miso and preserved lime cauliflower, mint shatta, smoked almonds cannellini bean  
musabaha, roasted grapes  
Mussakhan Ouzi (chicken cooked with sumac and onions encased in filo)  
Crab and arak freekeh risotto, preserved lemon gel, slow roasted tomato

## **Dessert**

Individual jasmine and mastic panna cotta, macerated seasonal fruit and pistachio kataifi

A collaboration between @angela\_zaher and @caldesiinmarylebone