

## Section 3

### 3.5 Materials

#### 3.5.2 Printed Menus

There are three menus, which will be printed as part of the Levantine brand. These are the main dining, beverage and desserts.

Example files will be provided as a guide to work toward and the successive pages explain the construction and typographic detailing.

When these files are to be printed the following print specification must be sent to the printer along with the supplied artwork. Neither the artwork nor the print specifications may be modified.

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Job Title: Dining Menu  
Description: 1 kind, (x) amount, single-sided spot colour print  
Finished Size: 297mm × 420mm  
Extent: 1pp  
Material: Fedrigoni Sirio White/White 130gsm  
Artwork: Digital artwork supplied  
Proofs: pdf  
Printing: 1 + 1 spot

Job Title: Drinks Menu  
Description: 1 kind, (x) amount, single-sided spot colour print  
Finished Size: 116mm × 420mm  
Extent: 1pp  
Material: Fedrigoni Sirio White/White 130gsm  
Artwork: Digital artwork supplied  
Proofs: pdf  
Printing: 1 + 1 spot

Job Title: Dessert Menu  
Description: 1 kind, (x) amount, single-sided spot colour print  
Finished Size: 148mm × 210mm  
Extent: 1pp  
Material: Fedrigoni Sirio White/White 130gsm  
Artwork: Digital artwork supplied  
Proofs: pdf  
Printing: 1 + 1 spot

All artwork is supplied, for all three naming options. For artwork files see successive files, starting from HIL006-351

# Levantine.

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## FROM THE BREAD OVEN

<b>Sag Bread</b>	99.99
<b>Cheese Manshiash</b>	99.99
<b>Zatar Manshiash</b>	99.99
<b>Sesame Pita</b>	99.99
<b>Whole baked Caraway and feta</b>	99.99

## SOUP

<b>Harira Soup</b>	99.99
Traditional Moroccan chick pea and lamb soup, served with lemon wedges, dates, or trussed pastries	
<b>Chorba Frik</b>	99.99
Crushed wheat Soup	

## FALAFEL

<b>Coriander and feta cheese</b>	99.99
<b>Mint and broad bean</b>	99.99
<b>Five Bean and Chilli</b>	99.99
<b>Roasted pumpkin and basil</b>	99.99
<b>Haloumi cheese and Zatar</b>	99.99
<b>Seafood</b>	99.99

## PASTILLA

<b>Pastilla of Pineapple</b>	99.99
Sed Fruit Jus	
<b>Pigeon Pastilla</b>	99.99
Date and honey Jus	
<b>Chicken and pine nut Pastilla</b>	99.99
Garlic lemon Jus	

## TAGINES

<b>Fried chicken tagine</b>	99.99
Marinated chicken in olive oil, onion and saffron, Served with lemon, green olives and saffron rice	
<b>Fish tagine</b>	99.99
Baked marinated red snapper fillet in chermoula sauce served with fried onion rice	
<b>Lamb tagine with figs and apricots</b>	99.99
Sautéed lamb chunks served with sweet figs and apricot sauce with cinnamon couscous	
<b>Hamour couscous</b>	99.99
Marinated hamour fillet and haricots sauce	

## MEZZE

<b>Hommos</b>	99.99	<b>Tchakchouka</b>	99.99
Puree of chickpea's with tahini, chilli and olive oil		Tunisian tomato and olive salad	
<b>Moutabel</b>	99.99	<b>Pumpkin mutabel</b>	99.99
Roasted eggplant with tahina sauce and fresh pomegranate seeds		Roasted and smoked pumpkin with tahina and pistachio with garlic mayonnaise	
<b>Hommos bafuy</b>	99.99	<b>Bahn ghannoush</b>	99.99
Puree of chickpeas, tahina, lemon juice, with chopped parsley		Our grilled eggplant seasoned with onion, garlic, tomato, parsley and mint	
<b>Taboulah</b>	99.99	<b>Potato salad</b>	99.99
Salad of finely chopped parsley, tomato, burgul, olive oil, and lemon juice		Roasted potato marinated with garlic paste, herbs and olive oil	
<b>Fattousha</b>	99.99	<b>Beetroot with tahina</b>	99.99
Salad of vegetables topped with roasted arabic bread tossed in vinegar, pomegranate molasses and lemon juice		Grated beetroot with tahina yghurt and lemon juice	
<b>Zatar salad</b>	99.99	<b>Eggplant moussaka</b>	99.99
Lebanese aromatic herb salad with tomato, onion and vinaigrette dressing		Fried eggplant cubes with tomato, chickpea, garlic and onion powder	
		<b>Jargier salad</b>	99.99
		Buckat lettuce with tomato and onion, drizzled with lemon vinaigrette and almon powder	

## HOT MEZZE

<b>Cheese Fkakat</b>	99.99	<b>Meat Sambousak</b>	99.99
Akawi cheese wrapped in filo dough		Pastry crust filled with mince sautéed lamb and pine nuts	
<b>Spinach Fatsayer</b>	99.99	<b>Kabbeh</b>	99.99
Lebanese shaped dough filled with marinated spinach and deep-fried		Deep fried meat burgul dumpling filled with minced lamb and pine nuts	
<b>Chicken Liver</b>	99.99	<b>Clams with Lemon and Chilli</b>	99.99
Sautéed chicken liver with pomegranate and lemon juice		Steamed with chilli and lemon	

## SEAFOOD

<b>Pan-fried shellfish Mediterranean prawns</b>	99.99	<b>Whole roasted Stuffed Sardines</b>	99.99
Artichoke ragout, dill, rice, lemon coriander sauce		Mix chermoula spices	
<b>Grilled hamour kobarlyia</b>	99.99	<b>Mediterranean lobster</b>	99.99
Couscous chilli lemon sauce		Mix tomato spicy sauce, sayadiya rice and green vegetable	
<b>Pain fried fillet of halways</b>	99.99	<b>Hamour sayadiya</b>	99.99
Zatar potato and lime dill sauce		Brown rice and sayadiya sauce	
<b>Sesesh baked local bees</b>	99.99	<b>Roasted Red Mullet</b>	99.99
Crushed coriander potatoes and tahini beans		Mix Chikada Sauce	

## MEAT AND POULTRY

<b>Kebab kheshtash</b>	99.99	<b>Kebab halabi</b>	99.99
Lamb kebab served on chilly tomato sauce		Mixed lamb with parsley, onion and chilli paste	
<b>Chicken kofta</b>	99.99	<b>Slow roasted Lamb Ouzi</b>	99.99
Mixed chicken with lemon zest, coriander leaves and nutmeg powder		Slow roasted whole baby lamb cooked tender, served with basmati rice	
<b>Lamb cutlets Chermoula spiced</b>	99.99		
Moroccan spiced lamb with zatar, tomato and olive			

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## JUICES

<b>Zinger</b>	99.99
Orange, Carrot and Pineapple	
<b>Very Berry</b>	99.99
Apple, Mixed Berries, Banana and Apple	
<b>Avocado</b>	99.99
Avocado, Pineapple, Plum, Apple, Lime and Cucumber	
<b>Onchard</b>	99.99
Apple, Pear, Lime and Ginger	
<b>Peachie</b>	99.99
Peach, Orange, Yoghurt and Strawberry	

## SOYAFROST

<b>Mango</b>	99.99
SOY MILK BLENDED WITH ICE	
<b>Peach</b>	99.99
Mixed berries	99.99
<b>Strawberry</b>	99.99
Dark Chocolate	99.99

## SOY MILK

<b>Honey and ginger</b>	99.99
SOY MILK POURED OVER ICE	
<b>Almond</b>	99.99
<b>Hazelnut</b>	99.99
<b>Vanilla and caramel</b>	99.99
<b>Strawberry</b>	99.99

## ICED TEAS

<b>Lemon and Mint</b>	99.99
<b>Rose</b>	99.99
<b>Peach and Honey</b>	99.99
<b>Melon</b>	99.99
<b>Pink pepper and Cinnamon</b>	99.99
<b>Pomegranate and Lemongrass</b>	99.99

## HOT TEAS

<b>Black Tea</b>	99.99
<b>Rose</b>	99.99
<b>Hibiscus</b>	99.99
<b>Ginger and lime</b>	99.99
<b>Hot Mint</b>	99.99
<b>Orange and Honey</b>	99.99

## DESSERT

<b>Moroccan Rose Brulee</b>	99.99	<b>Muhlabia</b>	99.99
Rose flavoured Egg Custard baked in an old terracotta dish with sugar top		Full cream milk, sugar and rose water pudding topped with pistachio nuts	
<b>Ashba bil asal</b>	99.99	<b>Baklava</b>	99.99
Fresh cream with almond and pistachio nuts, drizzled with honey		Assortment of thin buttered pastry layers filled with nuts and doused in syrup	
<b>Halawa bil jben</b>	99.99	<b>M'Heencha</b>	99.99
Sweetened cheese stuffed with fresh cream and pistachio nuts, drizzled with syrup		Moroccan cake with almonds, flavoured with orange blossom water and honey	
<b>Moroccan Rose rice pudding</b>	99.99	<b>Orange Salad</b>	99.99
Rice pudding		Sliced orange salad with cinnamon and orange blossom water	
<b>Muhlabia</b>	99.99	<b>Knafe</b>	99.99
Full cream milk, sugar and rose water pudding topped with pistachio nuts		Sweet puff pastries with crushed almonds and milk	
<b>Halawiate</b>	99.99	<b>Machiatto</b>	99.99
Moroccan pastries		<b>Arabic Coffee</b>	99.99
		<b>American Coffee</b>	99.99
		<b>Turkish coffee</b>	99.99