

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

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FROM THE BREAD OVEN

Sag Bread	99.99
Cheese Manshieh	99.99
Zatar Manshieh	99.99
Sesame Pita	99.99
Whole baked Caraway and feta	99.99

SOUP

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

FALAFEL

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

PASTILLA

Pastilla of Pineapple	99.99
Sweet Fruit Jus	
Pigeon Pastilla	99.99
Date and honey jus	
Chicken and pine nut Pastilla	99.99
Garlic lemon jus	

TAGINES

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

MEZZE

Hommos	99.99
Puree of chickpeas with tahini, chilli and olive oil	
Moutabal	99.99
Roasted eggplant with tahina sauce and fresh pomegranate seeds	
Hommos bafra	99.99
Puree of chickpeas, tahina, lemon juice, with chopped parsley	
Tabouleh	99.99
Salad of finely chopped parsley, tomato, burgul, olive oil, and lemon juice	
Fattousha	99.99
Salad of vegetables topped with roasted arabic bread tossed in vinegar, pomegranate molasses and lemon juice	
Zatar salad	99.99
Lebanese aromatic herb salad with tomato, onion and vinaigrette dressing	
Thakchouka	99.99
Tunisian tomato and olive salad	
Pumpkin mutabal	99.99
Roasted and smoked pumpkin with tahina and pistachio with garlic mayonnaise	
Baba ghanoush	99.99
Char grilled eggplant seasoned with onion, garlic, tomato, coriander and mint	
Potato salad	99.99
Roasted potato marinated with garlic paste, herbs and olive oil	
Beetroot with tahina	99.99
Grated beetroot with tahina yogurt and lemon juice	
Eggplant moussaka	99.99
Fried eggplant cubes with tomato, chickpeas, garlic and onion powder	
Jergier salad	99.99
Buckwheat lettuce with tomato and onion, drizzled with lemon vinaigrette and slaked powder	

HOT MEZZE

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

SEAFOOD

Pain-fried shell Mediterranean prawns	99.99
Artichoke yogurt, dill, rice, lemon coriander sauce	
Grilled hamour kozbariya	99.99
Couscous chilli lemon sauce	
Pain fried fillet of halwaa	99.99
Zatar potato and lime dill sauce	
Sesamli baked local bass	99.99
Crushed coriander potatoes and tahini beans	
Whole roasted Stuffed Sardines	99.99
With chermoula spices	
Mediterranean lobster	99.99
With tomato spicy sauce, sayadaya rice and green vegetable	
Hamour sayadaya	99.99
Brown rice and sayadaya sauce	
Roasted Red Mullet	99.99
With Chikaki Sauce	

MEAT AND POULTRY

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

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JUICES

Zinger	99.99
Orange, Carrot and Pineapple	
Very Berry	99.99
Apple, Mixed Berries, Banana and Apple	
Avocado	99.99
Avocado, Pineapple, Plum, Apple, Lime and Cucumber	
Orchard	99.99
Apple, Pear, Lime and Ginger	
Peachie	99.99
Peach, Orange, Yoghurt and Strawberry	

SOYAFROST

SOY MILK BLENDED WITH ICE	
Mango	99.99
Peach	99.99
Mixed berries	99.99
Strawberry	99.99
Dark Chocolate	99.99

SOY MILK

SOY MILK POWDER OVER ICE	
Honey and ginger	99.99
Almond	99.99
Hazelnut	99.99
Vanilla and caramel	99.99
Strawberry	99.99

ICED TEAS

Lemon and Mint	99.99
Rose	99.99
Peach and Honey	99.99
Melon	99.99
Pink pepper and Cinnamon	99.99
Pomegranate and Lemongrass	99.99

HOT TEAS

Black Tea	99.99
Rose	99.99
Hibiscus	99.99
Ginger and lime	99.99
Hot Mint	99.99
Orange and Honey	99.99

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DESSERT

Moroccan Rose Brulee	99.99
Rose flavoured Egg Custard baked in an old terracotta dish with sugar top	
Ashfa bil asal	99.99
Fresh cream with almond and pistachio nuts, drizzled with honey	
Halawa bil liban	99.99
Sweetened cheese stuffed with fresh cream and pistachio nuts, drizzled with syrup	
M'Heecha	99.99
Moroccan cake with almonds, flavoured with orange blossom water and honey	
Moroccan Rose rice pudding	99.99
Rose and honey flavoured rice pudding	
Muhabbab	99.99
Full cream milk, sugar and rose water pudding topped with pistachio nuts	
Halawiate	99.99
Buckwheat pastries Moroccan pastries	
Muhabbab	99.99
Full cream milk, sugar and rose water pudding topped with pistachio nuts	
Knafeh	99.99
Sweet puff pastries with crushed almonds and milk	
Latte	99.99
Cappuccino	99.99
Frappuccino	99.99
Espresso	99.99
Muhabbab	99.99
Full cream milk, sugar and rose water pudding topped with pistachio nuts	
Baklava	99.99
Assortment of thin buttered pastry layers filled with nuts and doused in syrup	
Orange Salad	99.99
Sliced orange salad with cinnamon and orange blossom water	
Machiato	99.99
Arabic Coffee	99.99
American Coffee	99.99
Turkish coffee	99.99