



Silk Road Catering
Unit 12, K.C.R. Industrial Estate,
Kimmage,
Dublin 12.
Ireland
Phone: 014070770
Email: info@silkroadkitchen.ie

Evening Menu

STARTERS

Avocado panna cotta

Served with Dublin bay prawns and crispy bread

Gravlax

Salmon cured in salt, sugar and dill. Served with a mustard sauce and rye bread

Sumac Salmon

Salmon marinated with sumac and served with a coriander tabbouleh and pine nuts

Mezze

Falafel, hummus, Chicken Shawarma, Lamb Kafta and tabbouleh served with pita bread

Pea, mint and spring onion soup

Served with parmesan biscuits

MAIN COURSES

Lamb

Makloubeh

Layers of aubergine, cauliflower, potatoes, onions, rice and lamb are cooked slowly and then served upside down with Greek yoghurt

Lamb Tajiin

Marinated lamb slowly baked in a dish in the oven with fresh figs, almonds and garlic. Served on a bed of couscous

Greek Mousakka

Layers of aubergine, potato, courgette and minced lamb sauce topped with a rich white sauce and served with a Greek salad

Persian Lamb Khoresht

Lamb cooked with aubergines, tomatoes, dried limes and liquid saffron and served with rice



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Chicken

Palestinian Chicken

Chicken breast sautéed with nutmeg, cloves and ginger served with red onions and sumac (Middle Eastern lemon spice)

Chicken Tajiin

Marinated chicken slowly baked in a dish in the oven with fresh dates, oranges and garlic. Served on a bed of couscous

Djaj Mehshi

Chicken stuffed with spices, rice, dried fruit, almonds and pine nuts. Served with okra and Greek yoghurt

Chicken Tarragon

Chicken in a paprika and tarragon cream sauce served with rice

Persian Chicken Khoresht

Chicken cooked with walnuts and pomegranates and served with rice

Vegetarian

Vegetable Mousakka (V)

Layers of aubergine, potato, courgette and mung beans topped with a tomato sauce and a rich white sauce. Served with a Greek salad.

Spinach & feta cheese pie (V)

Spinach and feta cheese wrapped in filo pastry covered with sesame seeds and served with salad

Baked stuffed peppers and aubergines (V)

Pepper and aubergine stuffed with couscous, mung beans and vegetables baked in the oven. Served with a tomato sauce

Mojdara (V)

Brown lentils and rice baked in the oven with mixed fresh vegetables and nuts. Served with tabbouleh and Greek yoghurt



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Fish

Salmon with herb cream cheese topping

Baked salmon with cream cheese mixed with fresh mint, parsley, lemon, olive oil and a hint of lime. Served with baby potatoes and a mixed leaf salad

Red snapper

Red snapper marinated in lemon juice, stuffed with pepper, parsley, garlic, olive oil and mint and then baked in the oven. Served with rice and a salad

Salmon cakes

Salmon cakes with potatoes and fresh herbs. Served with baby potatoes and aioli

Persian Fish Khoresht

Monkfish cooked with coriander, chili, fenugreek and tamarind. Served with rice and flat bread

DESSERTS

Middle Eastern dessert

Saffron and pistachio ice cream served with baklava and fig fritters

Mediterranean dessert

Chocolate and black olive tart with rosemary ice cream

Mediterranean dessert 2

Fig cake served with extra virgin olive oil ice cream with pistachio

International dessert

Chocolate, honey and almond truffle cake served with rhubarb ice cream

Nordic Dessert

Liquorice panna cotta served with raspberry coulis