

Elli's

KOSHER KITCHEN

CATERING

THE FIRST KOSHER KITCHEN AND CATERER IN THE GULF REGION THAT OFFERS YOU A WIDE RANGE OF SERVICES AND OFFERINGS

Over two years of experience in catering to some of the UAE's most prestigious events and guests, including the Abraham Accords. Elli's Kosher Kitchen is proud to be the region's original kosher caterer.

WHAT WE OFFER

BUFFET

Freshly prepared meals delivered with cutlery, crockeries and serving dishes

COFFEE BREAKS

A refreshing morning and afternoon menu

BBQ

Live cooking at the venue or preparation of meats for outside catering

PLATED MEALS

For gala dinners and special occasions

FAMILY STYLE MEALS

Especially suited for Shabbat and other Jewish festivals

PACKED MEALS

Meals for the Kosher Traveler and on the go

FROZEN MEALS

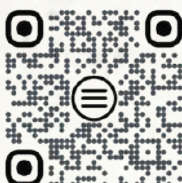
Suitable for hotel room service and airline catering services

INDIVIDUAL ORDERS

Freshly prepared meals for individuals that can be delivered all over UAE

MASHGIACH SERVICE

KOSHER EQUIPMENT RENTAL



For individual orders, visit elliskosherkitchen.com

Abu Dhabi
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BREAKFAST BUFFET

SILVER MENU

SELECTION OF BREAD & PASTRIES

Including herb focaccia bread, mini twist roll, walnuts and date muffin, rugelach, orange blossom sliced cake. Served with vegan butter, strawberry jam and honey.

CEREALS

Corn Flakes and Coco Pops.
Served with almond milk.

SELECTION OF WHOLE FRUITS

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot.
Served with lemon wedges, olive oil, vinegar dressing and hummus.

HOT DISHES

Eggs Special

shakshuka, omelette, boiled eggs, Spanish frittata

Herb and garlic marinated mushrooms

Roasted potato and sweet potato Provençale

Maple and thyme roasted carrots

Challah French toast with blueberries

BEVERAGES

Tea
Coffee
Almond milk
Fresh juice

Please note:

Food described in this menu may contain nuts or other ingredients, which certain people could be allergic. Kindly inform us of any allergies in your group.

Minimum order of 25 guests.

T&C's apply

GOLD MENU

SELECTION OF BREAD & PASTRIES

Including Challah bread with sesame, plain & za'atar pita bread, mini baguette, vanilla and strawberry muffin, chocolate chip muffin, donuts, lemon cake and orange cake.
Served with vegan butter, strawberry jam and honey

CEREALS

Corn Flakes, Coco Pops, all bran flakes, Bircher muesli, assorted dry fruits and roasted nuts.
Served with almond milk.

BAGEL & SALMON STATION

Bagels with salmon and parev cream cheese, dill, capers, sliced onion, smoked salmon, lettuce, radish, cucumber, and fresh lemon wedges

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot.
Served with toasted seeds, lemon wedges, olive oil, vinegar dressing and hummus.

HOT DISHES

Eggs Special

shakshuka, omelette, boiled eggs, Spanish frittata

Sautéed vegetables

Homemade baked beans

Steel cut oats in almond milk and cinnamon

Grilled tomatoes with olive tapenade

Roasted baby potatoes with thyme and garlic

Challah French toast with jam

BEVERAGES

Tea
Coffee
Almond milk
Fresh orange juice

LUNCH BUFFET

SILVER MENU

ASSORTED BREAD ROLLS

Soft roll, hard roll, multigrain roll, sourdough bread roll

SALADS

Fattoush salad
Quinoa, pumpkin, grilled squash & roasted walnut salad
Hummus with cumin and pine nuts
Roasted eggplant salad with basil, peppers and mint
Chopped kale salad: onion, tomato, beetroot, carrot, cucumber and radish

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot. Served with lemon wedges, olive oil, vinegar dressing and hummus.

MAIN DISHES

Beef stew with root vegetables
Grilled chicken supreme with tarragon sauce
Pan-fried hamour fish fillet with piperade
Garlic and herb marinated potato wedges
Vegetable ragout with couscous
Roasted eggplant caponata
Herb pilaf

DESSERT

Lemon pound cake
Coconut macaroon
Mango and chocolate tart
Sliced fruits

BEVERAGES

Soft drinks
Water
Fresh juice

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GOLD MENU

ASSORTED BREAD ROLLS

Soft roll, hard roll, multigrain roll, sourdough bread roll

SANDWICHES

Smoked salmon sandwich
Chicken mustard and chive sandwich
Falafel laffa sandwich

SALADS

Mexican chicken salad
Kale and quinoa tabbouleh
Corn salad
Moutabel
Pumpkin hummus

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot. Served with lemon wedges, olive oil, vinegar dressing and hummus.

MAIN DISHES

Pan-fried salmon fillet with saffron & lemon sauce
Roasted whole Peri Peri chicken
Braised beef brisket with mushroom & herb sauce
Pasta al Forno
Baked potato
Tomato and peppers pilaf

DESSERT

Passion fruit panna cotta
Date and avocado tart
Assorted macarons
Coffee mousse cake
Fresh fruit salad

BEVERAGES

Soft drinks
Water
Fresh juice

DINNER BUFFET

SILVER MENU

SELECTION OF BREADS

Mini Challah bread with sesame, plain & za'atar, pita bread, soft roll, hard roll, multigrain roll and sourdough bread roll

SALADS

Quinoa and mango salad
Three bean salad
Beetroot, onion and orange salad
Roasted eggplant with tahini
Panzanella salad
Potato salad
Moutabel

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot. Served with lemon wedges, olive oil and a vinegar dressing

MAIN DISHES

Baked hamour with tomato, capers and olives
Cajun spiced roasted chicken with charred corn & lemon
Beef minute steak with herbs sauce-
Vegetables au Gratin
Saffron and raisins pilaf
Roasted garlic mashed potato
Ratatouille

DESSERT

Saffron rice pudding
Mini love chocolate cake
Walnut and banana caramel slice
Fresh fruit salad

BEVERAGES

Soft drinks
Water
Fresh juice

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GOLD MENU

SELECTION OF BREADS

Mini Challah bread with sesame, plain & za'atar, pita bread, baguette, soft roll, hard roll, multigrain roll and sourdough bread roll

SALADS

Salmon fennel salad
Potato and egg salad
Roasted vegetables salad
Fattoush
Green peas hummus
Baba ganoush
Muhammara

SALAD BAR

Cucumber, tomato, lettuce, bell pepper, carrot, and beetroot. Served with lemon wedges, olive oil and a vinegar dressing.

MAIN DISHES

Pan-fried salmon fillet lemon & orange beurre blanc
Arabic mixed grill (lamb kofta, chicken tawook, beef kabab)
Herb roasted chicken with grilled vegetables
Sautéed potato, peppers and onion
Oriental rice
Vegetable ratatouille
Roasted vegetables lasagna

DESSERT

Pistachio macaron
Vanilla panna cotta
Mango mousse cake
Raisin cake
Fresh fruit salad

BEVERAGES

Soft drinks
Water
Fresh juice

PACKED MENU

BREAKFAST-TO-GO

Breakfast Option 1

Boiled eggs (two), healthy breakfast salad, tahini, pita bread (two), fresh orange juice (200ml) and a muffin

Breakfast Option 2

Shakshuka, healthy breakfast salad, tahini, pita bread (two), fresh orange juice (200ml) and chocolate cake

Breakfast Option 3

Mushroom and herb omelette/or musabaha (chickpeas, garlic, tahini, lemon juice), grilled tomatoes, roasted potatoes, sautéed mushrooms, healthy breakfast salad and a challah roll with vegan butter and jam, and fresh orange juice (200ml)

Breakfast Option 4

Selection of seasonal sliced fruits, walnut and date muffin, twist roll, orange blossom cake, chia pudding with almond milk, challah roll with vegan butter and jam, and fresh orange juice (200ml)

DINNER-TO-GO

Dinner Option 1

Panzanella with challah croutons
Roast chicken breast (jus, sautéed spinach & aromatic rice)
Fudge brownies
Sliced fruit

Dinner Option 2

Potato and olives salad
Pan-fried salmon (served on a spicy tomato sauce, grilled root vegetables and couscous)
Lemon pound slice cake
Whole fruit

Dinner Option 3

Quinoa and mango salad
Mix grill lamb kofta, chicken kebab, beef kebab (roasted potatoes wedges, garlic sauce, pickles)
Brownies
Fresh fruit salad

LUNCH-TO-GO

Lunch Option 1

Salmon bagel, chopped salad, watermelon juice (200ml), slice of cake and whole fruit

OR

Grilled hamour, ratatouille, couscous, chopped salad, watermelon juice (200 ml), slice of cake and whole fruit

Lunch Option 2

Chicken burger, slow, watermelon juice (200ml), slice of cake and whole fruit

OR

Chicken stew, pilaf rice, fattoush salad, watermelon juice (200 ml), slice of cake and whole fruit

Lunch Option 3

Grilled vegetarian sandwich, oriental salad, watermelon juice (200ml), slice of cake and whole fruit

OR

Vegetable lasagna, chopped salad, watermelon juice (200ml), slice of cake and whole fruit



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T&C's apply



CANAPÉ MENU

COLD CANAPÉ

Compressed Melon & Tuna Tartare
Rice crisp, Asian pesto

Smoked Chicken Mousse & Cucumber Involtini
Pepper relish

Seared Beef And Horseradish Éclair
Dill pickle

Red Lentil Patties
Minted peas



HOT CANAPÉ

Asian Chicken And Basil Tartlets

Salmon And Sesame Churros
Horseradish aioli

Braised Beef
Mushroom and red onion phyllo cups

Sun Dried Tomato Financier
Tomato dust, pepper mayo



DESSERT CANAPÉ

Vegan Tiramisu

Biscoff & Chocolate Truffle

Apricot Tart
Whipped coconut cream

Passion Fruit Panna Cotta



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AFTERNOON HIGH TEA

Indulge in a delicious afternoon tea at home or in the office with our delectable menu

AED280 per box
(excl. delivery)

Free range egg sandwich

Roast beef sourdough

Smoked salmon blinis

Parev cream cheese and cucumber sandwich

Pistachio coconut ball

Raspberry white chocolate mousse

Vegan cheesecake

Scones with vegan cream and jam



Please note:

All items and prices on the menus are subject to change at any time.

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Minimum order of 25 guests.

T&C's apply



COFFEE BREAK

MORNING BREAK

Baker's Pride

Selection of savory Kosherati rugelach stuffed with confit garlic and thyme, olives, sundried tomato tapenade and za'atar

Challah Bread French Toast

with orange blossom honey

Chia Seed and Mango Pudding

with toasted seeds

Vanilla and Almond Muffin

Bircher Muesli

Cut Fruits

Fresh Juices

Tea

Coffee

MID-MORNING BREAK

Za'atar Twist Roll

Olive Paniyaram

Tomato jam

Fudge Brownie

Smoked Salmon Pinwheel

Mushroom and Thyme Sandwich

Date, Rose and Pistachio Bundt Cake

Selection of Seasonal Whole Fruits

Fresh Juices

Tea

Coffee

AFTERNOON BREAK

Grilled vegetable sandwich

on a focaccia bread

Chicken skewers

with a chilli honey glaze, sesame

Tuna sandwich

Mini Beef Sliders

Raisin and walnut scones

Served with strawberry jam

Lemon Cake with Lemon Frosting

Curd and confit

Lavender Panna Cotta

Fruit Skewers

Fresh Juices

Tea

Coffee



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T&C's apply



DESERT CAMP MENU

ASSORTED BREAD ROLLS

Soft roll, hard roll, multigrain roll, sourdough bread roll, pita bread, Challah bread

SALADS AND ARABIC MEZZE

Hummus with cumin and pine nut

Beetroot moutabel

Cabbage, pomegranate and apple slaw

Fattoush salad

Chopped salad

Roasted potato, egg and mustard salad

SALAD BAR

Mix lettuce, cucumber, carrot, tomato, beetroot and corn. Served with a lemon and olive oil dressing

MAIN COURSE

Chicken kebab marinated with coriander and garlic, chili

Lamb kofta

Fish tikka

Beef kebab

Vegetable saloona

SIDE DISHES

Jacket potato

Corn on the cob

Mexican rice

DESSERTS

Fudge brownies

Luqaimat

Vegan cheesecake, berry compote

Mango rice pudding

Fruit salad

BEVERAGES

Soft drinks

Water

Fresh juice



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