



SALADS

KARTEL CATERING - SPRING SUMMER 25|26

PLANT (V)

HARISSA PUMPKIN, GREEN COUS-COUS & FETA 8.5|16.9
Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette

GRILLED HALOUMI, NASHI PEAR & AVOCADO (GF) 8.9|17.9
Rocket, red cabbage, smashed macadamia & honey dijon vinaigrette

HEIRLOOM BEETROOT, ROASTED BRUSSELS & FIOR DI LATTE (GF) 8.5|16.9
Black lentil, watercress, hazelnuts & sherry vinaigrette

BROCCOLI, CASHEW & CHICKPEA SLAW (VG) (GF) 8.5|16.9
Pickled red onion, roasted sunflower seeds and cashew dressing

TURMERIC ROASTED CAULIFLOWER, BUCKWHEAT & CHICKPEA (VGA) (GF) 8.5|16.9
Kale, caramelised seeds & green tahini yoghurt dressing

PROTEIN

ROAST CHICKEN, AVOCADO & SPECK (GFA) 9.5|18.9
Baby cos, soft boiled egg, sourdough croutons & green goddess dressing

RARE BEEF, TOMATO & FREEKEH 9.9|19.9
Mizuna, Chilli, coriander, mint, Shallots & Balsamic lime dressing

CUMIN LAMB, CHICKPEA & FETA (GF) 9.9|19.9
Wild Rice, puffed quinoa, endive, mint, pickled red onion, sumac yoghurt & rice wine tahini dressing

CRISPY LEMONGRASS CHICKEN & GLASS NOODLE 9.5|18.9
Shredded green cabbage, Vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot-sour dressing

MISO SALMON, SOBA NOODLE & BROCCOLINI 12.9|23.9
Snow peas, soybeans, cucumber, watercress, black sesame & tahini-ginger dressing

MINIMUM OF 6 SERVES PER ITEM
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST



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