



Feeding Families



PRESENTS

WHAT'S HAPPENING AT MAMALU KITCHEN NOVEMBER



Date	Class	Time	Menu
Thursday 5th	Mini chef Fit Foodies 175 AED/person	4.00pm- 5.30pm	Baked chicken nuggets with hidden vegetables, zucchini potato tots and banana oat muf fins with cocoa nibs
Saturday 7th	Sourdough master class 455 AED/person	11.00am-2.00pm	Olive roasted garlic sourdough artisanal bread, sourdough baguette and sourdough dinner rolls
Monday 9th	Levantine love (Vegan) Mummy's fantabulous helpers 375 AED/person	11.00am-1.00pm	Bamieh B'zeit (vegetarian okra dish), Riz b'foul (rice & broad bean pilaf), eggplant garbanzo beans & tomato stew, spinach salad with basil & summac
Tuesday 10th	Single ready to mingle 400 AED/person	7.00pm- 8.30pm	APHRODISIAC MENU: Salmon and blood orange tartare with chilli, Asparagus risotto with lemon butter seared scallops passionfruit pavlova
Wednesday 11th	Mini chef - Best of British 250 AED/person	4.00am- 5.30pm	Baked fish and chips, homemade scones with blueberry jam and clotted cream from scratch
Monday 16th	Peru-fection 450 AED/person	11.00am- 1.00pm	Tiradito with blue potatoes, dashi and truff le oil, Costillas de res or Beef ribs with aji Amarillo and corn and Batatas bravas (crispy potatoes with spicy tomato sauce), Dolce de Leche tart with sea salt and caramel popcorn
Wednesday 18th	Set your "Seoul" on fire! 500 AED/person	7.00pm- 9.00pm	Korean bbq master class: from beef Bulgogi , kalbi (Korean short ribs) & crispy Korean bbq chicken wings to sesame honey shrimp skewers with all the banchan (sides)
Saturday 21st	Mini chef Cupcake decorating masterclass 200 AED/person	4.00pm- 5.30pm	An assortment of cupcakes and buttercreams from scratch with various decorating techniques
Tuesday 24th	Mini chef Gobble Gobble! 250 AED/person	4.00pm- 6.00pm	Turkey sliders with homemade burger buns with sweet potato fries, corn on the cob and mini caramel apples
Wednesday 25th	It's pie time! 450 AED/person	11.00am- 1.30pm	Date pecan pie, apple and cranberry galette, nutella swirl pumpkin pie with filo crust
Thursday 26th	Give thanks! 550 AED/person	4.00pm- 7.00pm	Baked Camembert with cranberries in filo dough, Mamalu's roast turkey with roasted brussel sprouts with balsamic, maple glazed carrots, chestnut and sage stuf fing, cranberry sauce and scalloped potato casserole

BOOK A SPOT NOW!



BOOK ONLINE VIA

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