



taheena

ABOUT TAHEENA

Taheena is a vegetarian + vegan eatery and kitchen in Hackney Wick spearheaded by chef Seif Abdel Salam. Our menus are exciting, contemporary and inspired by the myriad of flavours from North Africa, The Levant and The Mediterranean. We work with only the freshest of ingredients and products - over ninety percent of our ingredients are supplied locally by some of the best farmers in the UK and we carefully select our produce for maximum flavour and minimum impact on the climate, which is why our food philosophy is always big on flavour and kind to the planet. It is also why we always ensure that we minimise our food wastage as much as possible.

Our catering services span all kinds of events - big or small. We provide a breakfast, lunch and dinner service all week including Saturdays. We take great pride in our attention to detail and meticulous approach to food, and we are always more than happy to create bespoke menus and items that cater to personal preferences of each one of our clients.

If you would like to receive a detailed quote and menu, please get in touch at taheenaldn@gmail.com and one of our team members will respond to you.





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SAMPLE MENU

CANAPÉS

Whipped somerset goat curd, fig preserve, dried bursa fig (VG)

Wakelyns lentil & tahini puree, tema artichoke (VE)

BOWL FOOD

Delica Pumpkin Fattah with za'atar pita chips, Jasmine rice, pomegranates and tahini garlic yoghurt (VG)

Quinoa, sumac roasted aubergine, pistachio, dill (VE)

FINGER FOODS

Chickpea tofu skewers (VE)

Spinach kibbeh or Sweet potato sambousek* (VG/VE)

**subject to availability*
