

# TEIBLE



## CATERING MENU

Canape Menu  
Meeting Room Menu



## CANAPE MENU

# CANAPE MENU

## VEGETARIAN & VEGAN

### Meze Crisp (V)

*Fermented Hummus, Harissa Paste, Crisps Cup, Crispy Shallots*

Allergens: Gluten, Soy

### Mixed Mushroom (V)

*Sauteed Mushroom, Yuzu Vinaigrette, Sweet Potato Puree*

Allergens: Soy

### Broccolini Grilled (V)

*Cauliflower Puree, Miso Bagna Cauda, Basil Oil*

Allergens: Gluten, Nuts, Soy

### Sweet Potato Tempura (V)

*Pomegranate, Salad, Dukka, Pomegranate Teriyaki Sauce*

Allergens: Dairy, Gluten, Nuts

### Burrata (Veg)

*Cherry Tomato, Truffle Oil and Paste*

Allergens: Dairy

### Sweet Corn Ball (Veg)

*Nori Powder, Lemon Aioli*

Allergens: Dairy, Egg, Gluten

### Red Capsicum Labneh (Veg)

*Fermented Honey, Chili Butter*

Allergens: Dairy, Gluten, Nuts

### Ravioli (Veg)

*Butternut Squash, Raisins & Sage Cream*

Allergens: Dairy, Egg, Gluten

*(V) is for vegan (D) for dairy (E) for eggs (S) for sesame seed*

*(N) for nuts (G) for gluten (M) for mustard (S) for seafood*



## **BEEF & LAMB / POULTRY**

### **Chicken Kara-aga**

*Creamy Butter Curry Sauce, Cashew Nuts, Shichimi Pepper*

Allergens: Dairy, Nuts, Soy

### **Chicken Satay**

*Peanuts Sauce, Picked Shallot*

Allergens: Nuts

### **Chicken Croquette**

*Potato, Chili Jam, Chive Aioli*

Allergens: Egg, Gluten

### **Chciken Slider**

*Huli-huli Sauce, Red Onion, Mix Leaf, Cheddar Cheese*

Allergens: Dairy, Egg, Gluten

### **Roasted Beef**

*Striploin, Horseradish Sauce, Mix Leaf, Brioche*

Allergens: Egg, Gluten

### **Bresaola Bruschetta**

*Sourdough Bruschetta, Tomatoes, Basil Paste*

Allergens: Gluten

### **Beef Slider**

*Cheddar Cheese, Burger Sauce, Gherkin*

Allergens: Dairy, Eggs, Gluten, Mustard

### **Lamb Meatball**

*Romesco Sauce, Parmesan Cheese, Basil Oil*

Allergens: Gluten, Nuts

*(V) is for vegan (D) for dairy (E) for eggs (S) for sesame seed*

*(N) for nuts (G) for gluten (M) for mustard (S) for seafood*

## SEAFOOD

### Sea Bass Sashimi

*Kinpira Turnips, Lemon Verbena Vinaigrette*  
Allergens: Fish, Sesame, Soy

### Scallops Ceviche

*Marinated Fennel, Orange, Yuzu Dressing*  
Allergens: Shell Fish

### Prawn Grilled

*Chili Kashier*  
Allergens: Crustacean

### Shrimp Toast

*Nyonya Curry, Celery and Coriander,  
Crispy Curry Leaf, Curry Oil*  
Allergens: Crustacean, Egg, Fish, Sesame

### Smoked Salmon

*Roulade, Spinach Cream Cheese, Brioche*  
Allergens: Dairy, Fish, Gluten

### Hamour

*Cauliflower Puree, Caper Butter Jus*  
Allergens: Dairy, Fish

### Barramundi

*Dashi Beurre Blanc, Snow Pea,  
Kombu-Nori Powder*  
Allergens: Dairy, Fish

## DESSERT

### Dates Pudding

*Date Sponge, Toffee Glaze*  
Allergens: Dairy, Egg, Gluten, Nuts

### Apple Tart

*Caramelized Apple, Almond Tart,  
Apple Ganache, Dill Glaze*  
Allergens: Dairy, Egg, Gluten, Nuts

### Fig Macarron

*Fig Jam, Vanilla Ganache, Macaroons Base*  
Allergens: Dairy, Egg, Nuts

### Tiramisu

*Caramel Jam, Roasted Almond, Tiramisu Cream,  
Lady Finger Sponge, Milk Choco Ganache*  
Allergens: Dairy, Egg, Gluten, Nuts

### Raspberry Eclair

*Raspberry Pastry Cream,  
Pate a Choux, Red Glaze*  
Allergens: Dairy, Egg, Gluten

### Vegan Panna Cotta

*Oat Milk, Almond Panna Cotta,  
Strawberries, Poached Peach*  
Allergens: Nuts

### Sesame Seed Cup Cake

*Almond Powder, Cream Cheese*  
Allergens: Dairy, Egg, Gluten, Nuts

(V) is for vegan (D) for dairy (E) for eggs (S) for sesame seed

(N) for nuts (G) for gluten (M) for mustard (S) for seafood

## CANAPE PRICING

Minimum order: 50 pax

Minimum Quantity 7 kinds Canape

VEGETARIAN & VEGAN	= AED 13/+ per item
BEEF, LAMB & POULTRY	= AED 18/+ per item
SEAFOOD	= AED 18/+ per item
DESSERT	= AED 13/+ per item

### Beverage options:

1 type of mocktail with water	= AED 41/+ per item
2 types of mocktails with water	= AED 63/+ per item
3 types of mocktails with water	= AED 84/+ per item
4 types of mocktails with water	= AED 100/+ per item

### Pineapple Punch

*Jerk Syrup, Pineapple, Spiced pepper, Lemon*

### Chamomile Paloma

*Grapefruit, Chamomile Tea, Lime, Pumpkin Salt, Soda*

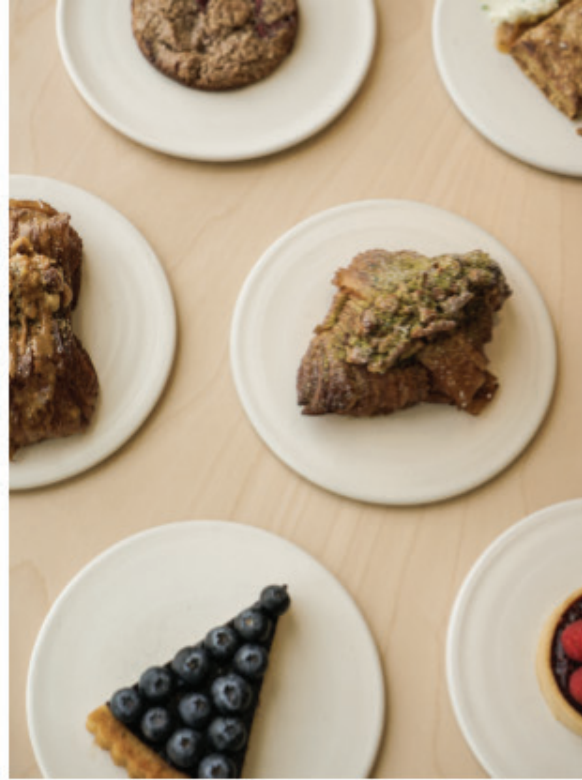
### Strawberry Ginger

*Lemon Juice, Ginger Brew, Strawberry Syrups, Sparkling Water, Rosemary*

### Okinawa Lemonade

*Okinawa Blue Pea Tea, Lemon, Sparkling Water*

### Water, Still and Sparkling



## MEETING ROOM MENU

# MEETING ROOM MENU & PRICING OPTIONS

## COFFEE AND TEA STATION / 30 AED PER PERSON

Black Coffee

Selection of Tea

Selection of Milk / Full Fat, Coconut, Almond, Oat Milk

Water Jar

*Plus/add Fruit Juice AED10*

## PASTRY / 15 AED PER ITEM

Cinnamon Roll (V)                      Gluten, Soy

Coffee Roll (V)                          Gluten, Nuts, Soy

Curry Pan (V)                          Gluten, Soy, Nuts

Donuts Choco Rice Flour (V)           Nuts, Soy

Donuts Original Glaze (V)              Gluten, Soy

Salt Bread Ao-Nori (V)                Gluten, Soy

Salt Bread Yuzu (V)                    Gluten, Soy

Salt Bread Anko butter (V)            Gluten, Soy

## COOKIE / 6 AED PER ITEM

Choco Chunk Cookie (V)              Gluten

Peanut Butter Cookie(V)              Gluten, Nuts

## SWEET / 12 AED PER ITEM

Apple Tart                              Dairy, Egg, Gluten, Nuts

Raspberry Éclair                      Dairy, Egg, Gluten

Coconut Raffaello                    Dairy, Egg, Nuts

Dates Pudding                        Dairy, Egg, Gluten, Nuts

Sesame Seed Cup Cake              Dairy, Egg, Gluten, Nuts

## SANDWICH BITES / 12 AED PER ITEM

**Fig and Manchego**

Allergens: Dairy, Gluten, Fig Chutney

**Grilled Veg**

Allergens: Gluten Basil Paste, Zucchini, Eggplant,  
Peperonata, Parmesan

**Egg Mayo**

Allergens: Egg, Gluten Boiled egg, Homemade Mayo

**Cheese & Onion**

Allergens: Dairy, Egg, Gluten, Red and Spring Onion,  
Cheddar and Cream Cheese

**Egg and Cheese**

Allergens: Dairy, Egg, Gluten,  
Cramble Egg, Cheddar Cheese

**Chicken Katsu**

Allergens: Dairy, Egg, Gluten,  
Breaded Chicken Thigh, Spicy Mayo

**Chicken Satay**

Allergens: Gluten, Nuts, Cucumber,  
Pickled shallot, Coriander

**Smoked Salmon**

Allergens: Dairy, Egg, Gluten, Honey  
Mustard, Cream Cheese, Caper,  
Red Onion, Horseradish Mayo

**Roasted Beef**

Allergens: Dairy, Egg, Gluten,  
Mixed Leaf Truffle Mayo





# OUR STORY

Teible is neatly nestled on the ground floor of Jameel Arts Centre in Dubai's Jaddaf Waterfront. The minimalistic design and timeless interiors provide an idyllic backdrop to create a serene dining enclave in the city. With a menu designed around the Nordic kitchen approach, Teible is an ode to the region's local produce. Drawing inspiration from natural resources of the land and sea, we prioritize locally sourced food in an effort to change the status quo in Dubai's saturated food scene.

Our acclaimed degustation experience presents a bespoke dining journey inspired by the farm-to-table philosophy. Incorporating fresh, seasonal ingredients sourced from small-scale farms and regional suppliers, our carefully curated menus provide our guests with an opportunity to truly understand and experience the best of what the UAE has to offer. In response to over consumption and extreme waste in the food industry, we aim to reduce our impact on the environment through sustainable practices. Besides our focus on locally sourced food, we are wholly committed to encouraging eco-friendly practices and responsible initiatives in our business to reduce food wastage and lower our environmental impact. Our commitment to sustainability and local sourcing, together with culinary craftsmanship and innovation have lead to our one-of-a-kind dining experience.

# **GENERAL INFORMATION**

## **CAPACITY**

Dine-In capacity is fifty (50) guests, and for standing canapes capacity is two hundred (200) guests at Teible restaurant. For the catering up to deponed on request.

## **VENUE CUSTOMIZATION**

Dine-In capacity is fifty (50) guests, and for standing canapes capacity is two hundred (200) guests at Teible restaurant.

It is possible for the customer to request a custom layout of the venue; however, the customer must guarantee to return the venue to its original condition.

## **COST**

The minimum charge for private events is AED 15,000. If the total amount of the food order is less then AED 15,000, the remaining amount will be charged as the venue rental fee (VAT not included) at Teible restaurant. For the catering up to deponed on request.

## **ALCOHOL**

Alcohol must be provided and handled by hiring a third party and the cost of this will be borne by the customer.

## **VALET PARKING**

Valet parking is possible with an NOC from Dubai Holdings, and the cost for this will be borne by the customer.



# OUR PHILOSOPHY

## SUSTAINABILITY

We prioritize sustainably farmed ingredients and reduce food waste by fermenting, pickling, preserving and repurposing ingredients.

## SEASONALITY

Our menu changes seasonally, solely determined by what nature provides.

## SIMPLICITY

From the modest furniture to the floor-to-ceiling windows that let in lots of natural light, the other tiny details were thoughtfully selected to give a minimalistic undertone, allowing the food to take the centre stage.

## LOCALITY

Today, we source 85 to 90 percent of our ingredients from the UAE and others from the MENA region.