



GOOD FOOD MADE FOR SHARING

SHAKU MAKU

CATERING



We love to see how great food can bring people together.

We cater for all occasions; from intimate gatherings, corporate get togethers to large events.

Our food is best served buffet and family style. We are happy to cater to your specific requirements and customize your order. Service staff and crockery rental also available.

01 445 4813 shakumakudublin@gmail.com shakumaku.ie

Prices correct as at 10 March 2025.

WRAPS PLATTER

serves 12 people

Lamb kofta wrap

Charcoal grilled lamb kofta wrap
with salad and chilli sauce 1

Lebanese grilled chicken wrap

Charcoal grilled boneless chicken thighs
with salad and garlic sauce 1,7

Falafel wrap

Falafel, hummus, tomato, pickles,
flat parsley and tahini sauce 1

Breaded haloumi wrap

Breaded haloumi, vine tomato,
cucumbers, lettuce and garlic sauce 1,7

€120

VEGGIE WRAPS PLATTER

serves 12 people

Falafel wrap

Falafel, hummus, tomato, pickles,
flat parsley and tahini sauce 1

Breaded haloumi wrap

Breaded haloumi, vine tomato,
cucumbers, lettuce and garlic sauce 1,7

Fried cauliflower and aubergine wrap

With pickled red onion and tahini sauce 1

€100

HOT & COLD MEZZE / FINGER FOOD

serves 15-20 people

**Served in large bowls and platters –
suitable for self-service buffets.**

Hummus

Our signature velvety-smooth
chickpea and tahini blend 11

Baba Ghanoush

Grilled aubergine puree with tahini,
olive oil and fresh pomegranate seeds 11

Tabouleh

Finely chopped parsley, bulgur wheat, tomato,
cucumber, scallion, with lemon juice
and olive oil dressing 1

Seven spice chicken rolls

Shredded Musakhan chicken with sumac
and 7 spices in filo pastry 1,11

Falafel

Cauliflower Fritters

Fried cauliflower with cumin, topped with flat
parsley, tahini sauce and pomegranate seeds 11

Batata Harra

Spiced cubed potatoes with garlic, lemon,
sumac with creamy cheddar cheese

BREAD 1 and DIPS

€350

THE SHAKU FEAST

For 30 people or more. Served in large bowls, platters, and hot chafing dishes - suitable for serviced buffets.

OPTION 1:

Hummus ¹¹ | Baba Ghanoush ¹¹
Falafel ^V | Tabouleh Salad ^V

Choose 3 main courses:

Slow braised lamb & vegetable tagine

Lebanese style boneless chicken thighs
with sliced potatoes

Beef meatballs with tomatoes and aubergine

Oven baked chicken breast
with herby garlic lemon sauce

Vegetable tagine

Uzbek Plov

Chicken Kabseh

Lamb Qidreh

Lentil Mjadara ^V ⁸

Served with rice and bread

€25 per person

OPTION 2:

Hummus ¹¹ | Baba Ghanoush ¹¹ | Falafel ^V
Chicken Rolls | Tabouleh Salad ^V

Choose 4 main courses:

Chilli & garlic shrimp in tomato sauce

Slow braised lamb & vegetable tagine

Lebanese style boneless chicken thighs
with sliced potatoes

Beef meatballs with tomatoes and aubergine

Oven baked chicken breast
with herby garlic lemon sauce

Mixed Grill

Chicken kofta, Chicken taouk, Lamb kofta

Vegetable tagine

Uzbek Plov

Chicken Kabseh

Lamb Qidreh

Lentil Mjadara ^V ⁸

Served with rice and bread

€30 per person

A SWEET FINISH

Tray of Pistachio Baklava
approx. 40 people €50

Mini Afternoon dessert selection
^{1,3,7,8} approx. 40 people €65

THE ULTIMATE SALAD BAR

All 2kg. Served in large bowls and platters

Broccoli slaw salad

Broccoli, carrots, red cabbage and
a creamy dressing 7 €35

Beetroot salad

Mixed baby leaves and beetroot
topped with walnuts and feta cheese
drizzled with pomegranate molasses 7,8 €35

Quinoa tabouleh salad V

Quinoa, parsley, red kidney beans,
cucumber, tomato, green onions with
a lemony olive oil dressing €40

Fatoush salad V

Fresh vine tomatoes, peppers, cucumber,
parsley, rocket, scallion, dry mint and lettuce
with lemon juice and olive oil dressing,
topped with toasted bread and
pomegranate molasses sauce 1 €35

DIPS AND BITES

Served in large bowls and platters - with bread 1

Hummus

1kg – serves 10-15 people as a side 1 €25

Hummus Belahmeh

Hummus topped with prime Irish lamb
loin cubes topped with walnuts
1kg – serves 10-15 people as a side 8,11 €40

Baba Ghanoush V

Grilled aubergine purée, tahini sauce, lemon
juice, topped with chopped parsley, olive oil
XXkg? serves 10-15 people as a side 11 €XX??

30 pieces Falafel V

Ideally 2 falafel each €25

30 pieces Halloumi sticks

Ideally 2 each €40

Tray of Batata Harra

served as a side (8-10 people) €35

Tray of Cauliflower Fritters

served as a side (8-10 people) €35

A SWEET FINISH

Tray of Pistachio Baklava

approx. 40 people €50

Tray of Knafee

approx. 40 people €70

Lebanese Rice Pudding

€2 each

Mini Afternoon dessert selection

1,3,7,8 approx. 40 people €65

PIZZA & MANAEESH

minimum 10 pizzas - €130

Margarita

Tomato sauce, Fior di latte mozzarella, parmesan, fresh basil, extra virgin olive oil 1,7

Vegetarian

Tomato sauce, Fior di latte mozzarella, aubergine, roasted peppers, sun-dried tomato, olives, rocket 1,7

Chicken Musakhan

White base, sumac pulled chicken, caramelized onions, 7 spices, Fior di latte mozzarella, rocket, pomegranate seeds, extra virgin olive oil 1,7

Pepperoni

Tomato sauce, Fior di latte mozzarella, pepperoni 1,7

The G.O.A.T

Tomato sauce, Fior di latte mozzarella, Parmesan, caramelized red onions, sun-dried tomatoes, rocket leaves, basil pesto oil 1,7,8

Spicy Sujuk

Tomato sauce, Fior di latte mozzarella, spicy beef sausage, mushrooms, rocket 1,7

4 Cheese

White base, Fior di latte mozzarella, goat cheese, our special cheese mix, Parmesan and extra virgin olive oil 1,7

Classic Za'atar

Za'atar spice blend with extra virgin olive oil 1,11

Just Cheese

Akawi cheese, haloumi, Fior di latte mozzarella 1,7

Cheese & Za'atar

A mix of classic Zaatar and cheese 1,7

Beef Sujuk

Ground beef with Armenian spices and cheese 1

Lahm Beajin

Ground lamb with tomatoes, red peppers, onions, pomegranate seeds and rocket leaves 1

Lamb Kofta & Cheese

Ground lamb with spices, parsley, onion, our special cheese mix, topped with tomatoes, pickles and garlic sauce 1,7

SWEET TREATS

Tray of Pistachio Baklava

approx. 40 people €50

Tray of Knafee

approx. 40 people €70

Lebanese Rice Pudding

€2 each

Mini Afternoon dessert selection

1,3,7,8 approx. 40 people €65

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**SHAKU
MAKU**

MIDDLE EASTERN KITCHEN

All meat is locally sourced. Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.