



SAUCE|2018
1-3.9.2018
HELSINKI

NJK ISLAND
2 SEPTEMBER
2019

NO-BORDERS COMMUNITY DINNER

MENU



COLD DISHES

HUMMUS, PICKLES & BLACK OLIVES

IMAM BAYILDI

eggplant, tomato braised in olive oil

BABAGANOUSH

WITH ALEPPO TABBOULEH

*charred egg plant with garlic and burghul salad
with chilli paste*

MOUHAMMARA

pepper & tomato paste with walnuts and tahini

BETENJANIEA

eggplant with tomatoes&pine nuts



HOT DISHES

SAMAKEH HARA

cod with tarator and walnuts muhammara

FREEKEH PILAF

freekeh, chickpeas with lamb stock and lamb

KAFTA BEL SINIEH

baked lamb with Syrian ratatouille and sour cherry

QUZI ALA ALTAMANI

long cooked lamb leg with rice



DESSERTS

SEMOLINA HELVA

helva with sugar and pine nuts **WARBAT**

KASHTA

arabic cream-baklava with syrup

FALOODEH

frozen rice noodles with rose water and lime

DRINK

SHARAP AL SHMAM

cold drink with vanilla ice cream & cantaloupe

*"- a one-off communal celebration of migrant cultures,
diversity and food beyond any frames or boundaries!"*

6 AMAZING FINNISH REFUGEE CHEFS:
WEAD, VAHID, ALI & WAFAA, ISRAA AND DANIAL,
FROM IRAQ, SYRIA, IRAN AND AFGHANISTAN
WITH GUEST CELEBRITY CHEFS:
MAKSUT ASKAR & MOHAMMAD ORFALI
WILL COOK UP A BLAST OF A FEAST!



ALL WILL BE COORDINATED BY THE WELL KNOWN EXTRAORDINARY
POLISH CHEF—**ADRIAN KLONOWSKI**