

CMTERIMG



INTRODUCTION

ABOUT US



El gourmet Restaurant and market, manages a team of well trained staff dedicated to offering a friendly and reliable service to their clients.

We cater to:

Weddings - birthdays - anniversaries - private dinner parties - corporate events - company dinners - business lunches - corporate hospitality product launches - boardroom catering - dinner dances



Our famous Salads

Fattoush (10-12 ppl)

Fattoush is a vibrant Lebanese salad made with fresh vegetables, herbs, and fried pieces of pita bread topped with our special Fattoush dressing.

\$44.99



Detise of the second of the se

Tabbouli

(10-12 ppl)

Tabbouli, is a refreshing and nutritious salad that is popular in Lebanon.

This vibrant dish is primarily composed of finely chopped parsley, mint, tomatoes, and onions, combined with soaked bulgur wheat that adds a subtle nutty texture.

\$44.99

Cold Appetizers

Hommus 10-12 ppl

Hommus is a creamy and flavorful dip made primarily from chickpeas and tahini. Beetroot add: \$3

\$35.99

Moutabbal Eggplant

Motabbal, also known as (Baba Ghannouj) is a popular Lebanese dip or spread made primarily from roasted eggplants. \$37.99

10-12 ppl

Muhammara

Includes Walnut, Sweet pepper paste, pomegranate

\$38.99



Hommus cup

\$ 2.65

Hommus beetroot cup

\$2.65

Moutabbal

Eggplant cup

\$2.65



Cold Appetizers

Veggie Grape Leaves

\$15 /doz

Vegetarian Stuffed Grape Leaves (known as Warak Enab) are made by stuffing grape leaves with a flavorful rice and herb mixture.





Labne Plate 10-12 ppl

\$25.99

Labneh is a creamy, tangy yogurt cheese that is commonly consumed in Lebanon. It is made by straining yogurt to remove its whey, resulting in a thick, spreadable texture.

Labneh has a mild, slightly sour flavor and is often used as a dip, spread, or ingredient in various dishes.

Labne Cup

\$2.49

Labne olives & oregano Labne mint & garlic

\$28.99 Cup

\$2.69

\$27.99

Cup

\$2.59

Hot Appetizers

Chicken Mousakhan

Chicken Mousakhan is known for its rich flavors and simplicity. It's typically made by roasting chicken with sumac, pomegranate molasses, and caramalized onions and serving it in our special dough rolls.

\$ 2.15/pc





Cheese Rolls

Also known as Rkakat b Jibne (Mixture of akawi, mozerella cheese & parsley).

\$ 2.15/pc

Hot Appetizers

Batata Harra 10-12 ppl

Batata Harra (spicy potatoes) are crispy potatoes tossed in a spicy, garlicky marination

\$18.99

Beef Sambosik

\$1.99/ pc

Beef sambosik is a Middle Eastern pastry dish made with spiced ground beef filling, wrapped in dough, and baked or fried until golden







Kibbe

Kibbe is made with bulgur (cracked wheat), minced meat, and spices. Deep fried.

\$2.00 / pc

Hot Appetizers

Falafel Coins

Falafel is made of ground chickpeas (or fava beans) mixed with herbs, spices, and onions. The mixture is shaped into balls or patties and deep-fried until crispy. Served in a mini coin pita with turnip and Tahina.

\$29 /doz



Falafel balls

Falafel balls by piece, served with Tahina Sauce minimum 12pcs

\$ 1.50/ pc

Add Tahina: \$2.99 Add Turnips:\$2.99

Freshly baked pies

\$14 - \$15.75 /doz

- 1. **Spinach:** A pastry or pie filled with seasoned spinach, mixed with onions, lemon, and spices.
- 2. **Sfiha:** A Levantine open-faced pie topped with minced meat, onions, tomatoes, and spices.
- 3. **Open Meat Pie (Lahmajun):** Similar to sfiha, featuring seasoned minced meat on a flat dough.
- 4. **Pizza:** A dough base topped with tomato sauce, cheese, and various toppings like vegetables, or herbs.





- 1. **Plain** Cheese: Simple pie filled with melted cheese.
- 2. **Cheese & Olives:** A combination of tangy olives and cheese.
- 3. Feta & Spinach: A classic pairing of salty feta cheese with seasoned spinach.
- 4. Cheese & Parsley: Cheese blended with fresh parsley for a mild, herby flavor.
- 5.**Zaatar & Cheese:** A mix of zaatar (herb and spice blend) and cheese for a tangy, earthy taste.

Grill & Rotisserie

El Gourmet Family Cocktail platter

(5-6ppl) 2 chicken shawarma, 1 beef shawarma, 2 falafel, 1 kafta, 1

sujok, choice of fries or rice, side of hommus.

Mix Chicken & Beef

Shawarma platter

\$65.99

(5-6ppl) W/ Rice or Fries, Garlic sauce, Tahina, Pickles, Turnips.

Chicken Shawarma

family platter

\$59.99

(5-6ppl) W/ Fries, Garlic sauce, Pickles

Beef Shawarma family platter

(5-6ppl) W/ Fries, Tahina dip, Turnips.





Mixed grill Family platter \$82.99

(5 kafta skewers,3 Tawook, 2 Beef cubes,

Fries or rice, Fatoush or Tabouli)

\$69.99

Grill & Rotisserie



10 Skewers AAA beef cubes

\$ 95.99

10 Skewers Intably halaby

\$75.99

10 Skewers Kafta

\$75.99

10 Skewers shish tawook

\$79.99

10 Skewers sujok

\$79.99

Rotisserie Whole Chicken \$21.99

With mixed pickles and garlic dip, served over butch bread.

Half chicken: \$12.50 Add Rice (5ppl): \$5.99



Traditional dishes



Rice & Chicken 10-12 ppl

Rice and Chicken (commonly called riz a djej) is a traditional Lebanese dish featuring fragrant spiced rice with ground beef, topped with tender chicken and garnished with nuts. It's a hearty and comforting dish, perfect for family gatherings or celebrations.

Rice & Lamb 30-35 ppl

(Whole)

\$850

Ontario Fresh Lamb- Not frozen

Lamb Leg with 10 ppl biryani \$185

Sayadiye (Fish & Rice)

often made with a type of white fish, cooked together with aromatic spices, caramelized onions, and rice.

Market price

Kabse Plain rice

\$ 32

Veggie rice

\$ 36



Traditional dishes



Chicken Fahita 10-12 ppl

\$ 130

Mixed peppers, corn, mushroom, onion, Soya sauce



Grilled Veggie platter

\$74.99

Grilled Eggplants, Sweet potato, colored Carrots, Cauliflower, Zucchini, Broccoli, Mushroom, Mixed peppers

Traditional Lebanese dishes



Shish Barak consists of small dumplings stuffed with spiced meat, typically lamb or beef, cooked in a yogurt sauce.

\$ 89 10-12 ppl

Kibbeh bil Laban is a Lebanese dish where crispy kibbeh balls are cooked in a creamy, yogurt sauce. 10-12 ppl



Kibbe bil Saniye is baked rie kibbleh dish made with layers of a bulgur and meat mixture, stuffed with spiced ground meat and pine nuts.

Traditional dishes



Stuffed Zucchini & grape leaves (kousa & wara'

3inab)

Zucchini / pc

\$2.75

Grape Leaves / kg

\$49.99

Lamb / kg

\$54.99

Both are filled with a flavorful rice and meat mixture and cooked together in a tangy tomato or lemon broth, making for a comforting, aromatic meal.

Stuffed Cabbage (Malfouf)

A classic Middle Eastern dish where tender cabbage leaves are wrapped around a flavorful mixture of rice, ground meat, and spices. These rolls are cooked in a lemon-garlic broth, making for a hearty and comforting meal. \$44.99 /kg



Cheese & Deli



Turkey & Cheese

Mini subs filled with Turkey, cheese, & lettuce.

\$3.4/pc

Halloumi

Mini subs filled with halloumi cheese & cucumber

\$3.4/pc



Tunarie

Tuna, corn, lettuce, & mayonnaise mixed and served in a mini sub

Party size bites



Kafta balls

Kafta is a popular Middle
Eastern dish made from ground
meat (usually beef, beef, or
chicken) mixed with onions,
parsley, & spices. Beef: \$70 / kg

Chicken:

\$70/ kg

Hotdog bites

Mini hotdogs wrapped in freshly baked buns.

\$1.5/pc





Burger mini buns

-Chicken burger in freshly baked buns.

-Beef burger in freshly baked buns. \$4.25 /pc

-Cheese burger in freshly baked buns. \$4.5 /pc

Ask about our Cheese & Deli boards



Dessert



Eclaire mini

\$2.25/pc

Tart mini

\$2.25/pc

Sable mini

\$37 /KG

Muhalabiya \$2.75/pc

Dubai Chocolate cup mini \$4.99/pc

Pistachio Verines

\$3.85/pc

Fruits Verines

\$3.25/pc

Baklava

\$40/kg

Fruit Platter up to 30 ppl

\$ 80

Dessert



Kunafa Cups

\$3.89





Mixed berry Tarts

\$3.99

Mixed berry Drinks

\$5/ PC

Maamoul Dates
Maamoul Pistachio
Maamoul Walnut

\$ 21.99 / doz

\$ 24.99 / doz

\$ 22.99 / doz

Pre-order

At El Gourmet Market, we believe every occasion deserves something uniquely sweet.

Whether you're celebrating a birthday, baby shower, First Communion, Baptism, engagement, graduation, or just want to make someone smile—we're here to bring your ideas to life.

Custom cakes
Themed cupcakes
Artful cookie boxes

Decadent chocolate assortments

If you can dream it, we'll work with you to make it.

@FLGOURMETMARKET

For trendy updates, follow our instagram page



EL GOURMET

market · butcher · patisserie

LOOKING FORWARD TO CATERING YOUR EVENT!

1550 kingston rd Pickering ON L1V 1C3 905-831-6060



info@elgourmet.ca



elgourmet.ca



elgourmet market

823 Church st Toronto ON M4W 2M9

416-923-6066