



شاکو ماکو

SHAKU MAKU CATERING



GOOD FOOD
MADE FOR SHARING





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 catering@shakumaku.ie shakumaku.ie

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 VG

Falafel, hummus, tomato, pickles,
flat parsley and tahini sauce 1, 11

Breaded haloumi wrap V

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

€135

VEGGIE WRAPS PLATTER

serves 12 people

Falafel wrap VG

Falafel, hummus, tomato, pickles,
flat parsley and tahini sauce 1, 11

Breaded haloumi wrap V

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

Fried cauliflower and aubergine wrap VG

With pickled red onion and tahini sauce 1

€120

HOT & COLD MEZZE / FINGER FOOD

serves 20 people

Served in recyclable bowls and platters

Hummus VG

Our signature velvety-smooth
chickpea and tahini blend 11

Baba Ghanoush VG

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

Tabouleh VG

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 VG 11

Cauliflower Fritters VG

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

Batata Harra VG

Spiced cubed potatoes with garlic,
lemon, coriander and chilli

BREAD 1

€370

WITH
SOMETHING
FOR EVERYONE.
THIS IS OUR
MOST POPULAR
ORDER

THE SHAKU FEAST

For 25 people or more. Served in large bowls, platters and hot chafing dishes - suitable for buffet style service.

OPTION 1:

Hummus **VG** 11 | Baba Ghanoush **VG** 11
Falafel **V** 11 | Tabouleh Salad **V** 1

Choose 3 main courses:

Served with rice and bread

Lebanese style boneless chicken thighs
with sliced potatoes

Slow braised lamb and vegetable tagine

Beef meatballs with tomatoes and aubergine

Tuscan Style chicken breast

Creamy sauce, sun-dried tomatoes and spinach 7

Roasted Mediterranean Vegetable tagine **VG**

Middle Eastern spices and house tomato sauce

Chicken Kabseh

Fragrant Arabian chicken and rice dish

Lamb Qidreh

Slow-cooked lamb, rice and chickpeas, infused
with garlic and warm Middle Eastern spices

Lentil Mujadara **VG**

Lentils and rice topped with caramelised onions

€25 per person

OUR MOST
POPULAR
DISH

OPTION 2:

Hummus **VG** 11 | Baba Ghanoush **VG** 11 | Falafel **V** 11
Chicken Rolls 1, 11 | Tabouleh Salad **VG** 1

Choose 4 main courses:

Served with rice and bread

Lebanese style boneless chicken thighs
with sliced potatoes

Slow braised lamb and vegetable tagine

Beef meatballs with tomatoes and aubergine

Tuscan Style chicken breast

Creamy sauce, sun-dried tomatoes and spinach 7

Mixed Grill

Chicken kofta, Chicken taouk, Lamb kofta

Roasted Mediterranean Vegetable tagine **VG**

Middle Eastern spices and house tomato sauce

Traditional Uzbek Lamb and Rice

Chicken Kabseh

Fragrant Arabian chicken and rice dish

Lamb Qidreh

Slow-cooked lamb, rice and chickpeas

Lentil Mujadara **VG**

Lentils and rice topped with caramelised onions

€30 per person

A SWEET FINISH

Tray of Pistachio Baklawa

1, 8 approx. 40 people €55

Mini Afternoon dessert selection

1, 3, 7, 8 approx. 40 people €65

HOT MAINS

Served in trays. Serves 6 people

Lebanese Chicken

Boneless chicken thighs marinated in lemon, with potatoes, garlic and herbs €65

Slow braised lamb and vegetable tagine

Slow cooked lamb cooked in roasted vegetables and tomato sauce €80

Beef meatballs

with potatoes, aubergine and tomato sauce €75

Roasted Mediterranean Vegetable tagine VG

Roasted courgettes, aubergine, peppers, tomatoes and onions, cooked in Middle Eastern spices and house tomato sauce €65

Tray of rice €25

RICE BASED DISHES

Chicken Maqluba

A traditional rice dish layered with chicken, rice, caramelized cauliflower and aubergine.

Topped with cashews and almonds 5, 8 €65

Lamb Qidreh

Slow-cooked lamb, rice and chickpeas, infused with garlic and warm Middle Eastern spices €75

Lentil Mujadara

Lentils and rice topped with caramelised onions 8 €45

BITES & MORE

Served in large bowls and platters

Stuffed vine leaves VG

Vine leaves wrapped around rice, tomatoes, herbs, 7 spices, cooked in lemon and pomegranate molasses

40pc (*Ideally 2 each*) €65

Spinach filo rolls VG

Filo rolls stuffed with spinach and herbs 1

40pc (*Ideally 2 each*) €45

Seven spiced chicken rolls

Filo rolls stuffed with pulled chicken, sumac and onions 1, 11

20pc (*Ideally 1 each*) €50

Kibbeh balls

Stuffed fried patties with wheat, bulgur, minced lamb and walnuts 1,

20pc (*Ideally 1 each*) €60 **30 pieces Falafel** VG

Ideally 2 falafel each €25

30 pieces Halloumi sticks V

Ideally 2 each €40

Tray of Batata Harra VG

served as a side (8-10 people) €35

Tray of Cauliflower Fritters VG

served as a side (8-10 people) €35

Breads VG

served as a side (10-15 people) 1 €20

THE ULTIMATE SALAD BAR

All 2kg. Served in large bowls.
Serves 10 people as side

Broccoli slaw salad V

Broccoli, carrots, red cabbage
and a creamy dressing 3 €35

Beetroot salad V

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

Quinoa salad VG

Quinoa with red kidney beans, sweet corn,
olives, red onion, fresh coriander, fresh mint,
Ras al hanout spices, lemon juice 8 €40

Fatoush salad VG

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

Tabouleh

Finely chopped parsley with bulgur wheat,
tomato, cucumber and scallions, in a lemon
and olive oil dressing 1 €40

DIPS

Served in large bowls

Hummus VG

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 VG

Grilled aubergine purée with tahini,
olive oil and fresh pomegranate seeds 11
1kg serves 10-15 people as a side 11 €25

A SWEET FINISH

Served in trays and platters

Tray of Pistachio Baklawa

1, 8 approx. 40 people €55

Tray of Knafee

approx. 40 people €70

Lebanese Rice Pudding

7, 8 €2 each

Mini Afternoon dessert selection

1, 3, 7, 8 approx. 40 people €65

PIZZA & MANAEESH

minimum 10 pizzas - €130

Margarita V

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

Vegetarian V

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

The G.O.A.T V

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

4 Cheese V

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

Hot honey

Crushed tomatoes, Fior di latte mozzarella pepperoni, fresh chilli and hot honey 1, 7

Pepperoni

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

Classic Za'atar VG

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

Just Cheese V

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

Cheese & Za'atar V

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

SHAKU MAKU

MIDDLE EASTERN KITCHEN

SHAKUMAKU.IE



GOOD FOOD MADE FOR SHARING

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.

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Prices correct as at 01 May 2026.