

PRIVATE PARTIES & EVENTS

CELEBRATE AT ARABICA

Arabica celebrates the bold flavours, vibrant colours, and rich textures of the Eastern Mediterranean. Our feasting menus are designed for sharing—think smoky grilled meats, velvety dips with warm pitas, crispy falafel, halloumi drizzled with black honey, and a selection of fragrantly spiced vegetable dishes.

With a wide range of options for **vegans**, **halal diners**, **the gluten-free**, **and even picky eaters**, there's something to tempt everyone at the table.

These dishes are complemented by Levant-inspired cocktails and a carefully curated drinks list, featuring Lebanese and Turkish wines, an extensive selection of Gin & Tonics, low and no-alcohol cocktails, craft beers, and house-made sodas.















MENU'S

CHEF'S FEAST | 50PP

FOR THE TABLE TO SHARE

PITA & PICKLES

HUMMUS ARABICA PR S

Zhug, shatta, confit garlic, pickled chilli

MUHAMMARA N

Roasted red pepper and walnut dip with pomegranate molasses

LABNEH WITH PRESERVED LEMON & DUKKAH 1

GRILLED HALLOUMI WITH BLACK HONEY BS

Toasted sesame seeds, pul biber, mint

BEIRUTI FALAFEL BITES PB S

Fermented chilli tarator

KING PRAWNS WITH CITRUS SPICED BUTTER 1

LAMB ADANA KOFTE 6 D

Labneh, chilli garlic butter, fried khobez, pickled chilli

CHICKEN & PISTACHIO SHISH IN

Grilled marinated chicken thighs, pistachio crumb, charred lemon

BATATA HARRA

Triple cooked potatoes with sautéed peppers, garlic, chilli, coriander, lemon

TABBOULEH 6 N

Fresh herb salad, cracked wheat, olive oil, citrus, hazelnuts

PB PLANT-BASED G CONTAINS GLUTEN D CONTAINS DAIRY E CONTAINS EGG N CONTAINS NUTS S CONTAINS SESAME

VEGETARIAN FEAST | 45PP

FOR THE TABLE TO SHARE

PITA & PICKLES

HUMMUS ARABICA PR S

Zhug, shatta, confit garlic, pickled chilli

BABA GHANOUSH 115

Smoked aubergine, tahini, vogurt, candied squash, mint

LABNEH WITH PRESERVED LEMON & DUKKAH II

GRILLED HALLOUMI WITH BLACK HONEY DE

Toasted sesame seeds, pul biber, mint

HISPI & WALNUT SALATA PB N

Shredded sweet heart cabbage, toasted walnuts, dill, olive oil, lemon

BEIRUTI FALAFEL BITES PB S

Fermented chilli tarator

BERBERE SPICED CAULIFLOWER PB S

Tahini, spiced tomato, toasted coriander, chilli, herbs

FRIED AUBERGINE 6 E

Egyptian-style braised butterbeans, toum, dill

BATATA HARRA PB

Triple cooked potatoes with sautéed peppers, garlic, chilli, coriander, lemon

TABBOULEH 6 N

Fresh herb salad, cracked wheat, olive oil, citrus, hazelnuts

PB PLANT-BASED G CONTAINS GLUTEN D CONTAINS DAIRY E CONTAINS EGG N CONTAINS NUTS S CONTAINS SESAME





ARABICA

3 ROCHESTER WALK BOROUGH MARKET LONDON SE1 9AF

BOROUGH MARKET



WHOLE RESTAURANT

70-80 | GUESTS SEATED

LONG DINING TABLES

22 | SEATED

CORNER IN THE RESTAURANT

22 | SEATED

TERRACE

40 | SEATED





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ARABICA

7 LEWIS CUBITT WALK KINGS CROSS LONDON N1C4DT





WHOLE RESTAURANT

66 | GUESTS SEATED

CENTRAL DINING TABLE

22 | SEATED

CORNER IN THE RESTAURANT

16 | SEATED

TERRACE

44 | SEATED





GET IN TOUCH

FOR GROUPS OF UP TO 20 GUESTS

Book online by clicking the "Book a Table" button on our website. Select your date, time, preferred menu for each guest, and welcome drinks. If you're having trouble finding a table, feel free to email us.

FOR GROUPS OF 20 GUESTS OR MORE

Complete the online enquiry form, and we'll be in touch shortly to help organise your event, including dietary needs, welcome drinks, and wine options.

FOR EXCLUSIVE HIRE

Please note, the minimum spend for exclusive hire of either venue starts from £5000 and varies depending on the time of day, event duration, and seasonality. To book a viewing or discuss your event, please complete the enquiry form on our website

BOROUGH MARKET:

BOROUGHMKT@ARABICALONDON.COM

KING'S CROSS:

KINGSX@ARABICALONDON.COM



TO MAKE A GROUP BOOKING

A £25 per person deposit and credit card details are required to secure your booking. Please note that the minimum spend may vary depending on the time of day.

CANCELLATION POLICY FOR GROUP BOOKINGS

Plans can change, so if you need to reschedule or cancel, please try to give as much notice as possible.

- Cancellations within 48 hours of the reservation will result in the loss of the £25 per person deposit.
- Cancellations within 24 hours of the reservation will be charged the full amount for the confirmed menu, plus a 13.5% service charge, less the deposit.

BOOKING GUIDELINES

- A 13.5% service charge applies to all group bookings.
- Reservation timings are outlined in your confirmation email—please arrive on time. If running late, call us.
- Beverage options, vintages, and prices may change before the event, and dishes are subject to market availability.
- We do not allow corkage, but cakeage is charged at £4 per head.

