

**TSC** | THE SABABAH COMPANY



# INTRODUCING THE SABABAH COMPANY

There would be no Sababah Company without the creative brilliance of Eyal Shani. Chef Eyal Shani's culinary passion was first instilled in him by his grandfather, an agronomist and a dedicated vegan. As a child, he would accompany his grandfather to local markets, fields, and vineyards.

In 1989 Eyal opened his first restaurant "Oceanus" in his home town of Jerusalem. There, he developed a unique culinary language based on regional Mediterranean products: olive oil, fish, tahini, fresh seasonal vegetables and of course, the tomato.

Since then Eyal with his business partner Shahar Segal have opened restaurants all over the world across a variety of brands from street food to fine dining and everything in between. Currently there are over 40 restaurants (and counting) that Shahar and Chef Eyal Shani have opened together in the last 15 years.

Today, The Sababah Company operate three Eyal Shani restaurants in the UK with a fourth one opening early 2024.





# OUR FOOD PHILOSOPHY

Our commitment is to serve only the freshest ingredients that we curate from farmers and producers we know and love. That's where the magic begins.

Chef Eyal Shani's innovative approach to cooking, such as using high heat and his obsession with interesting ingredients, creates a distinct and memorable experience across all of our restaurants.

We rarely serve our food on simple plates. We believe that every dish deserves it's own unique serving method and is part of experience in our restaurants.





# MIZNON

## SOHO 8 BROADWICK STREET

Feeding peoples' hearts and souls with a new kind of Israeli/Mediterranean street food. Miznon, which means Kiosk in Hebrew, due the very first one being exactly this, is our casual dining concept that brings Tel Aviv's fun and high energy service to Soho.

We are famous for our delicious, fluffy and light pitas. We also have a bunch of delicious out-of-pita dishes to fulfil your every dining need. These are made up of things like the best hummus you'll ever taste, Eyal's globally celebrated whole roasted cauliflower and our Old City mezze being just a few.

**Total seated capacity - 36 + 19 counter**

**Total standing capacity - 60**



# MIZNON

## NOTTING HILL

### 14 ELGIN

### CRESCENT

Our pitas are filled with unique recipes influenced by the flavours and cultures of each city that Miznon has opened globally. We take the energy, the groove, the desires, the limitations, the beauty and the food and express it all in one pita. Some of our customers favourites being the cheeseburger, ERO Tisserie chicken, falafel and magic mushroom pita's.

Our Notting Hill Miznon is now well and truly engrained in the local community and firm favourite for tourists at weekends. By evening we lower the lights and bring out the candles for a more atmospheric dining experience.

In both Miznon restaurants guests can book a table, collect a takeaway or have it delivered to you. Whichever way you choose, we promise it will fill your belly and your soul.

**Total seated capacity - 38 + 16 counter**

**Total standing capacity - 90**

**Total terrace capacity - 18**



# LILIEBLUM

## EAST LONDON 80 CITY ROAD

Lilienblum offers a unique dining experience that showcases the best of modern Israeli/Mediterranean cuisine. The restaurant design is sleek and modern, creating a lively and convivial atmosphere that is perfect for a business lunch, night out with friends or a romantic dinner for two at our open kitchen counter. There truly is something for everyone.

For the warmer months we also have a beautiful sun drenched terrace perfect for al fresco dining or a pre dinner drinks reception.

**Total seated capacity - 100 + 28 counter**

**Total standing capacity - 200**

**Total terrace seated capacity - 36**



# EVENTS AND CATERING

## MIZNON PITA PLATTERS

The pita platter concept has been created to literally bring Miznon and its Israeli/Mediterranean flavours and vibes to you. Enjoy them in your office, garden, or at friend and family get togethers we will deliver an eclectic mix of our Miznon best directly to you. A member of the team will deliver and set up the platter Miznon style in any space. Along with the Pita platter we will send you the link to our curated playlists to add even more Miznon magic to your meet up. We work with lots of businesses to have Pita Platters on standing orders for weekly/monthly office team meetings too.

## PARTNERSHIPS

At The Sababah Company, we love to collaborate and build relationships with brands that are aligned with what we do. We work closely with music, fashion, tech, hospitality and a wide range of corporate businesses and charities. This includes hosting events and regular meet ups, wellness and brand collabs, and guest speaker and supplier activations.



# EVENTS AND CATERING

## EXTERNAL CATERING

Sharing the love is part of who we are at The Sababah Company, whether in our spaces or yours. Our events team can deliver a whole range of delicious catering options from our restaurants to spaces across London. We will work with you to create the perfect menu using Eyal's creative and unique recipes for your party or event. Depending on your needs we will also send our super talented team to cook, host and serve live in the moment.

## PRIVATE HIRE OF OUR RESTAURANTS

Celebrate with The Sababah Company at our Miznons or at Lilienblum. All our sites are able to be privately booked for your special occasion. Whether birthdays, corporate parties, launches or any other celebration - We LOVE any excuse to throw a party. We can even help with DJ's, entertainment and anything else you require to get things going.







We look forward to hearing from you.

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