



## Soup

**Lentil Soup** - Traditional Lebanese Lentil soup seasoned with Cumin, served with Fresh Lemon and deep fried Pita Bread on the side (V)  
£6.50

**Harira Soup** - Traditional Moroccan Vegetable soup with Saffron, Lentils, Vermicelli, Coriander and Chickpeas (V)  
£6.50

## Mezze

### **Salads**

**Fattouch** – Freshly chopped Iceberg Lettuce, Vine Tomatoes, Cucumber, Red and Green Peppers, Sliced Radish, Mint Leaves mixed with Toasted Lebanese bread with a Lemon and Olive Oil dressing (V)  
£6.00

**Tabouleh** - Finely Chopped Parsley, Diced Tomatoes, Onions, Crushed Wheat served with a Lemon and Olive Oil dressing surrounded by Lettuce Leaves (V)  
£5.50

**Mango Salad** – Fresh Sliced Mango, Pomegranate seeds, Red Onion and Coriander with a Lime Dressing (V)  
£7.00

**Marrakesh Salad** – Grilled marinated Chicken Breast, sliced Mango, Pineapple, Lettuce, Tomatoes, Cucumber, Peanuts, Sliced Radish, Mint Leaves mixed with toasted Lebanese bread with a Lemon and Olive Oil dressing  
£8.50

**Tricolore** – Bocconcini Mozzarella, Avocado, and Vine Tomatoes served with a Basil Oil Dressing (V)  
£8.50

**Couscous Salad** – Homemade Couscous, Peppers, Feta Cheese, Pine Nuts, Parsley and Rocket Leaves. Basil Dressing (V)  
£6.00

## Cold Mezze

Selection of Small Dishes made to Share

**Hommus** – Creamy Pureed Chickpeas whipped with Tahini, Sesame Oil, and Lemon Juice

Some dishes may contain traces of nuts as they are used in our kitchen. Please make us aware of any allergies.

V – Suitable for Vegetarians

An optional 12.5% Service Charge will be added to your bill with Vat included.



Served with Hot Homemade Pita Bread (V)  
£6.00

**Moutabel** – Smoked Aubergine Puree with Tahini, Garlic and Lemon Juice  
Topped with Pomegranate Seeds  
Served with Hot Homemade Pita Bread (V)  
£6.50

**Mohammara**- A selection of roasted crushed Nuts, blended with Red Peppers, Garlic, Sweet Chili and  
Olive Oil (V)  
£7.00

**Moussakaa** – Baked Aubergine, Roasted Tomatoes, and Chickpeas blended with Middle Eastern Spices  
(V)  
£6.50

**Labneh** – Fresh Lebanese natural Yogurt served with Cucumber and dried Mint (V)  
£5.00

**Warak Inab** – Homemade Vine leaves stuffed with Rice, Chopped Tomato, Onion and Parsley steamed  
and served cold (V)  
£6.00

**Loubieh** - Confit of French Beans, Tomato, Onion and Garlic (V)  
£6.00

**Foul Moukala** – Steamed Broad Beans cooked with Garlic, Coriander and Extra Virgin Olive Oil (V)  
£5.50

**Lebanese Mezze Tasting Platter** – Spoonful's of Chefs Daily Selection of cold Lebanese Mezzes (V)  
Serves 1-2 people and available 12:00-19:00.  
£12.50

### **Hot Mezze**

Selection of Small Dishes made to Share

**Mamounia Arayes** - Grilled homemade Pita bread with Halloumi Cheese, Fresh Mint and Dried Chilies  
(V)  
£6.50

**Halloumi Cheese** – Savoury Lebanese Cheese Grilled until golden brown, with a sprinkle of Sesame Seeds  
(V)  
£7.00

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**Falafel** – Fritter of Fava Beans, Broad Beans, Coriander and Cumin topped with Sesame Seeds, served with Tahini Sauce on the side (V)  
£6.00

**Batata Harra** - Diced Potatoes fried with Red and Green Peppers, Coriander, Garlic and Fresh Chili (V)  
£6.50

**Hommus Kawarma** – Creamy Chickpea puree topped with pan-fried medallions of Lamb and Pine Nuts  
£8.50

**Hommus Shawarma** - Creamy Chickpea puree served with a centre of marinated Lamb Shawarma  
£7.50

**Arayes** – Grilled homemade Pita bread with a Veal, Pine Nut and Tahini centre  
£6.50

**Jawaneh** - Chicken Wings marinated with Paprika, Oregano, Lemon Juice and Olive Oil Chargrilled  
£6.00

**Calamari** – Fried & Served on a Mixed Leaf Salad with a Sweet Chili, and Lemon Dip  
£7.50

**Goat's Cheese** – Creamy Goat's Cheese coated with black and white Sesame seeds, Deep Fried and served on a bed of Caramelised Onions and Rocket (V)  
£9.00

### Lebanese & Moroccan Pastries

**Sambousek Cheese** – Light savoury pastry with a Halloumi Cheese, Parsley and Dried Mint filling (V)  
£6.00

**Sambousek Lamb** - Pastry stuffed with Minced Lamb, Onion and Pine Nuts  
£6.00

**Pastilla of Chicken** - Mouth-watering Filo pastry baked with shredded Saffron Chicken, Almonds, Cinnamon and a sprinkle of Icing Sugar  
Finished with an Orange Reduction  
£7.00

**A Selection of Briouat** – Golden brown Parcels of filo pastry with Lamb & Parsley, Cheese & Potato, Chicken and Vegetable fillings  
£6.50

**Bourek** – Golden brown crispy Filo pastry stuffed with seasonal Vegetables (V)  
£6.00

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**Kibbeh** - Deep fried parcels of Wheat stuffed with Lamb, diced Onion, Parsley and Pine Nuts  
£6.00

### Lebanese & Moroccan Sausages

**Makanek** - Homemade Lamb Sausages with Pine Nuts. Pan fried with Lemon Juice  
£7.00

**Sojuk Sadah** – Pan fried Homemade Syrian Lamb Sausages with Cumin, Sumac, Garlic, Peppers and a Paprika filling  
£7.00

**Merguze** – Grilled Traditional Moroccan Lamb Sausage filled with Paprika, Harissa, Red Pepper, Fennel and Garlic  
£7.00

**Sausage Tasting Platter** – Selection of Makanek, Merguze and Sojuk Sadah Sausages  
£9.00

### Main Courses

#### **Charcoal**

**Mixed Grill**- Selection of our grilled meats, marinated Chicken breast, Lamb medallions and minced Lamb and Chicken Kafta.  
£18.00

**Lamb Meshwegeh**- Skewered Medallions of Lamb grilled with Baby Onions marinated with Olive Oil and lightly seasoned  
£16.00

**Kafta Hala Biyeh**- Grilled skewers of Lamb minced with Red Peppers, Parsley and Onion  
£14.00

**Chicken Kafta**- Grilled skewers of minced chicken with fresh coriander, garlic and green and red peppers  
£13.50

**Shawarma Lamb**- Thin layers of slow cooked Lamb marinated with Orange, Lemon, Onion, Garlic and seasoned with a blend of Spices  
Served on grilled homemade Pita Bread  
£14.00

**Shawarma Chicken** - Thin layers of slow cooked Chicken marinated with Orange, Lemon, Onion, Garlic and seasoned with a blend of Spices

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Served on grilled Lebanese Bread  
£14.00

**Shish Taouk**- Skewered cubes of grilled Chicken Breast marinated in Garlic, Lemon and Olive Oil  
£14.00

**Farruj Meshwi**- Grilled Boneless Baby Chicken marinated with Paprika, Coriander, Lemon and Olive Oil  
£14.50

**Grilled Lamb cutlets** – Marinated with Spices, Lemon, Seven Spices and Olive oil  
£16.50

**Grilled Filet of Sea Bass** – Lightly Marinated in Paprika, Garlic and Lemon  
£18.00

**Grilled King Prawns** – King Prawns marinated with Lime Juice, Paprika, Chilli Flakes and Garlic  
£18.50

### Moroccan Main Courses

#### **Meshoui**

Traditional Shoulder of Lamb, slowly roasted for 8 hours, marinated in Moroccan Spices and served with fresh Dates, Orange and Apricots  
Bouillon served on the side  
For 1 Person £15.00  
For 2 People £27.00

#### **Authentic Tagines**

**Seasonal Vegetable Tagine** – Chickpeas, Carrots, Butternut Squash, Courgette, Turnip, Parsnip, Potatoes and Dried Fruit (V)  
Served with Vegetarian Bouillon  
£13.00

**Kafta Tagine** – Spiced Lamb Meatballs, served in a Tomato Sauce  
(Optional Poached Egg and/or Feta Cheese)  
£15.00

**Lamb Tagine** – Slow cooked Lamb shoulder, served in a sweet sauce topped with Prunes, Apricots and Almond shavings  
£16.00

**Lamb Shank Tagine** – Braised Lamb Shank with a Spicy Tomato and Chickpea Sauce  
£17.00

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**Chicken Tagine** – Half Chicken marinated in a Lemon, Onion, Olive and Saffron Sauce Served with Saffron Potatoes, preserved Lemon and Olives  
£14.50

**Seafood Tagine** – Seabass, King Prawns, Mussels & Calamari served in a Charmoula, Coriander and Spicy Tomato Sauce  
(Optional Feta)  
£19.00

### Couscous

**Vegetarian Couscous** – Buttered Couscous topped with Carrots, Butternut Squash, Courgette, Turnip and Parsnip  
Served with a Vegetarian Bouillon (V)  
£14.00

**Chicken Couscous** – Half Chicken, Couscous, Carrots, Butternut Squash, Courgette, Turnip, and Parsnip  
Served with a Bouillon  
£15.00

**Lamb Couscous** – Homemade Couscous with Carrots, Butternut Squash, Courgette, Turnip, Parsnip and Lamb  
Served with a Bouillon  
£16.00

### Side Orders

**Deep Fried Cauliflower** (V)  
£3.00

**Homemade Buttered Couscous** (V)  
£2.50

**White Rice / Brown Rice** (V)  
£3.00

**Mamounia Special Rice** – Brown Rice fried with Chermoula, Garlic Butter, Peppers, Pine Nuts and Parsley (V- Contains Nuts)  
£3.50

**Homemade Creamy Mash Potatoes** (V)  
£3.50

**Mamounia French Fries** (V)  
£3.00

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**Homemade Bread (4pcs)**  
£3.00

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