



**MAISON
TOUAREG**
SOHO



**MAISON
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DELI ♦ HARRODS

Set Mezze

£17.50 per person
(minimum 2 persons)

MEZZE SELECTION

Hoummus, Baba Ghannouj, Tabbouleh,
Prawn Kataif, Kafta Meshwi, Harrisa Chicken,
Sambousek Meat, Falafel, Fatayer

Vegetarian Platter

£17.50 per person
(minimum 2 persons)

Hoummus, Baba Ghannouj, Kibbeh Pumpkin,
Tabbouleh, Mousakka, Sambousek Cheese,
Falafel, Fatayer, Warak Enab

Marakesh Feast

£28.50 per person
(available for groups of 6 and over only)

STARTERS

Hoummus, Mousakka, Batata Harrah, Prawn
Kataif, Kafta Meshwi, Tabbouleh,
Sambousek Chicken, Sfeeha

MAIN COURSES

Lamb tagine, Vegetarian Couscous, Chicken
Tagine, Mixed Grill and Couscous

DESSERT

Selection of Baklava and Mint Tea

Olives £1.95

Mixed Lebanese olives, marinated in
extra-virgin olive oil, herbs and lemon

Soup of the Day £4.95

Ask your server for the fresh soup of the day

Homemade Bread £2.50

All our bread is freshly baked and served with olive
oil and pomegranate molasses

Garlic Bread * Rosemary Bread * Harissa Bread

Mezzes

COLD

Hoummus V G £4.95

Chickpea puree with sesame sauce and
lemon juice

Baba Ghannouj V £5.15

Charcoal grilled aubergine puree, tahini and
fresh lemon juice dip

Mousakka V G £5.15

Oven baked aubergine, sweet peppers,
tomatoes, onions and chickpeas

Tabbouleh V £5.15

Crushed wheat, parsley, tomatoes, onions
with an olive oil and lemon juice dressing

**Feta Cheese & Five Bean
Salad V** £5.25

Mix of five types of beans with a tomato
dressing topped with caramelised feta
cheese

Warak Enab V £5.35

Stuffed vine leaves filled with rice &
tomatoes

HOT

Batata Harrah V G £4.95

Spicy sautéed potatoes with red pepper,
coriander, garlic, cumin and fresh chilli

Falafel V £5.25

Deep fried mixture of minced chick peas, red
peppers herbs & spices, served with a tahini
dipping sauce

Merguez £5.25

Grilled spicy sausages served with tomato
relish

Halloumi Meshwi V £5.25

Grilled Halloumi cheese with a green salad

Kafta Meshwi G £5.25

Grilled minced lamb marinated with herbs,
onions and sumac, served with harissa sauce

Harrisa Chicken £5.50

Chicken wings marinated in spicy Harissa &
chargrilled

Kibbeh Pumpkin V £5.75

Deep fried kernels of minced pumpkin &
bulgur wheat filled with lentils & onions

Kibbeh Lamb £5.95

Deep fired kernels of minced lamb & bulgur
wheat filled with flavoured minced lamb &
onions

BAKERY & PASTRIES

Fatayer V £5.25

Pastry filled with spinach, onions and lemon
juice

Sambousek Cheese V £5.45

Homemade pastry filled with cheese & parsley

Sambousek Chicken N £5.45

Homemade pastry filled with chicken, onions and
pine nuts

Sambousek Meat N £5.45

Homemade pastry filled with minced meat,
onion, pine kernels and parsley

Sfeeha £5.95

Seasoned minced lamb, baked on fresh bread,
served with tahina sauce

Prawn Kataif £5.95

Deep fried marinated king prawns wrapped in
Lebanese fine pastry strands & served with
harrisa yoghurt

Seafood Pastilla £6.50

Filo Pastry parcels filled with mixed seafood,
kataif & chilli

Pastilla of Chicken N £6.25

Savoury chicken baked in a thin pastry with
almonds and cinnamon

Mains

TAGINES

Tagines in Moroccan cuisine are slow cooked stews braised at low
temperatures in individual clay pots, resulting in tender meat with
aromatic vegetables and sauce served with a bowl of couscous

Chicken G £15.50

Mixed herbs, saffron and green olives

Fish £15.50

Slow cooked fish with layers of potatoes & sweet peppers in a
tangy tomato sauce

Lamb N G £16.75

Cinnamon, honey, prunes and almonds showered with rosewater

Vegetarian V G £14.25

Mixed root and vine vegetables served with aromatic sauce

COUSCOUS

Couscous is crushed wheat that has been steamed, served with
mixed vegetables and your choice of meat

Vegetarian V £13.90

Chicken £15.50

Merquez £15.50

Lamb £16.50

Royal £17.50

TOUAREG MESHWI

£21 per person
(min 2 people to share)

Slow cooked whole lamb shoulder
with apricots, figs, dates and prunes
served with cinnamon couscous
and sultanas

VEGETARIAN

Vegetarian Pastilla V £14.90

Spinach, red pepper and feta cheese filo pastry parcel
served with Moroccan spiced roast potatoes

GRILLED DISHES

All our charcoal dishes are served with salad and rice or
couscous

Vegetarian Grill V £14.50

Seasonal fresh vegetables marinated in extra virgin Moroccan
olive oil, garlic & herbs, chargrilled & served with a herb dipping
sauce

Kafta Skewers G £15.50

Marinated minced lamb

Chicken Shawarma £15.90

Shredded chicken marinated in shawarma herbs, served with
Lebanese rice & flat bread

Chicken Skewers G £15.90

Chicken breast marinated in garlic and lemon juice

Lamb Skewers G £16.25

Lamb cubes marinated in parsley and olive oil

Seafood Grill G £17.50

Grilled assortment of fresh market sourced seafood, served with
a warm tomato relish & Lebanese style rice

Mixed Grill G £17.50

Selection of chicken, lamb, kafta skewers & spicy lamb sausage



V vegetarian dishes, N contains nuts, G gluten free. Please note that our dishes may contain nuts or traces of nuts, lacto
or gluten. Fish dishes may contain small bones. Please inform your server if you have any allergies
All prices include VAT. A 12.5% discretionary service charge will be added to your bill

