



A La Carte Menu



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## Soup

**Lentil Soup (V, VE) £7.50**

Traditional Lebanese lentil soup seasoned with cumin. Served with fresh lemon and croutons

**Harira Soup £8.00**

Traditional Moroccan soup made from a lamb-based broth with tomatoes, lentils, chickpeas and saffron

## Salads

**Fattouch (V) £7.50**

Freshly chopped iceberg lettuce, cucumber, sliced radish, vine tomatoes, red and green peppers and mint leaves mixed with toasted Lebanese bread with a lemon and olive oil dressing

**Marrakesh Salad (N) £9.75**

Grilled marinated chicken breast, sliced mango, pineapple, lettuce, tomatoes, cucumber, pine nuts, sliced radish and mint leaves mixed with toasted Lebanese bread. Served with a lemon and olive oil dressing

**Tabbouleh (V, VE) £8.50**

Finely chopped parsley, diced tomatoes, spring onions and crushed wheat with a lemon and olive oil dressing surrounded by lettuce leaves

## Cold Mezze Selection of small dishes made to share

**Hummus (V) £7.50**

Creamy pureed chickpeas whipped with tahini, sesame oil and lemon juice, served with warm Lebanese bread

**Moutabel (V) £8.00**

Chargrilled skin-on aubergine puree with tahini, garlic and lemon juice topped with pomegranate seeds. Served with warm Lebanese bread

**Moussakaa (V, VE, GF) £8.00**

Baked aubergine, roasted tomatoes, peppers and chickpeas blended with Middle Eastern spices

## Hot Mezze Selection of small dishes made to share

**Mamounia Arayes (V) £8.50**

Grilled Lebanese bread with halloumi cheese and fresh mint

**Halloumi Cheese (V, GF) £9.00**

Savoury Lebanese cheese grilled until golden brown, with a sprinkle of sesame seeds

**Falafel (V, VE, GF) £7.50**

Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side

**Hummus Kawarma (GF, N) £9.50**

Creamy chickpea puree topped with pan-fried lamb fatayel and pine nuts

**Calamari £9.50**

Marinated in chermoula, deep fried. Served with a sweet chilli sauce and lemon dip

**Sausage Tasting Platter (GF, N) £10.50**

A selection of succulent homemade makanek, merguez and sujuk sadah sausages

## Lebanese & Moroccan Pastries

**Cheese Sambousek (V) £8.50**

Light savoury pastry filled with cheese, parsley, dried mint and chilli flakes

**Lamb Briouat £7.50**

Golden brown parcels of filo pastry with minced lamb, onions and spices

**Chicken Pastilla (N) £10.50**

Mouth-watering filo pastry baked with shredded saffron chicken, almonds, cinnamon and a sprinkle of icing sugar. Finished with a sumptuous orange reduction

**Vegetable Bourek (V, VE) £7.00**

Golden brown crispy filo pastry filled with seasonal vegetables

Chef says: All meats are halal and marinated for a minimum of 24 hours

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 VE - Vegan Friendly GF - Gluten Free N - Contains Nuts

An optional 12.5% service charge will be added to your bill with VAT included.



## Chef Starters

**Tuna Tartare (GF)** £10.50

Fresh tuna chopped with shallots, ginger, radish and sesame oil. Served with tarragon mayonnaise

**Truffle Hummus (V)** £12.00

Creamy pureed chickpeas whipped with tahini, truffle oil and lemon juice, served with truffles, wild mushrooms, crispy chickpeas and warm Lebanese bread

**Caramelised Octopus (GF)** £9.75

Slow cooked octopus marinated in honey and anise with a split pea puree and tomato salsa. Sweet and spicy!

**Aromatic Spinach Sambousek (V)** £8.50

Light savoury pastry filled with spinach, feta cheese and fragrant herbs

## Chef Specials

**Lamb Kleftiko (GF)** £22.00

Meltingly tender lamb shank slowly roasted for 8 hours with seasonal vegetables. Served with couscous

**Lamb Chops (GF)** £22.50

Marinated lamb chops with smoked spices served with chargrilled aubergine mousse and glazed mushrooms

**Moroccan Chicken Couscous** £18.50

Fluffy couscous with Moroccan spiced chicken breast. Served with a homemade bouillon

**Seafood Orzo** £23.50

Creamy risotto-style orzo with king prawns and mussels

## Charcoal Dishes

**Mixed Grill** £20.00

A selection of our grilled meats: shish taouk, lamb fatayel, lamb kafta and chicken kafta. Served with harissa yoghurt

**Shish Taouk** £18.00

Skewered cubes of grilled chicken breast marinated in garlic, lemon and olive oil. Served with harissa yoghurt

**Lamb Kafta** £17.00

Grilled skewers of minced lamb with onions, parsley and Mamounia spices. Served with harissa yoghurt

**Chicken Kafta** £16.00

Grilled skewers of minced chicken with red peppers, garlic and fresh coriander. Served with harissa yoghurt

**Mixed Grill Platter Serves 2** £36.00

Shish taouk, chicken kafta, lamb kafta, lamb fatayel, lamb cutlets and merguez sausages served with rocket salad and harissa yoghurt

**Farruj Meshwi** £18.00


Free range butterflied baby chicken marinated with paprika, coriander, lemon and olive oil. Served with a green salad


**Grilled King Prawns (GF)** £23.50


King prawns marinated with lime juice, paprika, chilli flakes and garlic. Served with a mixed leaf salad.

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## Moroccan Main Courses

**Meshoui Serves 1 (GF) £20.00**

Traditional shoulder of lamb marinated in Moroccan spices, slowly roasted for 8 hours. Served with dried dates, apricots and fresh orange. Homemade bouillon served on the side

### Authentic Tagines

**Seasonal Vegetable Tagine (V, VE, GF) £15.00**

A selection of locally sourced fresh seasonal vegetables in a rich tomato sauce

**Kafta Tagine (GF) £15.00**

Spiced lamb meatballs served in a tomato sauce. (Optional poached egg and/or feta cheese)

**Lamb Tagine (GF, N) £19.00**

Slow cooked lamb shoulder served in a sweet sauce topped with prunes, pears, onions, sultanas and almond shavings

**Chicken Tagine (GF) £18.00**

Half chicken marinated in a lemon, onion, olive and saffron sauce. Served with potatoes, preserved lemon and olives

**Fish Tagine (GF) £19.00**

Cod in tomato chermoula with fennel, olives, capers and mussels

### Couscous

**Vegetarian Couscous (V, VE) £14.00**

Buttered couscous topped with carrots, butternut squash, courgettes, turnips and parsnips. Served with a homemade vegetarian bouillon

## Side Orders

**Homemade Buttered Couscous (V, N) £4.00**

**White Rice with Vermicelli (V) £4.00**

**Mamounia Special Rice (V, GF, N) £4.50**

Brown rice fried with chermoula, garlic butter, peppers, pine nuts and parsley

**Batata Harra (V, GF, N) £5.50**

Diced potatoes fried with red and green peppers, coriander, garlic and fresh chilli

**Homemade Batata (V, VE) £4.50**

Mamounia style fried potatoes


**Buttered Spinach (V, GF) £4.50**


**Homemade Lebanese Bread (V) £3.50**




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## Mamounia Homemade Desserts

**Baklawa (V, N)** £9.50

A selection of crispy filo pastries filled with walnuts and pistachios

**Mahalabia (V, N)** £7.00

Rose water, milk and vanilla Arabic pudding

**Creme Brulee (V, GF)** £7.50

Rich vanilla custard creme topped with glazed caramel, served with fresh berries

**Berry Cheesecake (V)** £8.50

Vanilla cheesecake served with fresh red berries and coulis

**Pharaoh's Feast (1 - 2 People) (V, VE, GF)** £20.00

A platter of seasonal fruit, fit for royalty (serves 1 - 2)

**Chocolate Fondant (V)** £12.00

A bestseller with a gooey chocolate centre. Served with vanilla ice cream, garnished with fresh fruits

**Selection of Ice Cream and Sorbets (V)** £9.50

Please ask for available flavours. Our favourite is the Ferrero Rocher





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