



# A La Carte Menu

## Soup

Soup of the Day £6.50

Homemade Soup freshly prepared daily

## Mezze

Start your meal with a selection of our individually prepared fresh mezze dishes. Our mezze dishes are designed to be shared and are the perfect start to your Middle Eastern feast

Selection of 3 £21.00

3 hot or cold Mezze of your choice

Selection of 5 £33.00

5 hot or cold Mezze of your choice

Chefs Party Board Mezze Selection  
£15.00 per person

An assortment of our Chef's daily mezze selection. Perfect for bookings of 8 people or more

## Cold Mezze

Selection of small dishes made to share

Hommus (V, GF) £6.75

Creamy pureed Chickpeas whipped with Tahini, Sesame Oil and Lemon Juice, served with hot Lebanese Bread

Moutabel (V, GF) £7.00

Smoked Aubergine puree with Tahini, Garlic and Lemon Juice topped with Pomegranate Seeds. Served with hot Lebanese Bread

Mohammara (V, VE, GF) £8.50

Roasted crushed Nuts blended with Red Peppers, Garlic, Sweet Chili and Olive Oil

Moussakaa (V, VE, GF) £7.50

Baked Aubergine, roasted Tomatoes 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) £8.00

Savoury Lebanese Cheese grilled until golden brown, with a sprinkle of Sesame Seeds

Falafel (V, VE, GF) £6.75

Fritter of Fava Beans, Chickpeas, Coriander and Cumin, topped with Sesame Seeds. Served with Tahini Sauce on the side

Hommus Kawarma (GF) £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 Chili Sauce and Lemon dip

Sausage Tasting Platter (GF) £9.75

A selection of succulent Makanek, Merguze and Sojuk Sadah Sausages

## Salads

Fattouch (V) £6.75

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

Mamounia Tabouleh (V, VE, GF) £7.75

Finely chopped Watercress, diced Tomatoes, Onions, Quinoa, diced Cucumber and Green Peppers served with a Lemon Vinaigrette surrounded by Watercress Leaves

Marrakesh Salad £9.50

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

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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

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



## Lebanese & Moroccan Pastries

Fish Cigar £9.25

Golden brown parcels of Filo pastry with Vermicelli and mixed Seafood: Cod, Crab Meat, Scallops, and Prawns

Cheese Sambousek (V) £8.00

Light savoury pastry filled with Halloumi Cheese, Parsley and dried Mint

Pastilla of Chicken £9.50

Mouth-watering Filo pastry baked with shredded Saffron Chicken, Almonds, Cinnamon and a sprinkle of Icing Sugar. Finished with a sumptuous Orange reduction

Cheese Briouat (V) £6.75

Golden brown parcels of Filo pastry with Halloumi Cheese, Goats Cheese, Feta Cheese, Parmesan Cheese, Parsley and Thyme

Lamb Briouat £6.50

Golden brown parcels of Filo pastry with minced Lamb, Onions and Spices

Bourek (V, VE) £6.50

Golden brown crispy Filo pastry filled with seasonal Vegetables

## Chefs Starters Signature starters recommended by our Head Chef

Truffle Hommus (V) £12.00

Creamy pureed Chickpeas whipped with Tahini, Truffle Oil and Lemon Juice. Served with fresh Truffles, wild Mushrooms, crispy Chickpeas and warm Lebanese Bread

Crispy Gambas £12.00

Gambas wrapped in Kadaif and marinated in Chermoula. Served with Jerusalem Couscous and fresh Avocado

Beirut Hommus with Chicken Liver (GF) £8.50

Hommus with Paprika, Chilli and Parsley accompanied with pan-fried Chicken Liver glazed with Pomegranate, Molasses and an Orange Jus. Served with Walnuts and crispy Chickpeas

Chicken Tagine Croquette £7.25

Our original Mamounia Lounge Chicken Tagine recipe – Breadcrumbs coated Chicken marinated in Lemon and Saffron in a creamy Béchamel Sauce

Lentil Salad £6.75

Lentils du Puy cooked with Chicken Stock. Served with deep fried Halloumi Cheese and toasted Anise Bread Croutons

## Main Courses – Charcoal Dishes

Mixed Grill £18.50

A selection of our grilled meats: Shish Taouk, Lamb Fatayel, Lamb Kafta and Chicken Kafta. Served with Tomato and Shallot Confit, Harissa Yogurt, and grilled Chili.

Mixed Grill Platter Serves 2 £35.00

Shish Taouk, Chicken Kafta, Lamb Kafta, Lamb Fatayel, Lamb Cutlets and Merguez Sausages served with Rocket Salad and Harissa Yoghurt

Chicken Kafta £15.00

Grilled skewers of minced Chicken with Green and Red Peppers, Garlic and fresh Coriander. Served with Tomato and Shallot Confit, Mint Lebneh and grilled Chili

Lamb Kafta £16.00

Grilled skewers of minced Lamb with Green and Red Peppers, Garlic and fresh Coriander. Served with Tomato and Shallot Confit, grilled Chili and Harissa Yogurt

Shish Taouk £16.50

Skewered cubes of grilled Chicken Breast marinated in Garlic, Lemon and Olive Oil. Served with Tomato and Shallot Confit, Mint Lebneh and grilled Chili

Farruj Meshwi £15.50

Free range butterflyed baby Chicken marinated with Paprika, Coriander, Lemon and Olive Oil. Served with a Watercress Salad

Grilled King Prawns (GF) £23.50

King Prawns marinated with Lime Juice, Paprika, Chili flakes and Garlic. Served with a mixed Pepper Confit

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





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## Chef's Specials

**Pan Fried Sea Bass (GF)** £23.00

Served with seasonal Baby Vegetables and Tomato & Basil Coulis

**Beef Filet 200g (GF)** £25.00

Served with a duo of purees (Jerusalem Artichoke and Celeriac), wild Mushrooms and Beef Jus

**Beef Cheek Tagine (GF)** £20.00

Braised Beef cheek cooked in Chermoula paste. Served with Mushrooms, baby Carrots, Chickpeas and Onion Confit

**Stuffed Vegetables (V, VE)** £19.00

Baby Aubergine with Jerusalem Couscous, Mushroom stuffed Artichoke and a Tempura Courgette Flower served with Tomato and Basil Coulis

**Lobster and Crab Meat Tagine (GF)** £28.00

Half Canadian Lobster, Asparagus, Clams, Crab Meat and Samphire in a Lobster Bisque with Lemon Confit and Black Olives

## Moroccan Main Courses

**Meshoui Serves 1 (GF)** £18.50

Traditional shoulder of Lamb marinated in Moroccan Spices, slowly roasted for 8 hours. Served with fresh Dates, Orange and Apricots. Homemade Bouillon served on the side

### Authentic Tagines

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

A daily selection of locally sourced fresh seasonal Vegetables in a rich Tomato Sauce

**Lamb Tagine (GF)** £18.00

Slow cooked Lamb shoulder served in a sweet Sauce topped with Prunes, Pears, Onions, Sultanas and Almond Shavings

**Chicken Tagine (GF)** £16.50

Half Chicken marinated in a Lemon, Onion, Olive and Saffron Sauce Served with Saffron Potatoes, preserved Lemon and Olives

### Couscous

**Mamounia Couscous (GF)** £20.00

House special Couscous with tender Lamb shoulder, Shish Taouk, grilled Merguze and assorted Vegetables – Carrots, Butternut Squash, Courgette, Turnips and Parsnips. Served with homemade Bouillon on the side

## Side Orders

**Homemade Buttered Couscous (V)** £3.00

**White Rice with Vermicelli (V)** £3.50

**Mamounia Special Rice (V, GF. Contains Nuts)** £4.50

Brown Rice fried with Chermoula, Garlic Butter, Peppers, Pine Nuts and Parsley

**Mamounia French Fries (V, VE)** £3.50

**Buttered Spinach (V, GF)** £3.50

**Homemade Lebanese Bread (4pcs) (V)** £3.00

**Oven Baked Fondant Potatoes (V)** £3.50

**Mixed Pickles (V, VE, GF)** £3.50

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## MAMOUNIA HOMEMADE DESSERTS

**Baklawa (V)** £7.50

A selection of crispy Filo pastries filled with Walnuts and Pistachios

**Selection of Briouat (V)** £8.00

Golden brown parcels of Filo pastry with Almond, Pistachio and Mahalabia

**Chocolate Fondant (V)** £10.50

Served with Vanilla ice cream, garnished with fresh fruits

**Crispy Chocolate (V)** £8.50

Served with a Carpaccio of Mango and Pineapple

**Mixed Fruit Platter (V, VE, GF)** £18.00

A selection of seasonal Fruit (serves 1 – 2)

**Selection of Ice Cream and Sorbets (V)** £8.25

3 scoops of your choice. Please ask for available flavours. Our favourite is the Ferrero Rocher

**Saffron Cheesecake (V)** £8.50

Orange Zest and Pistachio Biscuit topped with light Cream Cheese, a touch of Saffron, Sugar, Cream and Vanilla



### Mamounia Lounge Mayfair

37a Curzon St, Mayfair,  
London W1J 7TX  
**0207 629 2211**


### Mamounia Lounge Knightsbridge


136 Brompton Road, Knightsbridge,  
London SW3 1HY  
**0207 581 7777**

[info@mamounialounge.com](mailto:info@mamounialounge.com)

[www.mamounialounge.com](http://www.mamounialounge.com)

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