



Starters

Salads

Fattouch - Fresh Lettuce, Tomatoes, Cucumber, Red and Green Pepper, 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 Iceberg Lettuce (V)
£5.50

Mango Salad - Fresh Mango, Pomegranate seeds, Red Onion, Coriander, Lemon and Olive Oil Dressing (V)
£7.00

Marrakesh Salad - Marinated Chicken, 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 - Buffalo Mozzarella, Avocado, and Vine Tomatoes served with Basil Leaves (V)
£9.50

Couscous Salad - Peppers, Feta Cheese, Pine Nuts and Rocket Leaves (V)
£6.00

Soup

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

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



Cold Mezze

Hommus - Ground Chickpea puree with Sesame Oil and Lemon juice (V)
£6.00

Moutabel - Pureed and smoked Aubergine with Sesame Oil and Lemon juice (V)
£6.00

Mohammara- Roasted crushed Nuts mixed with Sweet Chilies, Red Pepper and Olive Oil (V)
£7.00

Moussakaa - Aubergine baked with Chickpea, Tomato and Spices (V)
£6.00

Labneh - Lebanese Fresh Yogurt (V)
£6.00

Warak Inab - Rice, Parsley and chopped Tomato rolled in Vine leaves (V)
£6.00

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

Foul Mkala - Broad Beans cooked with Coriander, sliced Garlic and Olive Oil (V)
£5.50

Lebanese Mezze Platter - Chefs Daily Selection of Lebanese mezzes (V)
£12.50



Hot Mezze

Hommus Kawarma - Ground Chickpea puree served with pan-fried diced Lamb and Pine Nuts
£8.00

Hommus Shawarma - Ground Chickpea puree served with sliced Lamb
£8.00

Falafel - Mixture of ground Chickpea, Broad Beans, tossed in Spices and Coriander, deep fried with Sesame Seeds (V)
£6.00

Kibbeh - Deep fried Wheat stuffed with Lamb, Onion and Pine Nuts
£6.00

Sambousek Cheese - Pastry stuffed with Halloumi Cheese, Onion and Pine Nuts (V)
£6.00

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

Arayes - Grilled Lebanese Bread with Veal and Tahina (*non-halal*)
£6.50

Mamounia Arayes - Grilled Lebanese Bread with Cheese, Mint and Chilies (V)
£6.50

Halloumi Cheese - Grilled Lebanese Cheese (V)
£7.00

Jawaneh - Marinated grilled Chicken Wings
£6.00

White Bait - Deep fried Fish marinated in Spices
£7.00

Makanek - Home made Lebanese Sausages fried with Lemon Juice
£7.00

Batata Harra - Diced Potatoes cooked with Coriander, Peppers and Chilies (V)
£6.50

We cannot guarantee that there are no traces of nuts as they are used in our kitchen.
An optional additional 12.5% Service Charge will be added to your bill



Sojuk Sadah - Lebanese spiced Lamb Sausages
£7.00

Merguzze - Traditional Moroccan Sausage with Paprika
£7.00

A Selection of Briouat - Deep fried filo pastry parcels stuffed with Cheese and Potato,
Lamb, Chicken and Vegetables
£6.50

Bourek - Filo pastry casing stuffed with Vegetables (V)
£6.00

Pastilla of Chicken - Savoury Chicken baked in a delicate pastry with Almonds, Cinnamon
and a sprinkle of Icing Sugar
£7.00

Deep fried Squid served with Baby Leaf Salad and a Coriander Sweet Chilli Dip
£7.50

Sesame Seed Coated Goat's Cheese Deep Fried and served with Caramelised Onions and
Rocket Leaf
£9.00

Sausage Platter – Selection of Lebanese and Moroccan Sausages
£9.00



Main Course

Charcoal

Mixed Grill- Grilled skewers of Chicken, Lamb and 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- Minced Lamb with Onions, Parsley and Red Pepper grilled on skewers
£14.00

Shawarma Lamb- Slowly cooked thin layers of Lamb sliced and served on grilled Lebanese Bread
£14.00

Shawarma Chicken - Slowly cooked thin layers of sliced Chicken and 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 Coriander, Lemon and Olive Oil, served with garnish
£15.00

Grilled Lamb cutlets – Marinated with Spices, Red pepper, Lemon and Olive oil, served with garnish
£17.00



Moroccan Main Courses

Meshoui

Traditional Shoulder of Lamb marinated in Herbs, Dates, Figs, Apricots, Nuts and Spices
For 1 Person £15.00
For 2 People £27.00

Authentic Tagines

Seasonal Vegetable Tagine – Chickpeas, Carrots, Butternut Squash, Courgette, Turnip, Parsnip and Potatoes, served with Dried Fruit (V)
£16.00

Kafta Tagine – Spiced Minced Lamb, served in a Tomato Sauce (Optional Poached Eggs)
£19.50

Lamb Tagine – Slow cooked Lamb shoulder, served with Prunes, Apricots and Almonds
£19.50

Tagine of Slow-braised Lamb Shank – Served in a Piquant Tomato and Chickpea Sauce
£19.50

Chicken Tagine – Chicken Leg and Breast, Served with Potatoes, Preserved Lemon and Olives
£19.50

Confit Duck Tagine - Served with Roasted Butternut Squash, Baby Pears and a Stem Ginger Sauce
£22.50

Seafood Tagine - King Prawns, Mussels and Sea Bass served in Spicy Tomato Sauce
£23.00



Couscous

Vegetarian Couscous – Buttered Couscous with Carrots, Butternut Squash, Courgette, Turnip and Parsnip, served with a Spicy Chickpea Tomato Sauce *(V)*
£16.50

Chicken Couscous – Buttered Couscous with Carrots, Butternut Squash, Courgette, Turnip, Parsnip and Chicken, served with a Spicy Chickpea Tomato Sauce
£19.50

Lamb Couscous – Buttered Couscous with Carrots, Butternut Squash, Courgette, Turnip, Parsnip and Lamb, served with a Spicy Chickpea Tomato Sauce
£19.50

Fish

Grilled Filet of Sea Bass
£19.00

Grilled King Prawns
£21.50

Side Orders

Deep Fried Cauliflower *(V)*
£3.50

Couscous *(V)*
£3.00

White Rice / Brown Rice *(V)*
£3.00

Mamounia Special Rice *(V- Contains Nuts)*
£4.00

Mash Potatoes *(V)*
£4.00

French Fries *(V)*
£3.00

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Desserts

Mahalabia - Arabic Pudding garnished with Pistachios £6.00

Chocolate Fondant with Vanilla Ice Cream - £9.50

Selection of Baklava - £7.50

Fig Tart - Served with Cinnamon Ice Cream - £7.50

Selection of Ice Cream - £7.50

Pineapple Platter - (serves 1-2 people) £9.00

Watermelon Platter - (serves 1-2 people) £9.00

Mango Platter - (serves 1-2 people) £9.00

Passion Fruit Platter - (serves 1-2 people) £16.00

Mixed Berries Platter - (serves 1-2 people) £16.00

Mixed Fruit Platter - (serves 1-2 people) £15.00

Mixed Fruit Platter - (serves 2-4 people) £20.00

Hot Drinks

Moroccan Tea £3.00 per person

Espresso/ Double Espresso £3.00/ £3.50

Cafe Latte £3.50

Filter Coffee £3.50

English Breakfast/ Camomile Tea/ Earl Grey £3.50

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