

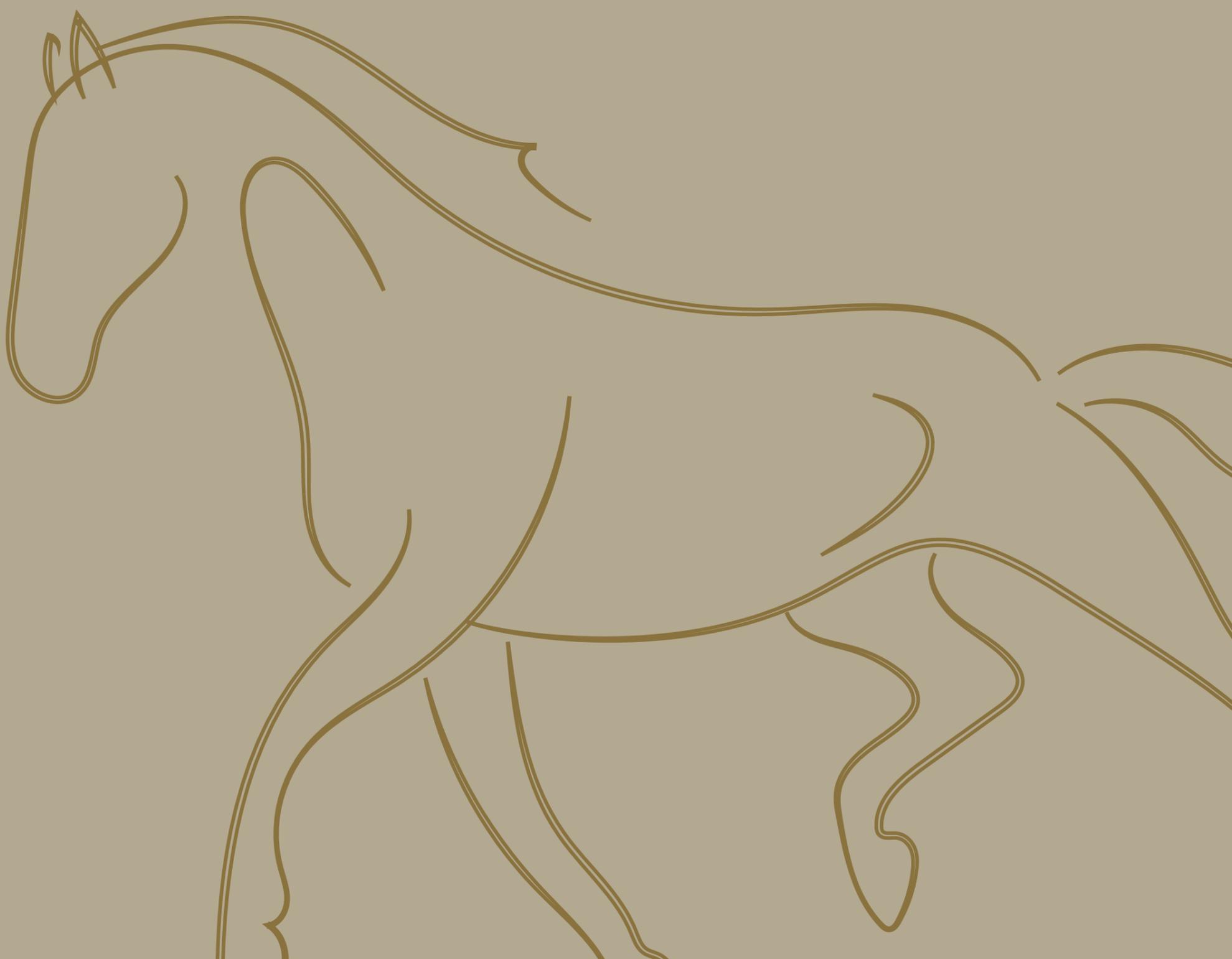


K O U K A S H

* L I V E R P O O L *



S M A L L P L A T E S * M E D I T E R R A N E A N * S E A F O O D



SMALL PLATES

JOURNEY TO EACH CORNER OF THE MEDITERRANEAN

3 PLATES £19

5 PLATES £30

7 PLATES £40

KOUKASH SMALL SNACKS *V GF*

A selection of marinated Greek olives, baby stuffed peppers with soft cheese and a mix of home roasted nuts

£6.95

GREEK MEZZE OF VEGETABLES *VV GF*

Served with minted broad beans, chargrilled artichoke, roasted peppers, lemon and courgette
This Greek mezze is packed with flavour. It's a true taste of Greece and a great vegan choice

£6.50

HUMMUS WITH WARM PITTA BREAD *VV*

The most famous Lebanese dip, made from blended chickpeas with garlic and lemon, served with a warm pitta bread

£6.00

CHARGRILLED PADRON PEPPERS WITH OLIVE OIL *VV GF*

A classic Spanish tapas

£5.50

BABA GHANOUSH WITH WARM PITTA BREAD *VV*

If you've ever had hummus before, then you must try this dip. It's made with tahini and aubergines and is eaten in much the same way as hummus. You may in fact have a hard time deciding which you prefer - baba ghanoush or hummus, but the good news is you don't have to choose, we serve both!

£6.50

BAKED STUFFED SARDINE *GF*

With spinach and parmesan

This French Provençale recipe is a real delight to the palate

£6.95

WARM ARTISAN BREAD *VV*

With olive oil and aged balsamic vinegar

A classic selection of breads, warmed and served with extra virgin olive oil and a reduction of aged balsamic vinegar

£5.00

BAKED BABY CHORIZOS WITH MANCHEGO CHEESE *GF*

Baked in red wine, the true decadence of Catalan flavour

£6.95

TRADITIONAL KIBBEH

Any foodie should experience this delicious parcel of lamb, encased in bulgur wheat served with sumac

£7.95

WILD BOAR TORTELLINI WITH STICKY JUS*

Viva Italia! The rustic deep flavours of stewed wild boar, drizzled with our own recipe of sticky jus. Available as a small plate or main course

£8.25/£15.95

MARINATED BOQUERÓN'S WITH BREAD CRISPS

Anchovy fillets in lemon, dill and pink peppercorns. A dish bringing back fond memories of Marwan's summer trips to Barcelona

£6.50

SPANISH MEATBALLS WITH PIPERADE *GF*

Originating from his great grandmother and passed down through generations, this recipe has been in our Chef's family for many years

£7.50

DEEP FRIED HALLOUMI *V*

With spiced smoked aubergine yogurt

Batons of Cyprus' most famous cheese in a crispy coating and served with a refreshing, spiced aubergine yoghurt

£6.95

FRIED CHILLI SQUID

With red peppers and smoked garlic ketchup

Seafood lovers, come together. This is an ideal plate to share with friends!

£7.95

KING PRAWNS* *GF*

Fried in garlic and chili with a roasted red pepper aioli

Whole king prawns, caught from the Mediterranean and fried in chilli and garlic butter

£9.25

*Dishes not included in multi-plate offer.



PULL UP A CHAIR.
CHOOSE A PLATE. COME JOIN US.
LIFE IS SO ENDLESSLY DELICIOUS.



OUR STORY

Welcome to KOUKASH.

Founded by racehorse owner Dr. Marwan Koukash, inspired by his passion for bringing people together through the love of food.

The Mediterranean family values are instilled throughout the restaurant, led by husband and wife chef duo, Marc and Claire Lara. Marc's French flare and Spanish roots complement Claire's creative cooking style, which in 2010 had her crowned the first female champion of BBC MasterChef.

The personal involvement of Marwan, Marc and Claire means Mediterranean influence flows throughout and as you journey through our menu, you will discover that each dish is meaningfully crafted before reaching the table; telling a story of its heritage and how it is created. To enhance the flavours of each dish, we've suggested a pairing wine, look out for 'KOUKASH recommends' on the menu.

We hope you share our love of Mediterranean dining and enjoy the KOUKASH experience as much as we enjoy creating it.

MAIN COURSES

WE'VE SEARCHED HIGH, LOW AND OCEAN-WIDE FOR THE FINEST INGREDIENTS

FROM THE SEA

SEAFOOD LINGUINI

Stone bass, king scallops, squid, king prawns, lemon and courgette in a langoustine bisque sauce

Our signature dish which won't leave you disappointed

£22.50



KOUKASH recommends: Regaleali Bianco, Tasca, Italy. £9.50 glass, £30.00 bottle

BOUILLABAISSÉ *GF*

Gurnard, king prawn, stone bass and squid served with green vegetables, saffron potatoes and rouille sauce

Chef's famous French fish soup infused with star anise and saffron fish broth, served with potatoes and green vegetables

£21.50

MARWAN'S SURF & TURF *GF*

Stone bass, king scallops, king prawn, squid and chargrilled Lebanese rack of lamb with spicy spinach and broccoli

Marwan is as happy eating this dish as he was when he won the multiple trophies you can find tokened around the restaurant. Enjoy!

£27.95



KOUKASH recommends Malagouzia/Assyrtiko, Thymiopoulos, Greece. £10.50 glass, £34.00 bottle

FROM THE LAND

BRAISED MOROCCAN LAMB SHANK *GF*

Served with root vegetables and butter bean harissa stew

Braised and garnished with Moroccan spice, this sticky lamb shank will melt in your mouth

£19.95



KOUKASH recommends: Perricone Guarnaccio, Tasca, Italy. £45.00 bottle

CHARGRILLED BAHARAT RIB EYE STEAK *GF*

Served with sautéed rosemary garlic potatoes and seasonal greens

This rib eye is spiced with Baharat, the 7-mixed spices of the Middle East. Elegant yet powerful

£24.00



KOUKASH recommends: Conde Valdemar Rioja Crianza. £8.50 glass, £36.00 bottle

POLLO MILANESE

Served with sautéed rosemary garlic potatoes and seasonal greens

Simply Italian! Fresh breaded chicken breast cooked in a garlic and thyme butter

£15.95



KOUKASH recommends: Diren Collection Narince, Turkey. £8.00 glass, £24.00 bottle



FROM THE GARDEN

KOUKASH LASAGNE V £12.95
 Filled with cèpe, spinach and goat's cheese and garnished with a crunchy vegetable salad
 Italian classic layered pasta with the deep flavour of cèpe, goat's cheese and spinach

 KOUKASH recommends: Castel Firmian Pinot Grigio, Mezzacorona, Italy. £8.50 glass, £26.00 bottle

PORTOBELLO MUSHROOM PARCEL VV £10.95
 Combining the hearty flavours of slow cooked spiced mushrooms, wrapped in a crunchy French pastry and served with a rustic tomato compote, rocket salad and crispy shallots
 Great flavours, great textures and the perfect vegan dish

 KOUKASH recommends: Castel Firmian Sauvignon Blanc, Mezzacorona, Italy. £9.00 glass, £28.00 bottle

FATTOUSH SALAD VV £10.00
 Gem lettuce, shallots, tomato, cucumber, mint, kalamata olives, toasted pitta bread croutons, radish, sumac and a zesty lime dressing
 Simple, fresh, zingy and a favourite found on the table of many Mediterranean families

Add chargrilled chicken £5.00, king prawns £8.00 or grilled halloumi £4.00

KOUKASH CLASSICS

Whether horse racing, shopping or sipping cocktails, fuel your busy day in our bustling city with a classic from our selection of home comforts...

KOUKASH STEAK SANDWICH ON WARM CIABATTA £12.95
 Caramelised onion, horseradish mayonnaise and roasted tomatoes, served with chunky chips

CHARGRILLED PESTO CHICKEN BREAST ON WARM CIABATTA £10.95
 Marinated pesto chicken with pecorino cheese, roasted tomatoes and chunky chips

FISH AND CHIPS £12.95
 Served with tartar sauce, mushy peas and a wedge of lemon

SIDES

Skin on chunky chips £3.50

Sweet potato fries £3.50

Sautéed spinach with chilli and garlic £4.25

Sautéed stem broccoli and chilli £4.50

ALLERGIES & INTOLERANCES

Please inform your server before ordering if you suffer from any food allergies or intolerances. Not all ingredients may be listed on our menu however an allergen chart is available on request.

GF Gluten Free V Vegetarian VV Vegan

A discretionary 10% service charge will be added to your bill, please inform your server if you would like this to be removed.



DESSERTS

EACH DESSERT £7.00

CLASSIC APPLE TART TATIN WITH VANILLA POD ICE CREAM

Did you know, this humble but beautiful tarte Tatin was created accidentally at the Hôtel Tatin in France during the 1880s?

CREMA CATALANA

A recipe from our Chef's grandfather, silky smooth custard infused with vanilla and cinamon, topped with a caramelised sugar. Simple yet elegant and quite frankly... to die for

CLASSIC TIRAMISU

Meaning "cheer me up" in Italian, this coffee flavoured sweet layered dessert will certainly do exactly that!

BAKLAVA

Layers of crispy filo pastry, drenched in honey and filled with sweet nuts. Three warm pieces of baklava served with pistachio ice cream and orange segments

BRIOCHE PAIN PERDU

A classic French dessert using custard-soaked brioche, pan-fried in nutty butter and served with honeycomb ice cream

WHAT'S YOUR TIPPLE?

FROM LEBANESE WINE TO LIVERPOOL GIN

WHITE

	175ml	250ml	Bottle
Valdemoreda Macabeo Spain Well-defined fruity aromas of peach and apple with floral notes	£5.80	£7.00	£20.00
Diren Collection Narince Turkey Fresh and fruity, balanced by a hint of wood	£6.50	£8.00	£24.00
Castel Firmian Pinot Grigio, Mezzacorona Italy Gentle floral aroma, good medium weight in the mouth and a refreshing finish	£6.80	£8.50	£26.00
Castel Firmian Sauvignon Blanc, Mezzacorona Italy A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate	£7.40	£9.00	£28.00
Regaleali Bianco, Tasca Italy A delicately fruity nose with apple, peach and pink grapefruit notes. The palate is intense and crisp	£7.80	£9.50	£30.00
Malagouzia/Assyrtiko, Thymiopoulos Greece The perfect marriage of the rich stone fruit and floral flavours of Malagouzia with the acidity and minerality of Assyrtiko	£8.50	£10.50	£34.00
Cuvée 113, Sauska Hungary Ripe stone fruit and melon. Complex and distinctive, yet mouthwateringly crisp and refreshing, this is a great example of new-wave Hungarian white wine			£39.00
Petit Chablis Les Plantes, Julien Brocard France A complex array of mineral, apple, citrus and white peach aromas			£45.00

RED

	175ml	250ml	Bottle
Valdemoreda Tempranillo Spain This smooth Tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel	£5.80	£7.00	£20.00
Diren Collection Kalecik Karasi Turkey Dry yet smooth with slightly tannic structure and good fresh acidity, ruby-colored with red fruit aromas of raspberries and cherries. A round body	£6.50	£8.00	£24.00
A Punto Malbec Spain A rich purple colour and intense aromas of mulberry and plum lead to a smooth, powerful palate packed with fruit	£6.80	£8.50	£24.00
Castel Firmian Merlot, Mezzacorona Italy Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured palate	£6.80	£8.50	£26.00
Conde Valdemar Rioja Crianza Spain Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice	£8.50	£11.00	£36.00
Xinomavro, Thymiopoulos Greece Belying the pale colour, this wine packs in plenty of character, offering dark fruit, tobacco and black olive flavours			£38.00
Château Musar Red Lebanon Bordeaux grape Cabernet Sauvignon lends black fruit flavours, Rhône grapes, Cinsault and Carignan			£59.00
Perricone Guarnaccio, Tasca Italy Bright cherry and raspberry aromas combined with some spicy-earthly complexity			£45.00
Lamuri Nero d'Avola, Tasca Italy Aromati, with blackberry and mulberry on the Sicily nose and some bay/cinnamon complexity			£45.00



R O S É

	175ml	250ml	Bottle
VALDEMORADA GARNACHA ROSADO <i>Spain</i> This delicious Spanish ros, reveals delicate rose petal aromas, together with fine redcurrant and raspberry fruit	£5.80	£7.00	£20.00
NINE OF HEARTS ZINFANDEL BLUSH <i>Italy</i> Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate	£6.50	£8.00	£24.00
CH. MINUTY ROSE ET OR CÔTES DE PROVENCE ROSÉ <i>France</i> Intense aromas of orange peel and jasmine are followed by flavours of pink grapefruit and white stone fruit			£40.00
M DE MINUTY CÔTES DE PROVENCE ROSÉ <i>France</i> Aromas of redcurrants giving way to a well-rounded palate offering delicate flavours of peaches and candied orange peel			£59.00

S P A R K L I N G W I N E S

	125ml	Bottle
CA' DEL CONSOLE PROSECCO EXTRA DRY <i>Italy</i> A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh and not too dry	£7.00	£30.00
VITICOLTORI ACQUESI ROSÉ BRUT <i>Italy</i> Delicate aromas of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish		£32.00
MEZZA DI MEZZACORONA GLACIAL BUBBLY <i>Italy</i> Elegant with rich aromas of orchard fruits, white peach and melon with a hint of pineapple		£34.00

C H A M P A G N E

	125ml	Bottle
CHAMPAGNE DRAPPIER CARTE D'OR BRUT <i>France</i> Delicate aromas of white peach, quince and a touch of spice, presenting fine bubbles and a long, crisp finish	£12.00	£49.00
VEUVE CLICQUOT <i>France</i> Aromatic intensity is balanced with lots of freshness, ideal as an aperitif and perfect as the Champagne to enjoy with a meal		£59.00
CHAMPAGNE DRAPPIER ROSÉ DE SAIGNÉE BRUT <i>France</i> Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing		£69.00
DOM PERIGNON <i>France</i> A strong character and a powerful presence, yet still supremely elegant. There is a tightness of bubble and lightness of touch that make Dom Perignon always such an utter joy to taste. Delicate floral and fruit flavours belie the Champagne's depth		£195.00

C O C K T A I L S B Y K O U K A S H

PORN STAR MARTINI A passion fruit and vanilla crowd-pleaser with prosecco served on the side	£9.50	LEMON DROP MARTINI Sherberty and sweet, mixing citrus vodka, lemongello and sugars for a well-balanced and refreshing tippie	£9.50
SPANISH ESPRESSO MARTINI This riff on the classic espresso based cocktail introduces rich vanilla and faint delicate herbal notes	£9.50	CUCUMBER MARTINI This clean and vibrant cocktail blends cucumber with elderflower flavours and fresh lime. Cucumber has never tasted so good!	£9.50
BLOOD ORANGE NEGRONI Combining orange flavours and Campari with support from sweet vermouth. This is a bitter and dry but extremely tasty, classic cocktail	£9.50	SOLERO This drink is one of the most refreshing cocktails you'll find, made up of mango, apple and passionfruit flavours, topped with a white chocolate foam	£9.50
MAPLE SMOKED OLD FASHIONED A spirit-forward sipper that's rich and easy with bourbon and rye whiskey, sweetened by maple syrup and smoked for maximum theatrics	£9.50	PEACH AND APRICOT SANGRIA Apricot liquor and Peach puree with white wine and lemonade. Light, sweet and infused with fruit	£9.50



G I N & T O N I C

WHITLEY NEILL RHUBARB & GINGER GIN The tase of an English country garden with a tart, crisp edge sweetened with Baobab fruit	£7.00
LIVERPOOL GIN Local gin with plenty of fragrant juniper, cardamom and vibrant citrus	£8.00
MONKEY 47 GIN 47 botanicals make for unrivalled complexity. Crisp with a sweet floral aroma	£8.50
TANQUERAY EXPORT STRENGTH LONDON DRY GIN Huge juniper with spicy notes of orange and lemon peel with a hint of aniseed	£9.00
COPPERHEAD GIN Juniper forward with plenty of citrus, orange and Angelica Root, named after the alchemist who was searching for the elixir of life	£10.50
RON DE JEREMY HEDGEHOG GIN Up-front herbaceous elements, with sweet touches of juniper and simmering spices	£9.50
HENDRICKS GIN Adored for its rose, cucumber, floral and botanicals flavor notes. A fairly long finish brings juniper back, accompanied by a hint of licorice and black pepper	£9.50
AVIATION AMERICAN GIN Wonderfully spicy gin from the US, exploring the rich, floral and savoury notes of lavender, cardamom and sarsaparilla	£9.50

C O G N A C

Tesseron Lot 53 <i>25ml</i>	£15.00
Tesseron Composite <i>25ml</i>	£5.00
Courvoiser VS <i>25ml</i>	£4.00
Courvoiser VSOP <i>25ml</i>	£5.00
Hennessy Fine <i>25ml</i>	£5.00
Hennessy Paradis <i>25ml</i>	£60.00

H O T D R I N K S

Americano	£2.90
Cappuccino	£3.20
Double Espresso	£3.20
Espresso	£2.65
Flat White	£3.20
Latté	£3.20
Selection of Teas	£2.95

W H I S K Y

Johnnie Walker Black <i>25ml</i>	£4.50
Johnnie Walker Blue <i>25ml</i>	£25.00
Laphroaig 10 Year <i>25ml</i>	£5.50
Talisker 10 Year <i>25ml</i>	£5.50
Glenfiddich 12 Year <i>25ml</i>	£4.50
Ardbeg <i>25ml</i>	£5.50
Haig Club <i>25ml</i>	£5.70

B O U R B O N

Four Rose Small Batch <i>25ml</i>	£4.50
Four Rose Original <i>25ml</i>	£4.00
Woodford Reserve <i>25ml</i>	£4.70
Knob Creek <i>25ml</i>	£4.30

R Y E

Sazerac Straight Rye <i>25ml</i>	£5.00
Rittenhouse Rye 100 Proof <i>25ml</i>	£4.50

R U M

Ron Zacapa 23 Anos <i>25ml</i>	£6.00
Havana 3 Year <i>25ml</i>	£4.00
Havana 7 Year <i>25ml</i>	£5.00
Kraken Black Spiced <i>25ml</i>	£4.00
Sailor Jerrys <i>25ml</i>	£4.00

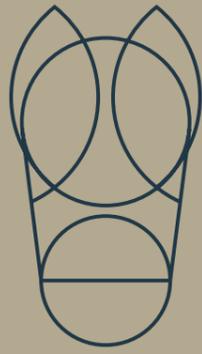
A P P E T I S E R S

KOUKASH SMALL SNACKS *V GF* £6.95
A selection of martinated Greek olives, baby stuffed peppers with soft cheese and a mix of home roasted nuts

HUMMUS WITH WARM PITTA BREAD *VV* £6.00
The most famous Lebanese dip, made from blended chickpeas with garlic and lemon, served with a warm pitta bread

DEEP FRIED HALLOUMI WITH SPICED AUBERGINE YOGURT *V* £6.95
Batons of Cyprus' most famous cheese in a crispy coating and served with a refreshing, spiced aubergine yoghurt





K O U K A S H

* L I V E R P O O L *



S M A L L P L A T E S * M E D I T E R R A N E A N * S E A F O O D

6 S I R T H O M A S S T R E E T
L I V E R P O O L
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K O U K A S H R E S T A U R A N T . C O . U K



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