

MAMOUNIA

TEMPORARY A LA CARTE MENU

This menu will be available until we are able to fully reopen

Mezze & Salad

Harira Soup 8 Traditional Moroccan soup. Lamb-based broth with tomatoes, lentils, chickpeas, vermicelli and saffron	Hummus Kawarma N 9.5 Creamy hummus topped with pan-fried lamb fatayel and pine nuts
Hummus v 7.5 Creamy pureed chickpeas whipped with tahini. Served with Lebanese bread	Kibbeh Maklieh 8.5 Freshly prepared lamb mixed with crushed wheat and Lebanese spices. Served with tahini sauce
Moutabel v 8 Smoked aubergine puree with tahini and spices. Served with Lebanese bread	Chicken Pastilla N 10.5 Filo pastry baked with shredded saffron chicken, almonds, cinnamon and a sprinkle of icing sugar
Moussakaa vE 8 Baked aubergine, roasted tomatoes and chickpeas. Served with Lebanese bread	Sambousek v, N 8.5 Light savoury pastry filled with halloumi, parsley and dried mint OR minced lamb, onions and pine nuts
Warak Inab v 7.5 Vine leaves stuffed with rice, herbs and spices	Lamb Briouat 7.5 Golden brown parcels of filo pastry with minced lamb, onions and spices
Fattouch v 7.5 Mixed salad with toasted Lebanese bread and a lemon and olive oil dressing	Makanek N 9 Homemade lamb sausages with pine nuts. Pan fried with lemon juice
Falafel vE, GF 7.5 Fritter of chickpeas, broad beans, coriander, cumin and sesame seeds	Sujuk Sadah 9 Pan fried homemade Armenian beef sausages with cumin, sumac, garlic, peppers and paprika

Main Courses

Mixed Grill 20 A selection of our grilled meats: shish taouk, lamb fatayel, lamb kafta and chicken kafta	Meshoui GF 20 Traditional shoulder of lamb, slowly roasted for 8 hours. Served with homemade bouillon, dried dates, apricots & fresh orange
Mixed Grill Platter (serves two) 36 Everything in our mixed grill plus lamb cutlets and merguez sausages, served with rocket salad and harissa labneh	Lamb Tagine GF, N 19 Slow cooked lamb shoulder served in a sweet sauce topped with prunes, pears, onions, sultanas and almond shavings
Farruj Meshwi GF 18 Free range butterflied baby chicken marinated with paprika, coriander, lemon and olive oil	Chicken Tagine GF 18 Half chicken marinated in a lemon, onion, olive and saffron sauce. Served with potatoes, preserved lemon and olives
Shish Taouk 18 Skewered cubes of grilled chicken breast marinated with garlic, lemon and olive oil	Lamb Chops with Batata Harra GF 22.5 Lamb chops marinated in Moroccan spices served with batata harra and a mild garlic puree on the side
Chicken Kafta 16 Grilled skewers of minced chicken with peppers, garlic & coriander	Lamb Couscous 19 Fluffy couscous with leg of lamb and seasonal vegetables. Homemade bouillon and harissa sauce on the side
Lamb Kafta 17 Grilled skewers of minced lamb with onions, fresh parsley and spices	Chef's Flying Sea Bass GF 23.5 Butterflied "flying" sea bass marinated with paprika and lemon. Served with matchstick asparagus

White Rice with Vermicelli v 4.00 | Mamounia French Fries v 4.50 | Buttered Couscous v 4 | Homemade Lebanese Bread v 3.50

Dessert

Baklawa v, N 9.50 A selection of crispy filo pastries filled with walnuts and pistachios
Chocolate Fondant v 12.00 A bestseller with a gooey chocolate centre. Served with vanilla ice cream
Pharaoh's Feast vE 20.00 A platter of seasonal fruit, fit for royalty