



A La Carte Menu

Soup

Lentil Soup (V, VE) £6.50

Traditional Lebanese Lentil soup seasoned with Cumin. Served with fresh Lemon and toasted Lebanese Bread on the side

Harira Soup (V, VE) £6.50

Traditional Moroccan Vegetable soup with Saffron, Lentils, Vermicelli, Coriander and Chickpeas

Salads

Fattouch (V, VE) £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

Mango Salad (V, VE, GF) £8.00

Fresh Mango slices, Pomegranate seeds, Red Onion and Coriander with a fresh Lime dressing


Tabouleh (V, VE) £7.75

Finely chopped Parsley, diced Tomatoes, Onions, and crushed Wheat served with a Lemon and Olive Oil dressing surrounded by Lettuce Leaves

Marrakesh Salad £9.50

Grilled marinated Chicken Breast, sliced Mango, Pineapple, Lettuce, Tomatoes, Cucumber, Peanuts, Sliced Radish and Mint Leaves mixed with toasted Lebanese Bread. Served with a Lemon and Olive Oil dressing

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Cold Mezze

Selection of small dishes made to share

Hommmus (V, VE) £6.75

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

Moutabel (V) £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

Labneh (V, GF) £5.00

Fresh Lebanese natural Yogurt served with Cucumber and dried Mint

Lebanese Mezze Tasting Platter (V) £12.50

Sample our Chefs daily selection of cold Lebanese Mezzes. Serves 1-2 people. Available between 12:00 & 19:00

Hot Mezze

Selection of small dishes made to share

Mamounia Arayes (V) £8.50

Grilled Lebanese Bread with Halloumi Cheese, Fresh Mint and dried Chillies

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, Broad Beans, Coriander and Cumin, topped with Sesame Seeds. Served with Tahini Sauce on the side

Batata Harra (V, VE, GF) £6.50

Diced Potatoes fried with Red and Green Peppers, Coriander, Garlic and fresh Chili

Hommmus Kawarma (GF) £9.50

Creamy Chickpea puree topped with pan-fried Lamb Fatayel and Pine Nuts

Calamari £9.50

Fried Calamari served on a Mixed Leaf Salad with a Sweet Chili and Lemon dip

Sausage Tasting Platter (GF) £9.75

A selection of succulent Makanek, Merguze and Sojuk Sadah Sausages

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.



A La Carte Menu

Lebanese & Moroccan Pastries

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 £6.75

Golden brown parcels of Filo pastry with Halloumi Cheese, Goats Cheese, Feta 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

Chakchouka and Smoked Anchovies £7.50

North African Spiced mixed Pepper Ragout with a confit of Tomato, Quails Egg, smoked Anchovies, Capers and Shallots. Served with crispy Croutons

Quinoa and Grape Salad **(V, VE)** £9.00

Steamed Quinoa, Puy Lentils and Grapes seasoned with Zaatar, Mint and Mabrouka Olive Oil

Salmon Kibbeh £8.50

Parcels of Wheat and Potato stuffed with Scottish Salmon and Leeks. Served with a Watercress and Saffron Sauce

Truffle Hommus **(V, VE)** £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

Mamounia Chicken Patè £10.50

Smooth Chicken Liver Hommus with a Tahini Orange zest served with Cranberry Sauce, crispy Croutons and Watercress

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 Watercress, grilled Chilli and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Mixed Grill Platter Serves 2 £35.00

Shish Taouk, Chicken Kafta, Lamb Kafta, Lamb Fatayel, Lamb Cutlets and Merguez Sausages. Served with Watercress, grilled Chilli, and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Lamb Fatayel Meshwegeh £18.00

Lightly seasoned Lamb Fatayel grilled with Baby Onions and marinated with Olive Oil. Served with Watercress, grilled Chilli, and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Lamb Kafta £16.00

Grilled skewers of Lamb minced with Red Peppers, Onions and Parsley. Served with Watercress, grilled Chilli, and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Chicken Kafta £15.00

Grilled skewers of minced Chicken with Green and Red Peppers, Garlic and fresh Coriander. Served with Watercress, grilled Chilli and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Shish Taouk £15.50

Skewered cubes of grilled Chicken Breast marinated in Garlic, Lemon and Olive Oil. Served with Watercress, grilled Chilli and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Farruj Meshwi £15.50

Free range butterflied baby Chicken marinated with Paprika, Coriander, Lemon and Olive Oil. Served with Watercress, grilled Chilli and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

Grilled King Prawns £22.50

King Prawns marinated with Lime juice, Paprika, Chilli flakes and Garlic. Served with Watercress, grilled Chilli and a grilled Tomato stuffed with Herbs, Shallots and Breadcrumbs

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

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Chef's Specials

Beef Fillet 200g £25.00

Grilled Beef fillet steak with roasted marinated Portobello Mushrooms, Baby Vegetables, creamy Mashed Potatoes and a Beef Jus

Stuffed Sea Bass £19.50

Whole Sea Bass fillet stuffed with Lemon and Herbs. Wrapped in golden Faille de Brick pastry and served with spicy Tomatoes and Chickpeas

Duck Pastilla £16.50

Aromatic spiced Duck Confit wrapped in crispy Faille de Brick pastry. Served on a bed of Spinach with a Prune puree, caramelised Plums and Pistachios

Seasonal Baby Vegetable Tagine (V, VE, GF) £14.50

Chickpea and baby Vegetable Tagine with Potatoes, dried Fruits and Almonds in a rich Tomato Sauce. Served with a Tahini drizzle

Mamounia Burger £14.00

Grilled marinated Lamb Patty with Tzatziki in a Brioche Bun. Served with Sweet Potato Fries and Harissa Yoghurt

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

Kafta Tagine (GF) £15.00

Spiced Lamb Meatballs served in a Tomato Sauce (Optional Poached Egg and/or Feta Cheese)

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

Fish Tagine (GF) £19.00

Seabass with Saffron Potatoes, Olives and roasted Button Onions in a rich Tomato sauce

Couscous

Vegetarian Couscous (V, VE) £14.00

Buttered Couscous topped with Carrots, Butternut Squash, Courgettes, Turnips and Parsnips. Served with a homemade Vegetarian Bouillon

Chicken Couscous £16.75

Half Chicken, Couscous, Carrots, Butternut Squash, Courgette, Turnip, and Parsnips. Served with a homemade Bouillon

Side Orders

Homemade Buttered Couscous (V, VE) £3.00

White Rice with Vermicelli (V, VE) £3.50

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

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

Homemade Creamy Mashed Potatoes (V, GF) £4.00

Mamounia French Fries (V, VE) £3.50

Sweet Potato Fries (V, VE, GF) £4.00

Buttered Spinach (V, GF) £3.50

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

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MAMOUNIA HOMEMADE DESSERTS

Baklava (V) £7.50

A selection of crispy Filo pastries filled with Walnuts and Pistachios

Mahalabia £7.00

Rose Water, Milk and Vanilla Arabic Pudding

Creme Brulee (GF) £7.50

Rich Vanilla Custard Creme topped with glazed Caramel, served with fresh Berries

Raspberry Cheesecake £8.50

Vanilla Cheesecake served with fresh Raspberries & mixed Berry Coulis

Fresh Fruit Platter (1 - 2 People) (V, VE, GF) £18.00

A selection of seasonal Fruit

Orange and Almond Cake (GF) £7.50

Served with toasted Almond flakes, Ice Cream and Orange Segments

Chocolate Fondant £10.50

Served with Vanilla Ice Cream

Strawberry Pastilla £8.50

Golden Filo pastry filled with fresh Strawberries, Custard and mixed Nuts

Selection of Ice Cream and Sorbets (GF) £8.25

3 scoops of your choice. Please ask for available flavours



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