

MAMOUNIA

SUNDAY ROAST

Mezze & Salads

Kadaif Prawns 10 King prawns wrapped in crisp pastry	Mechouia (V, VE) 10 Slow roasted mixed peppers with tomato & spices	Hummus (V) 7.5 Creamy pureed chickpeas whipped with tahini
Vegetable Bourek (V, VE) 7.5 Mushrooms, potato and spinach in a crisp pastry	Zaalouk (V, VE) 9.5 Velvety smoked aubergine with tomato concasse	Tabbouleh (V, VE) 8.5 Finely chopped parsley with diced tomatoes
Seafood Bourek 9.5 Pastry with king prawns, crab meat, scallops and vermicelli	Moussakaa (V, VE, GF) 8 Baked aubergine, roasted tomatoes and chickpeas	Fattouch (V) 7.5 Mixed salad with toasted Lebanese bread and an olive oil and vinegar dressing
Cheese Briouat 7.5 Goats' cheese, cheddar, mozzarella feta and parmesan in pastry	Moutabel (V) 8 Smoked aubergine puree with tahini and spices	

Mains

Meshoui 24 Slow roasted shoulder of lamb served with Lebanese white rice, confit cherry tomatoes and caramelised fruit	Roast Chicken 18 Roast chicken served with saffron rice, confit cherry tomatoes and a mixed leaf salad
Mamounia Burger 14.5 Minced beef patty and turkey bacon in a brioche bun served with batata za'atar and harissa yoghurt	Chakshouka 9.5 Merguez sausages, spicy peppers and tomato with fried eggs
Vegetarian Couscous (V, VE) 14 Couscous with carrots, butternut squash, courgettes, turnips, celery	Seasonal Vegetable Tagine (V, VE, GF) 14 A selection of locally sourced fresh seasonal vegetables in a rich tomato sauce
Mixed Grill (serves 2) 36 Shish taouk, chicken kafta, lamb kafta, lamb fatayel, lamb cutlets and merguez sausages	Fish Tagine (GF) 19 Fish of the day in tomato chermoula with olives and an assortment of vegetables
Chicken Tagine (GF) 18 Half chicken marinated in a lemon, onion, olive and saffron sauce	Lamb Tagine (GF, N) 19 Slow cooked lamb shoulder served in a sweet sauce topped with prunes, pears, onions, sultanas

Sides

Homemade Buttered Couscous 4.0
Buttered Spinach 4.5
Merguez 6.5
White Rice with Vermicelli 4.0
Herby Roast Potatoes 5.5
Saffron Rice 4.5

Desserts

Baklawa 9.5
Lemon Tart 7.5
Blueberry Cheesecake 8.5
Mahalabia 7.0
Maghrebine 9.5

V - Vegetarian

VE - Vegan Friendly

GF - Gluten Free

N - Contains Nuts

We cannot guarantee dishes are free from traces of nuts as they are used in our kitchen.

Please make us aware of any allergies. All prices include 20% VAT

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S U N D A Y R O A S T

Fresh Juices

Fresh Carrot Juice	5.0
Fresh Orange Juice	5.0
Fresh Apple Juice	5.0
Fresh Watermelon Juice	5.0
Cranberry Juice	3.5
Lychee Juice	3.5
Mango Juice	3.5
Passion Fruit Juice	3.5
Pineapple Juice	3.5
Tomato Juice	3.5

Hot Drinks

Moroccan Tea	3.5	Double Espresso	3.5
English Breakfast Tea	4.0	Macchiato	3.5
Earl Grey	4.0	Americano	3.5
Camomile Tea	4.0	Flat White	4.0
Green Tea	4.0	Cappuccino	3.5
Jasmine Green Tea	4.0	Latte	4.0

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