



## **SET MENU £45 PER PERSON**

### **STARTERS**

#### **SHARED SELECTION OF HOT AND COLD MEZZES**

**Hummus** – Creamy pureed chickpeas whipped with tahini, sesame oil and lemon juice, served with warm Lebanese bread (V)

**Moussakaa** – Baked aubergine, roasted tomatoes, and chickpeas blended with Middle Eastern spices (V, VE, GF)

**Marrakesh Salad** – Grilled marinated chicken breast, sliced mango, pineapple, lettuce, tomatoes, cucumber, pine nuts, sliced radish and mint leaves mixed with toasted Lebanese bread.  
Served with a lemon and olive oil dressing

**Sausage Tasting Platter** – Selection of makanek, merguez and sojuk sadah sausages (GF)

**Falafel** – Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side (V, VE, GF)

**A Selection of Briouat** – Golden brown parcels of filo pastry with lamb & parsley and vegetable fillings

### **MAIN COURSE**

*(Choose one per person)*

**Mixed Grill** - A selection of our grilled meats: shish taouk, lamb fatayel, lamb kafta and chicken kafta.  
Served with Lebanese white rice

V – Vegetarian

VE – Vegan

GF – Gluten Free

N – Contains Nuts

A 12.5% service charge will be added to your bill

Mamounia Lounge Mayfair  
37a Curzon Street, Mayfair W1J 7TX  
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**Chicken Couscous** – Half chicken, couscous, carrots, butternut squash, courgettes, turnips, and parsnips.

Served with a homemade Bouillon

**Stuffed Vegetable Trio** – A vegetable feast! Baby aubergine stuffed with kasha wheat (buckwheat), tomato stuffed with a wild mushroom fricassee, and courgette stuffed with sweet potatoes and artichokes in our slow cooked tomato sauce.

Served with couscous (V)

**Chef's Flying Sea Bass** – Simple yet elegant butterflied "flying" sea bass marinated with paprika and lemon. Served with chargrilled matchstick asparagus, a lemon wedge and sprinkled with Maldon salt.

Served with Mamounia Special Rice (GF, N)

### **DESSERT**

(Shared)

#### **Pharaoh's Feast**

A platter of seasonal fruit, fit for royalty

#### **Homemade Baklawa**

A selection of crispy filo pastry bites filled with walnuts and pistachios



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## **SET MENU £50 PER PERSON**

**Glass of Prosecco or Tropical Fruit Cocktail on Arrival**

### **STARTERS**

#### **SHARED SELECTION OF HOT AND COLD MEZZES**

**Hommus** – Creamy pureed chickpeas whipped with tahini, sesame oil and lemon juice, served with warm Lebanese bread (V, VE, GF)

**Moutabel** – Smoked aubergine puree with tahini, garlic and lemon juice topped with pomegranate seeds. Served with warm Lebanese bread (V, VE, GF)

**Mohammara** - Roasted crushed nuts blended with red peppers, garlic, sweet chilli and olive oil (V, VE, GF)

**Marrakesh Salad** – Grilled marinated chicken breast, sliced mango, pineapple, lettuce, tomatoes, cucumber, pine nuts, sliced radish and mint leaves mixed with toasted Lebanese bread. Served with a lemon and olive oil dressing

**Falafel** – Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side (V, VE, GF)

**Calamari** – Marinated in chermoula, deep fried. Served with a sweet chilli sauce and lemon dip

**Sausage Tasting Platter** – A selection of succulent homemade makaneek, merguez and sujuk sadah sausages (GF)

**Fish Cigar** - Golden brown parcels of filo pastry with vermicelli and mixed seafood: cod, crab meat, scallops, and prawns



### **MAIN COURSES**

*(Choose one per person)*

**Mixed Grill** - A selection of our grilled meats: shish taouk, lamb fatayel, lamb kafta and chicken kafta. Served with tomato and shallot confit, harissa labneh, and grilled chilli.  
Served with white rice

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**Meshoui** - Traditional shoulder of lamb, slowly roasted for 8 hours, marinated in Moroccan spices and served with fresh dates, orange and apricots and bouillon on the side.  
Served with couscous

**Chef's Flying Sea Bass** – Simple yet elegant butterflied “flying” sea bass marinated with paprika and lemon. Served with chargrilled matchstick asparagus, a lemon wedge and sprinkled with Maldon salt.  
Served with Mamounia Special Rice (GF, N)

**Lamb Tagine** – Slow cooked lamb shoulder, served in a sweet sauce topped with prunes, pears, onions, sultanas and almond shavings.  
Served with couscous

**Stuffed Vegetable Trio** – A vegetable feast! Baby aubergine stuffed with kasha wheat (buckwheat), tomato stuffed with a wild mushroom fricassee, and courgette stuffed with sweet potatoes and artichokes in our slow cooked tomato sauce.  
Served with couscous (V)



### **DESSERT** (Choose one)

**Saffron Cheesecake** – Orange zest and pistachio biscuit topped with light cream cheese, a touch of saffron, sugar cream and vanilla (V, N)

**Crispy Nutella** – Nutella scoops in kadif pastry. Served with a carpaccio of mango and pineapple



Moroccan Mint Tea

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