



A La Carte Menu

Soup

Lentil Soup (V, VE) £7.50

Traditional Lebanese lentil soup seasoned with cumin. Served with toasted Lebanese bread on the side

Harira Soup £8.00

Traditional Moroccan soup made from a lamb-based broth with tomatoes, lentils, chickpeas, vermicelli and saffron

Mezze

Start your meal with a selection of our individually prepared fresh mezze dishes. Our mezze dishes are designed to be shared and are the perfect start to your Middle Eastern feast

Selection of 3 £23.00

3 hot or cold Mezze of your choice

Selection of 5 £37.50

5 hot or cold Mezze of your choice

Mamounia Sharing Platter
£15.00 per person (minimum of 6 people)

A huge platter with an assortment of hot and cold mezze. Perfect for sharing with friends.

Cold Mezze

Selection of small dishes made to share

Hummus (V) £7.50

Creamy pureed chickpeas whipped with tahini, sesame oil and lemon juice, served with warm Lebanese bread

Moutabel (V) £8.00

Smoked aubergine puree with tahini, garlic and lemon juice topped with pomegranate seeds. Served with warm Lebanese bread

Mohammara (V, VE, N) £8.50

Roasted crushed nuts blended with red peppers, garlic, sweet chilli and olive oil

Moussakaa (V, VE, GF) £8.00

Baked aubergine, roasted tomatoes and chickpeas blended with Middle Eastern spices

Hot Mezze

Selection of small dishes made to share

Mamounia Arayes (V) £8.50

Grilled Lebanese bread with halloumi cheese and fresh mint

Halloumi Cheese (V, GF) £9.00

Savoury Lebanese cheese grilled until golden brown, with a sprinkle of sesame seeds

Falafel (V, VE, GF) £7.50

Fritter of chickpeas, broad beans, coriander and cumin, topped with sesame seeds. Served with tahini sauce on the side

Hummus Kawarma (V, GF, N) £9.50

Creamy chickpea puree topped with sliced pan-fried lamb fatayel and pine nuts

Calamari £9.50

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

Sausage Tasting Platter (GF, N) £10.50

A selection of succulent homemade makanek, merguez and sujuk sadah sausages

Salads

Fattouch (V) £7.50

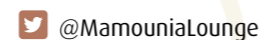
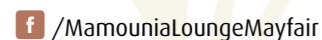
Freshly chopped iceberg lettuce, cucumber, sliced radish, vine tomatoes, red and green peppers and mint leaves mixed with toasted Lebanese bread with a lemon and olive oil dressing

Mamounia Tabbouleh (V, VE, GF) £8.50

Finely chopped watercress, diced tomatoes, onions, quinoa, diced cucumber and green peppers served with a lemon vinaigrette and watercress

Marrakesh Salad (N) £9.75

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



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 N – Contains Nuts

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

An optional 12.5% service charge will be added to your bill with VAT included.



Lebanese & Moroccan Pastries

Fish Cigar £9.25

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

Cheese Sambousek (V) £8.50

Light savoury pastry filled with halloumi cheese, parsley and dried mint

Chicken Pastilla (N) £10.50

Mouth-watering filo pastry baked with shredded saffron chicken, almonds, cinnamon and a sprinkle of icing sugar. Finished with a sumptuous orange reduction

Lamb Briouat £7.50

Golden brown parcels of filo pastry with minced lamb, onions and spices

Vegetable Bourek (V, VE) £7.00

Golden brown crispy filo pastry filled with seasonal vegetables

Chefs Starters Signature starters recommended by our Head Chef

Truffle Hummus (V) £12.00

Creamy pureed chickpeas whipped with tahini, truffle oil and lemon juice. Served with truffles, wild mushrooms, crispy chickpeas and warm Lebanese bread

Royal Gambas £10.00

A crown of chermoula gambas wrapped in kadaif. Served with a layered tomato concasse, avocado, red pepper confit and cream cheese

Meshoui Sambousek £9.50

Our signature slow roasted shoulder of lamb with prunes encased in a golden pastry parcel. Decadent and moreish

Vegan Beet Hummus (V, VE, GF) £8.50

Our showstopper hummus blended with fresh beetroot and lemon confit. Bright and colourful, this dish is served with an assortment of baby vegetable crudites. A must try!

Sea and Land (GF) £11.00

A highly anticipated addition! Succulent pan-fried scallops served with homemade sujuk sausages and creamy celeriac puree

Mechouia with Moroccan Bread (V) £9.00

A traditional Moroccan 'salad' comprised of slow roasted mixed peppers with tomato, garlic, paprika and cumin. Served with delicately fragrant Moroccan bread

Main Courses – Charcoal Dishes

Mixed Grill £20.00

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.

Mixed Grill Platter Serves 2 £36.00

Shish taouk, chicken kafta, lamb kafta, lamb fatayel, lamb cutlets and merguez sausages served with rocket salad and harissa labneh

Chicken Kafta £16.00

Grilled skewers of minced chicken with red peppers, garlic and fresh coriander. Served with tomato and shallot confit, mint labneh and grilled chilli

Lamb Kafta £17.00

Grilled skewers of minced lamb with onions, parsley and Mamounia spices. Served with tomato and shallot confit, grilled chilli and harissa labneh

Shish Taouk £18.00

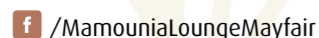
Skewered cubes of grilled chicken breast marinated in garlic, lemon and olive oil. Served with tomato and shallot confit, mint labneh and grilled chilli

Farruj Meshwi £18.00

Free range butterflied baby chicken marinated with paprika, coriander, lemon and olive oil. Served with a watercress salad

Grilled King Prawns (GF) £23.50

King prawns marinated with lime juice, paprika, chilli flakes and garlic. Served with a mixed pepper confit



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Chef's Specials

Stuffed Vegetable Trio (V, GF) £16.50

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

Lamb Chops with Batata Harra (GF) £22.50

Lamb chops marinated in Moroccan spices served with batata harra; diced potatoes, garlic, chillies, mixed peppers and a mild garlic puree on the side

Beef Filet 200g (GF) £25.00

Succulent beef filet served with a duo of purees (Jerusalem artichoke and celeriac), wild mushrooms and beef jus

Saffron and Mushroom Risotto (V, GF) £17.50

Arborio rice cooked in an aromatic Moroccan vegetable bouillon with wild mushrooms, asparagus and parmesan shavings

Chef's Flying Sea Bass (GF) £23.50

Simple yet elegant butterflied "flying" sea bass marinated with paprika and lemon. Served with chargrilled matchstick asparagus and a lemon wedge and sprinkled with Maldon salt

Moroccan Main Courses

Meshoui Serves 1 (GF) £20.00

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

Authentic Tagines

Lamb Tagine (GF, N) £19.00

Slow cooked lamb shoulder served in a sweet sauce topped with prunes, pears, onions, sultanas and almond shavings

Chicken Tagine (GF) £18.00

Half chicken marinated in a lemon, onion, olive and saffron sauce. Served with saffron potatoes, preserved lemon and olives

Couscous

Mamounia Couscous (GF) £23.00

House special couscous with tender lamb shoulder, shish taouk, grilled merguez and assorted vegetables - carrots, butternut squash, courgette, turnips and parsnips. Served with a homemade bouillon on the side

Side Orders

Homemade Buttered Couscous (V, N) £4.00

White Rice with Vermicelli (V) £4.00

Mamounia Special Rice (V, GF, N) £4.50

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

Mamounia French Fries (V, VE) £4.50

Buttered Spinach (V, GF) £4.50

Homemade Lebanese Bread (V) £3.50

Glazed Roast Potatoes (V) £4.50

Mixed Pickles (V, VE, GF) £3.50

Garden Salad (V, VE, GF) £4.00

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Mamounia Homemade Desserts

Baklawa (V, N) £9.50

A selection of crispy filo pastries filled with walnuts and pistachios

Selection of Briouat (V, N) £8.00

Golden brown parcels of filo pastry with almond, pistachio and mahalabia

Chocolate Fondant (V) £12.00

A bestseller with a gooey chocolate centre. Served with vanilla ice cream, garnished with fresh fruits

Crispy Nutella (V, N) £8.50

Nutella scoops in kadaif pastry. Served with a carpaccio of mango and pineapple

Pharaoh's Feast (V, VE, GF) £20.00

A platter of seasonal fruit, fit for royalty (serves 1 – 2)

Selection of Ice Cream and Sorbets (V) £9.50

Please ask for available flavours. Our favourite is the Ferrero Rocher

Saffron Cheesecake (V, N) £9.00

Orange zest and pistachio biscuit topped with light cream cheese, a touch of saffron, sugar, cream and vanilla



Mamounia Lounge Mayfair


37a Curzon St, Mayfair,
London W1J 7TX
0207 629 2211

Mamounia Lounge Knightsbridge


136 Brompton Road, Knightsbridge,
London SW3 1HY
0207 581 7777

info@mamounialounge.com

www.mamounialounge.com

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