

## Valentines Menu

### ENJOY A GLASS OF DUVAL-LEROY CHAMPAGNE



#### COLD STARTERS

Hommos \*

Chickpea purée with sesame paste and lemon juice

Moutable \*

Grilled aubergines puree mixed with sesame paste and lemon juice

Tabbouleh \*

Chopped parsley, tomato, fresh mint, onion, crushed wheat mixed with olive oil and lemon juice

Warak Inab \*

Rolled vine leaves stuffed with rice, tomato, parsley, cooked in a lemon, olive oil and herbs



#### HOT STARTERS

Mini Kibbeh

Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat

Mini Fatayer Bisabanekh \*

Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and summac

Mini Falafel\*

Deep-fried bean and fine herb croquettes served with tahine sauce

Mini Sambousek Cheese\*

Deep-fried Lebanese pastry filled with feta cheese



#### MAIN COURSE

Sea Bass Fillets & King Prawns

Fresh sea bass fillets seasoned and roasted served with vegetables sautéed and king Prawns

**£55**  
per person

Live Entertainment

#### DESSERTS

Baklawa & Strawberry Ice Cream

Selection of miniature traditional Lebanese pastries filled with nuts and syrup

Coffee or Tea of your choice

**£45**  
per person

Regular Dining

Tel : 020 7493 5050

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#### TERMS AND CONDITIONS:

- Please inform your waiter if you suffer from any nut allergy
- This is a four persons set menu to share a
- Prices are per person inclusive of vat
- Service charge not included
- 50% Deposit or credit card details are required to secure your reservations
- A charge of £20 per person will be made if maroush do not receive 24 hours notice of cancellation
- Maroush will be accepting no liability for any loss Damage or injury of guests property
- Only companies cheques are accepted