

Maroush Valentine's Menu



A WELCOME GLASS OF PROSECCO

STARTERS

TRIO HOMMOS

A delicious selection of classic, beetroot & avocado Hommos

Allergens: Sesame

AUBERGINE RAHIB

Grilled aubergine tartare, mixed with chopped vegetables,
fresh lemon juice and extra virgin olive oil garnished with fresh pomegranate jewels

QUINOA SALAD

Rocket leaves, beetroot, quinoa, roasted almonds, pumpkins seeds, fetta cheese

Served with mustard and balsamic dressing

Allergens: Nuts (Almonds), Mustard, Sulphites

PRAWNS REKAKAT

Lebanese prawns spring rolls, served with homemade chilli sauce

Allergens: Soya, Gluten (Wheat), Crustaceans, Sesame

HALLOUMI PESTO

Chargrilled Halloumi Cheese served with pesto sauce and grilled cherry tomato

Allergens: Milk

MAIN COURSE

(Choice of)

GRILLED SEABASS FILLET

Grilled seabass fillet with olive oil, cumin and lemon, fragrant brown rice topped with caramelized onion and toasted pine nuts,
Served with a side of Tajen (Tahini) sauce
Allergens: Fish, Soya, Sesame

MAROUSH MIXED GRILLS

Charcoal-grilled skewers of seasoned lamb Kafta, chicken Shish Taouk & tender lamb cutlets, served with grilled tomato, onion parsley, sumac
Allergens: Gluten (Wheat)

DESSERTS

CHOCOLATE-DIPPED STRAWBERRIES

MIXED LEBANESE BAKLAWA

Selection of miniature Lebanese style traditionally inspired pastries filled with nuts and syrup
Allergens: Milk, Sesame, Nuts (Pistachio, Walnut, Cashew, Almond), Peanuts, Gluten (Wheat)



£50 Per Person

Dinner With Live Entertainment

A discretionary 12.5% service charge will be added to your bill



BOOK NOW!

**14 FEB
2025**

RSVP 020 3941 3221

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