

MARROUSH

CHRISTMAS MENU

COLD STARTERS

HOMMOS

Chickpea purée with sesame paste (tahine) and lemon juice

Allergens: Sesame

MOUHAMARA

A flavourful Lebanese mezza made with roasted red pepper, walnuts, cashew and pistachio nuts, green chili, breadcrumbs and cumin mixed with extra virgin olive oil

Contains: walnut, cashew, pistachio, gluten

TABBOULEH QUINOA SALAD

A refreshing salad made with finely chopped parsley, tomato, dried mint, onion, quinoa, pomegranate jewels, fresh lemon juice and extra virgin olive oil

WARK INAB B'ZEIT

Vines leaves rolled with a mix of rice, chopped tomato, parsley, mint and onion, slow-cooked with lemon and olive oil

HOT STARTERS

LAMB KIBBEH

One of Lebanon's national dishes, fried hearty croquettes made with minced lamb, cracked wheat bulgur, fine spices and ground cinnamon, deliciously stuffed with sautéed onion, lean ground lamb meat and pine nuts

Allergens: Milk, Gluten (Wheat)

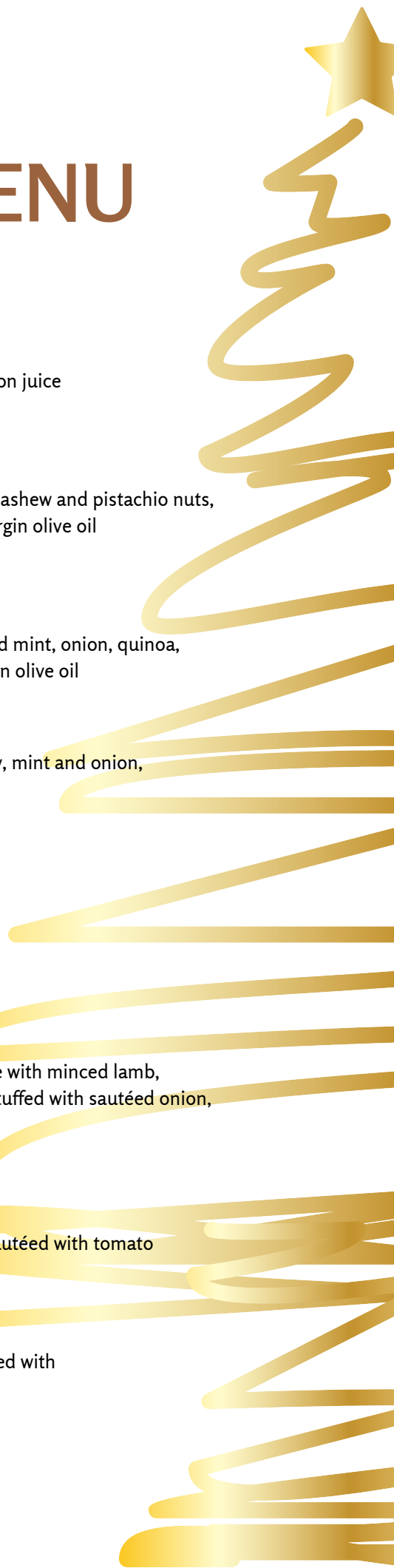
SPICY SOUJOK

Lebanese spicy sausages handmade by our skilled butchers, sautéed with tomato and fresh lemon juice

HALLOUMI PESTO

Char-grilled smoky flavoured Halloumi cheese served with cherry tomato and pesto sauce

Allergens: Milk



MAIN COURSE

MAROUSH MIXED GRILLS

Charcoal-grilled skewers of seasoned lamb Kafta, chicken Shish Taouk and tender lamb cutlets, served with grilled tomato, onion parsley, sumac

Allergens: Gluten (Wheat)

ROASTED LAMB

Oven braised lamb shank marinated with Mediterranean style herbs and spices, served with a rich lamb gravy and aromatic brown rice with minced lamb, topped with toasted pine nuts

Allergens: Milk, Celery, Gluten

DESSERTS

MOUHALLABIEH

Lebanese milk pudding, topped with rosewater syrup and sprinkled with pistachio

Allergens: Milk, Nuts



VEGAN



VEGETARIAN



SPICY

Prices are per person £50

Price are Inclusive of VAT

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

BOOK NOW!

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