



MAISON TOUAREG

MOROCCAN & LEBANESE KITCHEN



BEIRUT FEAST £23.95PP

(available for 2 to 5 people only)

STARTERS

A selection of 5 cold and hot starters of the chef's choice

MAIN COURSES

Your choice of any main course per person (Excluding Touareg Meshwi)

DESSERT

Selection of Baklawa and Mint Tea



MARAKESH FEAST £26.95PP

(available for groups of 6 and over only)

STARTERS

Hoummus, Mousakka, Batata Harrah, Calamar Mekli, Kofte Meshwi, Moroccan Salad, Sambousek Djej, Arayes

MAIN COURSES

Lamb tagine, Vegetarian cous cous, Chicken Tagine, Mixed Grill and Cous Cous

DESSERT

Selection of Baklawa and Mint Tea



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V vegetarian dishes, **N** contains nuts. Please note that our dishes may contain nuts or traces of nuts, lacto or gluten. Fish dishes may contain small bones. Please inform your server if you have any allergies
All prices include VAT. A 12.5% discretionary service charge will be added to your bill



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Olives £1.50
Mixed Lebanese olives, marinated in extra-virgin olive oil, herbs and lemon

SOUPS

Harira Soup £4.95
Traditional Moroccan Soup

Lentil Soup V £4.95
Finely selected lentils cooked in cumin and olive oil

HOMEMADE BREAD £2.25

All our bread is freshly baked and served with olive oil and pomegranate molasses

Garlic Bread

Rosemary Bread

Harissa Bread

TOUAREG MEZZE FEAST

4 Mezze £18.95 5 Mezze £21.95 6 Mezze £24.95 7 Mezze £27.95

MEZZES

Hoummus V £4.75
Chickpea puree with sesame sauce and lemon juice

Baba Ghannouj V £4.95
Charcoal grilled aubergine puree, tahini and fresh lemon juice dip

Mousakka V £4.95
Baked aubergine cooked with chickpeas, peppers, onions, tomatoes and sweet peppers

Labneh V £4.75
Strained yoghurt served with cucumber, garlic and fresh mint

Tabbolueh V £4.95
Crushed wheat, parsley, tomatoes, onions with an olive oil and lemon juice dressing

Moroccan Salad V £4.95
Finely diced cucumber, tomato, red onion with mint and olive oil dressing

Fattoush V £4.95
Green salad and cherry tomatoes tossed with crispy Lebanese croutons

Kabis V £4.75
Mixed pickles

Batata Harrah V £4.75
Spicy sautéed potatoes with red pepper, coriander, garlic, cumin and fresh chilli

Falafel £4.95
Deep fried mixture of broad beans and chick peas served with salad and tahini sauce

Calamar Mekli £5.25
Deep fried squid with aioli dip

Jawaneh £4.95
Grilled chicken wings marinated in lemon and garlic

Makanek £5.25
Grilled spicy sausages served with tomato relish

Samboussek Meat N £4.95
Pastry filled with minced meat, onion, pine kernels and parsley

Samboussek Djej N £4.95
Pastry filled with chicken, onions and pine nuts

Fatayer V £4.95
Pastry filled with spinach, onions and lemon juice

Harissa Prawns £5.95
Grilled king prawns marinated with spicy harissa sauce

Kallaj V £5.25
Lebanese toasted bread filled with Halloumi cheese

Arayes £5.25
Lebanese toasted bread filled with minced lamb

Kafta Meshwi £5.45
Grilled minced lamb marinated with herbs, onions and sumac, served with harissa sauce

Pastilla of Chicken N £5.25
Savoury chicken baked in a thin pastry with almonds and cinnamon.

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TAGINES

Tagines in Moroccan cuisine are slow cooked stews braised at low temperatures, resulting in tender meat with aromatic vegetables and sauce served with a bowl of couscous

Chicken £13.50
Mixed herbs, saffron and green olives

Lamb N £14.50
Cinnamon, honey, prunes and almonds showered with rosewater

Beef £15.50
Beef fillets cooked with artichokes and garden peas

Fish Tagine £15.90
Layers of white fish, potatoes and peppers served with Tangy spicy sauce

Vegetarian V £12.90
Mixed root and vine vegetables served with aromatic sauce

GRILLED DISHES

All our charcoal dishes are served with salad and rice or couscous

Chicken Skewers £13.50
Chicken breast marinated in garlic and lemon juice

Lamb Skewers £14.50
Lamb cubes marinated in parsley and olive oil

Kafta Skewers £14.50
Marinated minced lamb

Mixed Grill £15.50
Selection of chicken, lamb and kafta

COUS COUS

Cous cous is crushed wheat that has been steamed, served with mixed vegetables and your choice of meat

Chicken £13.50

Lamb £14.50

Merquez £13.90

Vegetarian V £12.90

Royal £15.90

SEAFOOD

Seabass £15.90
Pan-Fried seabass served with rice and salad

Butterfly Prawns £15.50
Grilled Mediterranean prawns with a spicy harissa marinade served with rice and salad

Meshwi Samak £17.50
Pan-Fried seabass, grilled prawns and deep fried squid served with rice and salad

TOUAREG MESHWI TO SHARE £21 PP

(min 2 people to share)

Slow cooked whole lamb shoulder with apricots, figs, dates and prunes served with cinnamon cous cous and sultanas

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