

MAISON TOUAREG

MOROCCAN & LEBANESE RESTAURANT AND BAR

CANAPÉ MENU

Hoummus **V G**

Chickpea puree with sesame sauce and lemon juice served with Lebanese crutons

Baba Ghannouj **V**

Charcoal grilled aubergine puree, tahini and fresh lemon juice dip served with Lebanese crutons

Mousakka **V G**

Baked aubergine cooked with green vegetables, chickpeas, peppers, onions and tomatoes

Labneh **V**

Strained yoghurt served with cucumber, garlic and fresh mint

Tabbolueh **V**

Crushed wheat, parsley, tomatoes, onion with olive oil dressing

Calamar Mekli

Deep fried squid with aioli dip

Falafel **V**

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

Makanek

Grilled spicy sausages served with tomato relish

Samboussek Meat

Pastry filled with minced meat, onion, pine kernels and parsley

Samboussek Djej

Pastry filled with chicken, onions and pine nuts

Fatayer **V**

Pastry filled with spinach, onions and lemon juice

Prawn Kataif

Deep fried marinated king prawns wrapped in Lebanese fine pastry strands & served with harrisa yoghurt

Halloumi Meshwi **V**

Oven baked halloumi on a fresh bread base

Sfeeha

Seasoned minced lamb, baked on fresh bread, served with tahina sauce

Kafta Meshwi **G**

Grilled minced lamb marinated with herbs, onions and sumac, served with harissa sauce

Chicken Skewers

Chicken breast marinated in garlic & lemon juice served with garlic aioli dip

Lamb Skewers

Lamb cubes marinated in parsley & olive oil served with harissa relish

CHOOSE 5 OPTIONS

£11.95 pp

CHOOSE 7 OPTIONS

£14.95 pp

CHOOSE 9 OPTIONS

£17.95 pp



- Minimum 15 People required
- All prices include serving trays and finger serviettes
- **V** - Vegetarian dishes
- **G** - Gluten free
- Some dishes may contain nuts
- Please inform reservations for any allergies
- All prices include VAT
- A 12.5% discretionary service charge will be added to your bill