



Maroush Feast

Experience the Maroush Feast, a delightful selection of our most loved dishes. From our famous Hommos and baba Ganouj to the refreshing tabbouleh salad and the tender chicken shish Taouk and flavourful Kafta, including our traditional sweets baklawa and more...

Perfect for sharing, this feast captures the essence of Lebanese cuisine.

MAROUSH FEAST

£19.50 PER PERSON

Hommos ✓ حمص

Chickpea purée, sesame paste (tahine) lemon juice.
Contains sesame

Moutabal Baba Ghanouj ✓ متبل بابا غنوج

Grilled aubergine, sesame paste (tahine), lemon juice.
Allergens: sesame

Tabbouleh ✓ تبولة

A refreshing salad made with finely chopped fresh parsley, tomato, dried mint, onion, bulgur, fresh lemon and extra virgin olive oil dressing
Allergens: Gluten (Wheat)

Wark Inab B'zeit ✓ ورق عنب

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

Mouhamara ✓ محمرة

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
Allergens: Nuts (Walnut, Cashew), Gluten (Wheat)

Falafel ✓ فلافل

Fried crispy croquettes made with chickpeas, fava beans, onion, fresh coriander, garlic and fine herbs served with a side of sesame (Tahini) sauce
Allergens: Sulphites, Sesame

Fatayer B'sabanekh ✓ فطائر بالسبانخ

Baked Lebanese pastry filled with spinach, onion, lemon juice, olive oil, sumac and pine nuts
Allergens: Gluten (Wheat)

Sambousek Cheese ✓ سمبوسك جبنة

Deep fried pastries filled with feta cheese and thyme, served with sliced cucumber
Allergens: Milk, Gluten (Wheat)

Lamb Kibbeh كبة

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)

Shish Taouk شيش طاووق

Charcoal-grilled skewers of marinated hand-carved chicken cubes, served with a side of garlic sauce

Kafta Meshwi كفتة مشوي

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley

Baklawa ✓ بقلوة

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

Maroush Chilli Sauce

Lebanese Bread

Allergens: Milk, Gluten (Wheat)



VEGAN



VEGETARIAN



Lebanese Cuisine since 1981

Drinks are not included.

Offer is valid for a minimum of two people.

Valid from Monday to Thursday, 12 pm until 4 pm.

Applicable only at Maroush Park Royal and Maroush at Crockers Folly.

Customers must dine in; the offer is not available for takeaway or delivery service.

Maroush reserves the right to modify or terminate the offer without prior notice.

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

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