

Mandaloun

Lebanese Restaurant, Bar & Lounge



M E N U

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MENU

MEZZE

SUGGESTED MENU

MIXED MEZZE _____ 12.50

Houmous, moutabbal and selection of 5 pieces of: Falafel, sambousek, rakakat, kebbeh and fatayer

ABSOLUTE MEZZE _____ 19.50

Selection of 6 Mezze:

Houmous, tabbouleh, warakenab, kebbeh meklieh, sambousek (lamb & cheese) and falafel

VEGETARIAN MEZZE (V) _____ 22.75

Selection of 8 Mezze:

Houmous, tabbouleh, moutabbal, falafel, fatayer, rakakat, moussaka bil zeit and warakenab

GRAND MEZZE (W) (N)

(Great Selection of Mezze with Mixed Grill and Mixed Shawarma, good for 2 guests)

Selection of 8 Mezze: Houmous, tabbouleh, moutabbal, kebbeh meklieh, falafel, sambousek, moussaka bilzeit and warakenab, followed by 3 skewers of mixed grill and mixed shawarma.

— 52.00 —

COLD MEZZE

HOUMOUS (V) _____ 5.25

Puree of chickpeas mixed with sesame seed paste and lemon juice

MOUTABBAL-BABA GHANOUI (V) _____ 6.25

Puree of grilled aubergine mixed with sesame seed paste & lemon juice

TABBOULEH (V) _____ 5.75

Finely chopped parsley, tomato, onion and crushed wheat. Olive oil and lemon dressing

WARAKENAB-VINE LEAVES _____ 6.00

Rolled grape vine leaves filled with rice, tomato and parsley cooked in lemon and olive oil

FATTOUSH (V) _____ 6.00

Mixed salad with lettuce, tomato, cucumber, radish, onion, mint, sumac and crispy Lebanese bread. Olive oil and lemon dressing

HOUMOUS BEIRUTY (V) _____ 6.25

Puree of chickpeas mixed with hot peppers, parsley, and garlic

TZATZIKI-KHIAR BIL LABAN (V) _____ 5.50

Yoghurt served with cucumber slices, garlic and dry mint

BATENJAN AL RAHEB (V) _____ 6.25

Salad of grilled aubergine, parsley, tomato, onion and peppers

LABNEH (V) _____ 5.75

Thick strained yoghurt served with dried thyme and olive oil

THE FAMOUS TRIO (V) _____ 6.75

Why not try the three famous dips in one?

Houmous, Moutabbal & Labneh



HOT MEZZE

FALAFEL (V) _____ 5.95

Crispy deep fried balls of ground chickpeas, broad beans, celery, garlic, coriander, red and green pepper

HOUMOUS SHAWARMA _____ 6.50

Chickpeas puree mixed with sesame seed sauce and lemon juice topped with chicken or lamb Shawarma

KEBBEH HALABIEH _____ 6.50

Lamb meatballs mixed with cracked wheat stuffed with minced meat, onions and pine nuts.

BATATA HARRA (V) _____ 6.50

Cubes of potatoes cooked with garlic, chilli and peppers

MOUSSAKA BATENJAN (V) _____ 6.25

Baked seasoned aubergine cooked with tomato and chickpeas

BAMIEH BIL ZEIT (V) _____ 6.25

Okra cooked with tomato sauce, onion, coriander and olive oil

SAMKE HARRA _____ 7.75

Fillet of sea bass cooked in spicy ratatouille sauce

CALAMARI MEKLEH _____ 6.95

Fried rings of calamari served with tarator sesame sauce

SAWDAT DJAJ _____ 6.50

Marinated chicken liver sautéed with lemon and garlic

MAKANEK _____ 6.75

Lebanese sausages flambéed in lemon sauce and olive oil

SOUJOK _____ 6.75

Lebanese lamb spicy sausages flambéed with fresh tomato

JAWANEH _____ 6.00

Grilled marinated chicken wings marinated with oriental herbs and mustard

GRILLED HALLOUMI (v) _____ 6.25

Succulent grilled, squeaky cheese

KRAYDES CREVETTES _____ 7.75

Pan fried Mediterranean prawns with garlic, coriander and chilli

FORN MEZZE

SAMBOUSEK _____ 6.25

Deep fried Lebanese pastry stuffed with minced lamb and pine nuts

SAMBOUSEK JEBNEH _____ 6.25

Deep fried Lebanese pastry stuffed with halloumi cheese

FATAYER (V) _____ 6.25

Triangular pastry stuffed with spinach, onion, lemon juice & olive oil

ARAYES _____ 6.75

Toasted Lebanese bread filled with minced lamb meat

KALLAGE-ARAYES HALLOUMI _____ 6.75

Toasted Lebanese bread filled with halloumi cheese and tomato

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Toasted Lebanese bread filled with halloumi cheese and tomato

ARAYES MANDALOUN _____ 7.25

Toasted Lebanese bread filled with soujok (spicy lamb meat) and halloumi cheese

RAKAKAT-CHEESE SPRING ROLLS _____ 6.25

Filo pastry filled with halloumi cheese

FROM THE GRILL

All charcoal grills served with either rice or French fries

LAHM MESHWE _____ 14.75

Charcoal grilled skewers of tender lamb cubes

SHISH TAOUK _____ 14.75

Grilled skewers of chicken breast cube marinated in special sauce

KAFTAH MESHWIEH _____ 13.75

Grilled skewers of minced lamb mixed with parsley & onion

LAMB SHAWARMA _____ 13.75

Slices of marinated lamb roasted served with tahini dip

CHICKEN SHAWARMA _____ 13.75

Slices of marinated chicken roasted served with a garlic dip

MIXED GRILL _____ 17.75

Selection of grilled skewers: lamb, shish taouk, and kaftah marinated in special sauce

KAFTAH KHOSH-KHASH _____ 14.75

Grilled skewers of minced lamb mixed with parsley, onion and spices on bed of hot spicy tomato sauce

FARROUJ MESHWE _____ 16.95

Grilled Chicken marinated in mixed spices served with a garlic dip

GRILLED BEEF STEAK _____ 19.75

Charcoal grilled 250 gr. beef steak marinated in thyme & spices

CASTALETA GHANAM _____ 16.95

Charcoal grilled marinated lamb cutlets

STEWES & TAGINES

BAMIEH & RIZ _____ 13.25

Okra cooked with lamb chunks & tomato sauce served with rice

MOUSSAKA & RIZ (V) _____ 12.75

Baked seasoned aubergine cooked with tomato sauce, onion and chickpeas, served with vermicelli rice

KHAROUF MEHCHE & RIZ

Roasted lamb meat served with rice cooked with minced meat and spices, topped with fried pine nuts.

— 15.95 —

CHICKEN TAGINE _____ 14.75

Chunk of tender chicken cooked in a traditional Moroccan sauce, carrots, courgette, celery, pumpkin, potato, tomato, swede, cabbage and chickpeas

LAMB TAGINE _____ 14.75

Chunk of tender lamb cooked in a traditional Moroccan sauce, carrots, courgette, celery, pumpkin, potato, tomato, swede, cabbage and chickpeas

VEGETARIAN TAGINE (V) _____ 12.50

Mixed seasonal vegetables with celery & chickpeas in aromatic bouillon

LAMB CASSEROLE _____ 13.50

Cubes of tender lamb cooked with onions, garlic, green pepper, red pepper, mushroom, carrots, celery & potato served with rice



FISH & SEA FOOD

MESHWE SAMAK _____ 18.75

Grilled fillet of sea bass marinated in herbs, garlic, and olive oil served with rice and spicy tomato sauce

SAMKE MANDALOUN _____ 16.75

Grilled fillet of sea bass topped with tajin tahini sauce, spices and fried pine nuts served with spicy potatoes

KING PRAWNS _____ 19.75

Grilled Mediterranean prawns, marinated in olive oil, served with rice and spicy tomato sauce

SAYADIEH _____ 17.95

Authentic Lebanese fisherman's dish. Sea bass freshly cooked and served on a bed of flavoured cumin rice with tarator and topped with fried onions

SALADS

LEBANESE SALAD (V) _____ 5.75

Lettuce, tomatoes, cucumber, parsley, mint, radish and fine Lebanese spices with lemon and olive oil dressing

MANDALOUN SPICY SALAD (V) _____ 5.95

Mixed salad with lettuce, tomatoes, peppers, chopped green chilli, parsley, onions and dry thyme. Lemon and olive oil dressing

TOMATO AND ONION (V) _____ 5.75

Fresh tomatoes, finely chopped onions, oregano, black pepper and olive oil

JEBNEH SALAD (V) _____ 7.25

Feta cheese mixed with lettuce, tomatoes, cucumber, black olives, mint and dry thyme. Olive oil dressing

CHICKEN SALAD

Grilled Chicken breast marinated in mixed spices served with rocket, tomatoes, mixed leaves

— 8.75 —

SOUPS

LENTIL SOUP (V) _____ 5.25

Finely selected red lentils served with croutons

CHICKEN SOUP _____ 5.25

Cooked with mint, coriander, flour, milk and butte

SIDES

LEBANESE RICE (V) _____ 4.50

White rice cooked with vermicelli

PHOENICIAN FRIES _____ 4.50

Tossed with garlic and parsley

ORIENTAL RICE _____ 4.75

Basmati rice cooked with minced meat and spices

KABIS _____ 4.50

Assorted Mediterranean pickles, crudités and olives

FRENCH FRIES _____ 4.25

Light, fried to perfection

