

# ARGAN

## restaurant

### MENU

#### Cold Mezze

Humus (v)	£5.50
Chickpeas puree with sesame paste and lemon juice.	
Baba Ghanouj (v)	£5.50
Grilled aubergines puree with sesame paste and lemon juice.	
Tabouleh (v)	£5.50
Parsley, crushed wheat, tomatoes, onions, lemon juice and olive oil.	
Fattoush (v)	£5.25
Lettuce, tomatoes, cucumber, mint, onions, sumac and toasted Lebanese bread.	
Vine Leaves (v)	£5.50
Grape vine leaves stuffed with rice, tomatoes, parsley & onions, cooked in lemon juice and olive oil.	
Cold Mezze Tester (v)	£9.95
Selection of hummus, baba ghanouj, tabouleh, and vine leaves.	

#### Salads

Moroccan Salad (v)	£5.95
Mix roast red & green peppers, tomato, onions & parsley with herbs & Moroccan dressing.	
Greek Salad (v)	£5.50
Lettuce, tomatoes, cucumber, feta cheese, black olives & dressing.	
Cucumber & Yoghurt Salad (v)	£4.50
Yoghurt, finely cut cucumber and dried mint.	

#### Soups

Harira (v)	£4.50
Traditional Moroccan soup with lentils, chickpeas, tomato & onions.	
Lentil Soup (v)	£4.50
Lentils, chopped garlic, carrots & onions.	

## Seafood Starters

Calamari	£6.50
Dipped into flour, spice mixture and deep fried, served with garlic, coriander, and chilli.	
Fish Samosas	£7.50
Deep fried filo pastry filled with cod, prawns, and herbs.	
Royal Mediterranean Prawns	£7.50
Tiger prawns in a Moroccan texture sauce, olive oil and fresh chillies.	

## Hot Mezze

Hummus Shawarma (n)	£5.95
Chickpeas puree topped with marinated lamb shawarma & pine nuts.	
Falafel (v)	£5.50
Deep fried broad beans, chickpeas & fine herbs croquettes, served with sesame paste.	
Batata Harra (v)	£4.95
Potato cubes sautéed in garlic, sweet peppers, chilli, onions and fresh coriander.	
Chicken Wings	£5.50
Charcoal grilled marinated spicy chicken wings, served with garlic sauce.	
Kibbeh Lamb (n)	£5.95
Deep fried cracked wheat shell, filled with seasoned minced lamb, onions and pine kernels.	
Soujek	£6.50
Lebanese sausages flambéed in lemon juice & pomegranate sauce.	
Chicken Liver	£5.50
Marinated chicken liver sautéed in garlic and lemon juice.	
Halloumi Meshwe (v)	£6.50
Grilled halloumi cheese served with salad & olive oil.	
Moussaka (v)	£5.95
Baked aubergines, tomatoes, onions & chickpeas.	
Hot Mezze Tester (n)	£9.50
Kibbeh, falafel, batata harra, cheese sambousek & lamb sambousek	

## Argan Pastries

Sambousek Cheese (v) Deep fried Lebanese pastry filled with mixed cheese	£5.50
Sambousek Lamb Deep fried Lebanese pastry filled with minced lamb & caramelised onions.	£5.95
Kibbeh Lamb (n) Deep fried cracked wheat shell, filled with seasoned minced lamb, onions, and pine kernels.	£5.95
Fatayer Spinach (n) Baked Lebanese pastry filled with spinach, onions, lemon juice, olive oil & pine kernels.	£5.50
Pastilla Chicken (mini) Layers of pastry filled with chicken and spices.	£6.95

## Chef's Specials

Mozzat Ghanam Lamb shank & 7 spice, slowly roasted served with vermicelli rice.	£15.95
Moussaka (v) Baked aubergines, tomatoes, onions & chickpeas served with vermicelli rice.	£12.95

## Moroccan Dishes

All Tagines are served with side couscous

Lamb Tagine Slow cooked lamb & prunes topped with roasted almonds & sesame seeds.	£16.95
Chicken Tagine The most popular dish in Morocco: chicken, green olives, preserved lemon & saffron.	£15.95
Vegetables Tagine (v) Braised seasonal vegetables & aromatic spices.	£13.50
Fish Tagine Cod & prawns, olives in tomato & basil sauce.	£16.50
Kefta Tagine Lamb meatballs in tomato & basil sauce, topped with an egg (optional)	£12.95
Pastilla Chicken (n) Baked thin layers of pastry filled with spring chicken, almonds, cinnamon & onions.	£14.50

## Charcoal Grills

Lamb Shawarma Shredded marinated lamb, served with rice & salad.	£14.95
Chicken Shawarma Shredded marinated chicken, served with rice & salad.	£13.95
Lahem Meshwi Charcoal grille tender cubes of especially prepared lamb cubes, grilled tomato, served with vermicelli rice & salad	£15.95
Shish Taouk Charcoal grilled marinated chicken cubes, grilled Tomato, served with vermicelli rice & salad.	£14.95
Kafta Meshwi Charcoal grill seasoned mince lamb, onions and parsley, served with rice & salad	£14.50
Farrouj Meshwi Charcoal grilled marinated boneless baby chicken, served with chips & salad.	£15.95
lamb Cutlets Charcoal grilled marinated lamb cutlets, served with chips & salad.	£15.95
Argan Special Mix Grill Combination of charcoal grilled kafta, chicken taouk, Lamb cubes served with rice and salad.	£16.95
Seabass Grill Grilled whole seabass with Moroccan spices mixture, served with rice and salad.	£16.50

## Desserts

Baklawa (n) Selection of traditional Middle Eastern pastries.	£4.95
Lebanese Knafeh Cheese Traditional dessert made with baked phyllo (knafeh dough), layered with mild cheese, drizzled with pistachio and syrup.	£4.50
Honey and Cinnamon pudding Honey and cinnamon sponge topped with rich butterscotch sauce.	£4.50
Sticky Toffee Pudding A traditionally made round sticky Toffee pudding coated packed with toffee fudge pieces with lashings of toffee sauce.	£4.50
Bombed by Chocolate Chocolate ice cream bomb with a chocolate sauce centre, enrobed in real Belgian chocolate.	£4.50