





## A farewell...and a warm English welcome

When my wife Houda and I arrived in London over 33 years ago war was raging in our home country, Lebanon. It felt sad leaving our family and friends behind, but Londoners received us with a warm and genuine welcome.

At the time, people were only beginning to explore world cuisines and discover far-away cultures through food. We opened our first Maroush restaurant on Edgware Road in 1981 with the purpose of serving Londoners authentic Lebanese food--the traditional way. As chefs, we wanted to do so the way it's done back home.

### Our traditions, our pride

Sharing, generosity and hospitality are the hallmarks of Lebanese culture. Food, is a celebration of life: endless varieties and magical tastes...healthy and naturally prepared. It all comes together at meal time, the time for a family get-together and the time for friends to catch up. It is the perfect setting too for closing that business deal.

At Maroush, our food and service reflect these traditions. We take great care in our cooking using only the finest natural ingredients. Meat comes from our own butchery. We never rush our customers and always serve the most generous of portions, for which we're renowned...and always with a smile.

### We're very grateful to our loyal customers

From that first restaurant, we now have sixteen. We simply couldn't have got this far without the loyalty of our customers. Our restaurants offer a range of dining experiences, from formal dining at Maroush Gardens, to live entertainment in a more relaxed atmosphere at both Maroush Vere Street and Maroush 21 Edgware Road; while at Ranoush Juice we offer freshly squeezed natural juice to accompany our food--this is now available at most of our restaurants.

More recently, we have launched Maroush Bakehouse, spanning four branches, where our customers can get freshly baked artisan and Lebanese breads, sweets and cakes along with our traditional Lebanese fare.

We have also all but completed the renovation of Crockers Folly in St. John's Wood. We are restoring the establishment to its old elegance and grandeur, complete with its own garden, and will soon be reopening it as an upmarket restaurant and bar serving international cuisine in a Grade II\* listed building with Victorian interiors.

### Times change, but our commitment to an amazing Lebanese dining experience doesn't

As we expand, the role of a new generation in our family is increasing in importance as it takes on greater responsibilities for the running of the day to day affairs of our group, and for our expansion.

The men and women of this younger generation are adding invaluable new insights to the way we work--ensuring that Maroush remains in line with the ever changing times. As part of this approach, we are planning on launching a catering academy soon to train a new generation of personnel in the modern aspects of the restaurant and hospitality industry, to allow them to pursue successful careers in the field.

We genuinely feel that the only way we can show how deeply grateful we are for what we've been able to achieve is by continuing to serve the of best Lebanese and international food in London.

So it is with open hearts and warm smiles that we welcome you to Maroush!

*Marouf Abouzaki*

[www.maroush.com](http://www.maroush.com)





It is with the word  
"Tafaddalu"  
that a meal begins  
in Lebanon...

## Cold Mezza

- 1 · **Hommos** **حمص** 5.75  
Chickpea purée with sesame paste (tahine) and lemon juice  
Contains sesame
- 2 · **Hommos Beiruty** **حمص بيروت** 6.00  
Chickpea purée with hot pepper, parsley, sesame paste (tahine), and lemon juice  
Contains sesame
- 3 · **Moutabal Baba Ghanouj** **متبل** 6.00  
Grilled aubergine purée mixed with sesame paste (tahine), and lemon juice  
Contains sesame
- 4 · **Tabbouleh** **تبولة** 6.00  
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and an olive oil dressing  
Contains gluten from wheat
- 5 · **Wark Inab B'zeit** **ورق عنب بالزيت** 6.00  
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil
- 6 · **Labneh** **لبنة** 5.75  
Strained yoghurt served with olive oil and dried thyme (garlic optional)  
Contains milk
- 7 · **Kabis** **كبيس** 4.50  
Mixed Mediterranean pickles
- 8 · **Lisanat** **لسانات** 6.50  
Cooked lamb tongues served with a lemon juice and an olive oil dressing
- 9 · **Moujaddarah** **مجدرة** 5.50  
Purée of lentil and rice topped with fried onion
- 10 · **Bazenjan Al-Rahib** **باذنجان الراهب** 6.50  
Grilled aubergine with tomato, onion, parsley and mint
- 11 · **Moussaka** **مسقعة** 6.00  
Fried aubergines baked with tomato, onion, chickpeas and sweet peppers
- 12 · **Loubieh B'zeit** **لوبية بالزيت** 5.75  
French green beans cooked with tomato, onions and olive oil
- 13 · **Bammieh B'zeit** **بامية بالزيت** 5.75  
Okra cooked with tomato, onion, fresh coriander and olive oil
- 14 · **Mouhamara** **محمرة** 7.00  
Mixed Mediterranean spicy nuts with olive oil  
Contains nuts
- 15 · **Bastorma** **بسطرمة** 7.50  
Thin slices of smoked beef fillet covered with special spices



The word Mezza means to "taste and relish"



Lebanese Cuisine since 1981

## Hot Mezza

- |   |      |
|---|------|
| 16 · <b>Hommos Shawarma or Awarma</b><br><b>حمص شاورما أو قاورما</b>  | 7.50 |
| Chickpea purée with sesame paste, lemon juice and an olive oil dressing, topped with sliced or diced marinated lamb<br>Contains sesame and nuts                 |      |
| 17 · <b>Kibbeh</b> <b>كبة</b>   | 6.50 |
| Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat and onions<br>Contains wheat, gluten and nuts                    |      |
| 18 · <b>Falafel</b> <b>فلافل</b>  | 5.75 |
| Deep-fried bean and fine herb croquettes served with tahine sauce<br>Contains celery and sesame   |      |
| 19 · <b>Foul Moudamas</b> <b>فول مدمس</b>   | 5.75 |
| Boiled broad beans seasoned with garlic, lemon juice and olive oil  |      |
| 20 · <b>Batata Harra</b> <b>بطاطا حرة</b>   | 5.75 |
| Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables   |      |
| 21 · <b>Halloum Meshwi</b> <b>حلوام مشوي</b>  | 7.00 |
| Grilled or fried halloumi Cheese<br>Contains milk   |      |
| 22 · <b>Jawaneh</b> <b>جوانح دجاج</b>   | 6.00 |
| Charcoal-grilled marinated chicken wings served with garlic sauce   |      |
| 23 · <b>Maqaneq</b> <b>مقانيق</b>   | 7.00 |
| Home-made Lebanese mini sausages flambéed with butter and lemon<br>Contains nuts  |      |
| 24 · <b>Soujok</b> <b>سجق</b>   | 7.00 |
| Home-made Lebanese spicy sausages, sautéed in lemon   |      |
| 25 · <b>Chicken Liver</b> <b>سودة دجاج</b>  | 7.00 |
| Marinated chicken liver sautéed with lemon and butter<br>Contains milk  |      |
| 26 · <b>Fattet Hommos B'laban</b> <b>فتة حمص باللبن</b>   | 7.00 |
| Layers of boiled chickpeas, toasted bread and crushed garlic, topped with yoghurt and pine kernels<br>Contains milk, wheat, gluten and nuts                     |      |
| 27 · <b>Fattet Lisanat B'laban</b> <b>فتة لسانات باللبن</b>   | 8.50 |
| Layers of boiled chickpeas, toasted bread and crushed garlic, topped with yoghurt, pine kernels and fried lamb tongues<br>Contains milk, wheat, gluten and nuts |      |
| 28 · <b>Samaka Harra</b> <b>سمكة حارة</b>   | 8.50 |
| Baked fish mixed with spicy vegetables (ratatouille)<br>Contains fish and nuts  |      |

## Soups

- |  |      |
|--|------|
| 29 · <b>Lentil Soup</b> <b>شوربة العدس</b>   | 5.00 |
| Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread<br>Contains gluten from wheat and celery |      |
| 30 · <b>Chicken Soup</b> <b>شوربة الدجاج</b>   | 5.00 |
| Cream of Chicken bouillon<br>Contains milk, celery, wheat and gluten   |      |



It is said in Lebanon that a cook is not seen to be a good cook until he or she has mastered the art of cooking Sambousek

## Bakery and Pastry

- |   |      |
|---|------|
| 31 · <b>Sambousek Cheese</b> سمبوسك جبنة  | 6.00 |
| Deep-fried Lebanese pastry filled with feta cheese<br>Contains milk, wheat and gluten   |      |
| 32 · <b>Sambousek Lamb</b> سمبوسك لحم   | 6.00 |
| Deep-fried Lebanese pastry filled with minced lamb and pine kernels<br>Contains milk, wheat, gluten and nuts                      |      |
| 33 · <b>Fatayer B'sabaneh</b> فطائر بالسبانخ  | 6.00 |
| Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac<br>Contains wheat, gluten and nuts |      |
| 34 · <b>Maroush Arayes</b> عرايس مروش   | 6.00 |
| Baked Lebanese pastry filled with seasoned minced lamb<br>Contains wheat, gluten, sesame and nuts                                 |      |
| 35 · <b>Maroush Kalaj</b> كلاج مروش   | 6.00 |
| Baked Lebanese pastry topped with halloumi cheese<br>Contains wheat, gluten, milk and sesame                                      |      |
| 36 · <b>Lahem B'agine (Lebanese Pizza)</b> لحم بعجين  | 6.00 |
| Baked pastry topped with minced meat, tomato, onion, red and green peppers and pine kernels<br>Contains wheat, gluten and nuts    |      |
| 37 · <b>Manakeesh</b> مناقيش زعتر   | 4.00 |
| Baked pastry topped with thyme, sesame seeds and olive oil<br>Contains sesame, wheat and gluten                                   |      |

## Salads

- |   |      |
|---|------|
| 38 · <b>Spicy Lebanese Salad</b> سلطة حرة   | 5.75 |
| Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chillies and fine Lebanese spices with a lemon and olive oil dressing<br>Contains sesame   |      |
| 39 · <b>Maroush Salad</b> سلطة مروش   | 5.75 |
| Lettuce, tomato, cucumber, parsley, mint, onion, radish and fine Lebanese spices with a lemon and olive oil dressing<br>Contains sesame                   |      |
| 40 · <b>Fattoush</b> فتوش   | 6.25 |
| Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with a lemon and olive oil dressing<br>Contains wheat, gluten and sesame |      |
| 41 · <b>Cucumber Salad with Yoghurt</b> خيار باللبن   | 5.50 |
| Yoghurt with finely cut cucumber and dried mint<br>Contains milk  |      |
| 42 · <b>Tomato and Onion Salad</b> سلطة بندورة و بصل  | 5.75 |
| Fresh tomato with finely chopped parsley, onion and dried mint  |      |
| 43 · <b>Seasonal Salad</b> سلطة الموسم  | 5.75 |
| Lettuce, tomato and cucumber  |      |





Mealtime in Lebanon is never rushed, it is cherished



Lebanese Cuisine since 1981

## Fish and Sea Food

- 44 · **Sea Bass** **لقس مقلي أو مشوي** 18.50  
Fresh seasoned sea bass, deep fried or grilled,  
served with tahine sauce (tarator)  
Contains fish and sesame
- 45 · **King Prawns** **قريدس مقلي أو مشوي** 18.50  
Fresh king prawns, grilled or sautéed, served with  
the chef's special spicy sauce  
Contains crustaceans
- 46 · **Sayadieh** **صيادية سمك** 17.00  
Seasoned fresh cod, deep fried or grilled,  
served with tahine sauce (tarator)  
Contains fish, nuts, soya and sesame

## Charcoal-grilled Main Courses

- 47 · **Lahem Meshwi** **لحم مشوي** 15.50  
Charcoal-grilled tender cubes  
of specially prepared lamb
- 48 · **Shish Taouk** **شيش طاووق** 15.50  
Charcoal-grilled skewers of marinated chicken  
cubes, served with or without garlic sauce
- 49 · **Kafta Meshwi** **كفتة مشوي** 15.50  
Charcoal-grilled skewers of seasoned  
minced lamb with onion and parsley
- 50 · **Mixed Grills** **مشاوي مشكلة** 16.00  
Charcoal-grilled skewers of seasoned  
minced lamb, marinated lamb and chicken  
cubes, served with or without garlic sauce  
Contains wheat and gluten
- 51 · **Kafta Khosh-Khash** **كفتة خشخاش** 16.00  
Charcoal-grilled skewers of minced lamb,  
served on a bed of spicy sauce
- 52 · **Kafta Yoghurtieh** **كفتة بالبن** 16.00  
Charcoal-grilled skewers of minced lamb,  
topped with yoghurt  
Contains wheat, gluten, nuts, and milk
- 53 · **Kastaleta Lamb or Veal** **ریش غنم** 17.00  
Specially prepared lamb or veal cutlets,  
grilled and served with french fries
- 54 · **Farrouj Meshwi** **فروج مشوي** 17.00  
Charcoal-grilled boneless baby chicken,  
served with or without garlic sauce  
Contains sesame

## Main Courses

- 55 · **Special Dish of the Day** **الطبق اليومي** 14.00  
Ask your waiter for the chef's special of the day
- 56 · **Roast Lamb** **خروف محشي** 16.00  
Braised shank of lamb marinated in special herbs  
and spices, served with seasoned rice  
Contains wheat, gluten, mustard, egg, milk,  
soya, celery and nuts
- 57 · **Roast Chicken** **دجاج بالفرن** 16.00  
Roast chicken marinated in garlic,  
lemon and special spices  
Contains wheat, gluten, milk, soya,  
celery, mustard and egg



The pattern is for more substantial dishes to follow the Mezza. These can be small dishes of meat or fish, whole stews and grills or speciality baked pastries

58 · <b>Lamb with Vegetables and Rice</b> <b>لحم مع خضار وأرز</b>	16.00
Cubes of lamb cooked with green and red peppers, served with rice Contains wheat, gluten, celery, egg and milk	
59 · <b>Chicken with Vegetables and Rice</b> <b>دجاج مع خضار و أرز</b>	16.00
Cubes of chicken cooked with green and red peppers, served with rice Contains wheat, gluten, celery, egg and milk	
60 · <b>Tawayeh Lahem with Rice</b> <b>طواية لحمة مع أرز</b>	16.00
Cubes of tender lamb cooked with onion, garlic, green peppers and tomatoes, served with rice Contains wheat, gluten and celery	
61 · <b>Stuffed Cabbage</b> <b>ملفوف محشي</b>	15.50
Cabbage stuffed with rice, minced meat and spices	
62 · <b>Koussa Warak Inab and Stuffed Aubergine</b> <b>كوسا ورق عنب و باذنجان محشي</b>	16.00
Vine leaves, courgette and aubergine stuffed with rice, minced meat, and parsley, cooked with lemon juice	
63 · <b>Kibbeh Saynieh</b> <b>كبة بالصينية</b>	16.00
Minced lamb mixed with spices and cracked wheat, filled with sautéed minced meat, pine kernels and onion, served with a yoghurt and cucumber salad Contains wheat, gluten, milk and nuts	
64 · <b>Shawarma Lamb</b> <b>شاورما لحم</b>	15.00
Roasted thin slices of marinated prime lamb, served with sesame oil sauce, onion, parsley, and tomato. Contains sesame	
65 · <b>Shawarma Chicken</b> <b>شاورما دجاج</b>	15.00
Roasted thin slices of marinated chicken breast, served with garlic sauce and tomato	

## Vegetarain Main Courses

66 · <b>Aubergine Stew</b> <b>باذنجان مع أرز</b>	15.00
Served with vermicelli rice Contains wheat, gluten and egg	
67 · <b>Okra Stew</b> <b>بامية مع أرز</b>	14.50
Served with vermicelli rice Contains wheat, gluten and egg	
68 · <b>Green Bean Stew</b> <b>لوبية مع أرز</b>	14.50
Served with vermicelli rice Contains wheat, gluten and egg	

## Side Orders

69 · <b>Lebanese Vermicelli Rice</b> <b>أرز بالشعرية</b>	4.00
Contains wheat, gluten and eggs	
70 · <b>Rice with Minced Lamb</b> <b>أرز باللحم</b>	4.50
Contains wheat, gluten, milk, soya, celery and nuts	
71 · <b>French Fries</b> <b>بطاطا مقلية</b>	3.50



It is with the desserts that the true celebrations begin...

## Maroush Specials

72 · **Business Lunch Platter (maximum one person)** 20.00

A mixed selection of six starters with a choice of the dish of the day, mixed shawarma or two skewers of mixed grill

73 · **Set Menu for Two (maximum two people)** 60.00

Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh followed by mixed grills and Lebanese sweets

74 · **Set Menu for Four (maximum four people)** 120.00

Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh, warak inab, kibbeh shamieh, followed by roast lamb, mixed grills and Lebanese sweets, accompanied by a complimentary bottle of Lebanese House Wine

The Maroush Specials include dishes that contain various allergens which are listed under each dish in the menu

## Desserts

75 · **Ossmallieh عشملية** 4.50

Baked vermicelli with cream cheese, topped with rosewater syrup, sprinkled with pistachios  
Contains wheat, gluten, milk and nuts

76 · **Knefeh كنافه** 4.50

Cream cheese topped with semolina served with syrup  
Contains wheat, gluten and milk

77 · **Baklawa بقلالة** 4.50

Selection of miniature traditional Lebanese pastries filled with nuts and syrup  
Contains wheat, gluten and nuts

78 · **Mouhallabieh مهلبية** 4.50

Lebanese milk pudding, topped with rosewater syrup, sprinkled with pistachios  
Contains milk and nuts

79 · **Lebanese Rice Pudding رز بالحليب** 4.50

Traditional rice dessert with rosewater  
Contains milk and nuts

80 · **Fresh Fruit Platter فواكة مشكلة** 11.00

A selection of freshly cut seasonal fruits





And so with the desserts,  
and the sips of mint tea or dark  
coffee that accompany them,  
a traditional Lebanese meal  
comes to an end

## Soft Drinks and Water

81 ·	Soda	3.00
82 ·	Tonic	3.00
83 ·	Bitter Lemon	3.00
84 ·	Ginger Ale	3.00
85 ·	Coca Cola	3.00
86 ·	Diet Coke	3.00
87 ·	7UP	3.00
88 ·	Diet 7UP	3.00
89 ·	Red Bull	4.00
90 ·	Laban Ayran لبن عيران Contains milk	3.50
91 ·	Still Water - small bottle	2.00
92 ·	Still Water - large bottle	3.50
93 ·	Sparkling Water - small bottle	2.00
94 ·	Sparkling Water - large bottle	3.50

## Juices

95 ·	Fresh Carrot جزر	3.50
96 ·	Fresh Orange برتقال	3.75
97 ·	Fresh Grapefruit كريب فروت	3.75
98 ·	Pineapple أناناس	3.50
99 ·	Mango مانغا	3.50
100 ·	Fresh Melon شمام	3.50
101 ·	Tomato طماطم	3.50
102 ·	Fresh Lemon ليمون	3.00
103 ·	Fruit Cocktail: فواكه مشكل A cocktail of blended melon, pineapple, banana, mango pulp and beetroot	3.50

## Hot Beverages

104 ·	Lebanese Coffee	2.75
105 ·	Espresso	2.75
106 ·	Macchiato	2.75
107 ·	Café Latte	2.75
108 ·	Cappuccino	3.25
109 ·	Decaffeinated Coffee	2.50
110 ·	Americano	2.75
111 ·	Café Mocha	2.75
112 ·	Hot Chocolate	3.25
113 ·	Flat White	2.75
114 ·	White Coffee (Orange Blossom)	2.25
115 ·	Irish Coffee	8.00
116 ·	English Tea	2.00
117 ·	Mint Tea	2.75
118 ·	Peppermint Tea	2.75
119 ·	Extra shot	50p

🌱 Suitable for Vegetarians 🌶️ Spicy

Lebanese cuisine can contain a number of allergens, we therefore, cannot guarantee that our food does not contain: Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soya, Milk, Nuts, Celery, Mustard, Sesame, Molluscs. For any comments or queries please ask your waiter or email us at [customer-care@maroush.com](mailto:customer-care@maroush.com). Or you can write to us at: Customer Care, Maroush, 45-49 Edgware Road, London W2 2HZ. All our prices are in GBP and include VAT. Service charge is not included. Chip and PIN cards are only accepted by using PIN numbers. Non Chip and PIN cards will be accepted only upon showing a valid ID card.





**Maroush Vere Street**, 4 Vere Street, London W1G 0DG **020 7493 5050**  
**Maroush Live Entertainment**, 4A Vere Street, London W1G 0DG **020 7493 3030**  
**Maroush Edgware Road (Live Entertainment)**, 21 Edgware Road, London W2 2JE **020 7723 0773**  
**Maroush Beauchamp Place**, 38-39 Beauchamp Place, London SW3 1NU **020 7581 5434**  
**Maroush Express**, 68 Edgware Road, London W2 2EG **020 7224 9339**  
**Maroush Gardens**, 1 Connaught Street, London W2 2BH **020 7262 0222**



**BAKEHOUSE**

**Maroush Bakehouse Earl's Court**, 131 Earl's Court Road, London SW5 9RQ **020 7370 4324**  
**Maroush Bakehouse Marble Arch**, 45-49 Edgware Road, London W2 2HZ **020 7262 1915**  
**Maroush Bakehouse Knightsbridge**, 40 Beauchamp Place, London SW3 1NU **020 7581 5434**  
**Maroush Bakehouse Hyde Park Corner**, 33A Knightsbridge, London SW1X 7NL **020 7235 0665**



**Beirut Express Edgware Road**, 112-114 Edgware Road, London W2 2DZ **020 7724 2700**  
**Beirut Express Old Brompton Road**, 65 Old Brompton Road, London SW7 3JS **020 7591 0123**



**Sidi Maarouf (Live Entertainment)**, 56-58 Edgware Road, London W2 2JE **020 7724 0525**



**Randa by Maroush**, 23 Kensington Church Street, London W8 4LF **020 7937 5363**



**Ranoush Kings Road**, 338 Kings Road, London SW3 5UR **020 7352 0044**  
**Ranoush Edgware Road**, 43 Edgware Road, London W2 2JE **020 7723 5929**  
**Ranoush High Street Kensington**, 86 High Street Kensington, London W8 4SG **020 7938 2234**



**Crocker's Folly**, 24 Aberdeen Place, St John's Wood, London NW8 8JR **020 7289 9898**

Let's be friends:  @maroush  
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Your friend is your needs answered.  
He is your field which you sow with love and reap with thanksgiving...

Khalil Gibran