



Argan Restaurant

M O R O C C A N - L E B A N E S E C U I S I N E

Cold Mezze

- HUMMUS & PITTA (V)** 7
Chickpea puree, sesame paste and lemon juice.
- BABA GHANOUJ & PITTA (V)** 7
Grilled aubergine puree, sesame paste and yoghurt.
- TABOULEH (V)** 7
Parsley, crushed wheat, tomatoes, onions, lemon juice and olive oil.
- VINE LEAVES (V)** 7
Grape vine leaves stuffed with rice, tomatoes, parsley and onions. Cooked in lemon juice and olive oil.
- FATTOUSH (V)** 7
Lettuce, tomatoes, cucumber, mint, onions, sumac and toasted Lebanese bread.

Traditional Soups

- HARIRA SOUP (V)** 6
Traditional Moroccan soup with lentils, chickpeas, tomatoes and onions.
- LENTIL SOUP (V)** 6
Lentils, finely chopped garlic, carrots and onions.

Hot Mezze

- HUMMUS AWARMA & PITTA (N)** 7
Chickpea puree topped with sautéed diced lamb and pine nuts.
- FALAFEL (V)** 7
Deep fried chickpeas croquettes and broad beans served with sesame paste.
- MOUSSAKA (V)** 8
Baked aubergines, tomatoes, onions and chickpeas.
- HALLOUMI MESHWE (V)** 7
Grilled halloumi cheese, tomato, cucumber, black olives and olive oil.
- BATATA HARRAH (V)** 8
Potato cubes sautéed in garlic, sweet peppers, chilli, onions and fresh coriander.
- CHICKEN LIVER** 8
Marinated chicken liver, sautéed in garlic and lemon juice.
- CHICKEN WINGS** 9
Charcoal grilled marinated spicy chicken wings.
- SOUJEK** 8
Lebanese sausages flambéed in lemon juice and pomegranate sauce.
- KIBBEH LAMB** 9
Deep fried cracked wheat shell, filled with seasoned minced lamb, onions, and pine kernels.



Some of our dishes may contain nuts, gluten and allergens.
If in doubt please ask your waiter for more information.





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Salads

- MOROCCAN SALAD (V)** 7
Mix roast red & green peppers, tomato, red onions & parsley with herbs & Moroccan dressing.
- GREEK SALAD (V)** 7
Lettuce, tomatoes, cucumber, feta cheese, black olives & dressing.
- CUCUMBER & YOGHURT SALAD (V)** 6
Yoghurt, finely cut cucumber and dried mint.

Argan Pastries

- SAMBOUSEK CHEESE (V)** 8
Deep fried Lebanese pastry filled with mixed cheese.
- SAMBOUSEK LAMB (N)** 8
Deep fried Lebanese pastry filled with minced lamb and caramelised onions.
- KIBBEH LAMB (N)** 9
Deep fried cracked wheat shell, filled with seasoned minced lamb, onions, and pine kernels.
- FATAYER SPINACH (N)** 7
Baked Lebanese pastry, filled with spinach, onions & pine kernels.
- PASTILLA CHICKEN (MINI)** 8
Layers of pastry, filled with spring chicken and spices.

Seafood Starters

- CALAMARI** 8
Deep fried calamari, flour, served with chilli, parsley and lime.
- FISH SAMOSAS** 8
Deep fried filo pastry filled with cod, prawns and herbs.
- ROYAL MEDITERRANEAN PRAWNS** 9
Tiger prawns, sautéed with olive oil and fresh chilli.

Chef's Specials

- LAMB SHANK** 20
Lamb shank & 7 spices, slowly roasted, served with vermicilli rice topped with almonds & sesame seeds.
- MOUSSAKA (V)** 17
Baked aubergines, tomatoes, onions and chickpeas served with vermicelli rice.



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MOROCCAN - LEBANESE CUISINE

Moroccan Dishes


- LAMB TAGINE (N)** 18
Slow cooked lamb & prunes, topped with roasted almonds & sesame seeds, served with couscous.
- CHICKEN TAGINE** 17
The most popular dish in Morocco, chicken, green olives and preserved lemon, served with couscous.
- VEGETABLE TAGINE (V)** 16
Braised seasonal vegetables and aromatic spices served with couscous.
- FISH TAGINE & RICE** 19
Cod and prawns with mixed sweet peppers and olives in a tomato sauce served with vermicelli rice.
- KEFTA TAGINE & RICE** 17
Lamb meatballs in tomato sauce topped with an egg (optional) served with vermicelli rice.
- PASTILLA CHICKEN (N)** 17
Baked thin layers of pastry filled with spring chicken, almonds and cinnamon.
- LAMB COUSCOUS** 19
Lamb & vegetable casserole, served on a bed of couscous with chickpea broth & sultanas.



Charcoal Grills

- CHICKEN SHAWARMA** 18
Shredded grilled marinated chicken, served with vermicelli rice & salad.
- LAHEM MESHWI** 19
Charcoal grill tender lamb cubes, served with vermicelli rice & salad.
- SHISH TAOUK** 18
Charcoal grilled marinated chicken cubes, served with vermicelli rice & salad.
- KAFTA KHASH KHASH** 18
Charcoal grill seasoned mince lamb, onions, parsley, khash khash sauce, served with vermicelli rice & salad.
- FARROUJ MESHWI** 19
Charcoal grilled marinated boneless baby chicken, served with chips & salad.
- LAMB CUTLETS** 20
Charcoal grilled marinated lamb cutlets, served with chips & salad.
- ARGAN MIXED GRILL** 20
Charcoal grilled kafta, chicken cubes & lamb cubes, served with vermicelli rice & salad.
- SEABASS GRILL** 20
Grilled whole seabass, Moroccan spices mixture, served with vermicelli rice & salad.

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MOROCCAN - LEBANESE CUISINE

Desserts

BAKLAWA (N)(V)	6
<i>Selection of traditional middle eastern pastries.</i>	
HONEY & CINNAMON PUDDING (V)	6
<i>Honey and cinnamon sponge topped with rich butterscotch sauce.</i>	
STICKY TOFFEE PUDDING (V)	6
<i>A traditionally made round sticky toffee pudding packed with fudge pieces and lashings of toffee sauce.</i>	
BOMBED BY CHOCOLATE (V)	6
<i>Chocolate ice cream bomb with a chocolate sauce centre enrobed in real belgian chocolate.</i>	
ICE CREAM - 3 SCOOPS (V)	6
<i>Choose from pistachio (N), dark chocolate, vanilla rose and strawberry.</i>	

Side Orders

VERMICELLI RICE (V)	5
COUSCOUS (V)	5
BREAD (V)	3
CHIPS (V)	5
MIXED OLIVES (V)	5

Hot Drinks

FRESH MOROCCAN MINT TEA	3
<i>Small pot</i>	
ARABIC COFFEE	3
TEA (PG) / GREEN TEA	3
SINGLE ESPRESSO	3
DOUBLE ESPRESSO	5
CAPPUCCINO	3
CAFE LATTE	3
HOT CHOCOLATE	4

Shisha

WATERMELON	20
APPLE	20
KIWI	20
MINT	20
GRAPE	20

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SET MEALS

Light Mezze

6 STARTERS

HUMMUS
SAMBOUSEK CHEESE
TABOULEH
FALAFEL
KIBBEH LAMB
CHICKEN WINGS

18

Price Per Person / 2 People Min

Feast Menu

4 STARTERS + 2 MAINS

HUMMUS
FATTOUSH
BATATA HARRAH
CHICKEN WINGS
LAMB COUSCOUS
CHICKEN TAGINE

27

Price Per Person / 2 People Min

Veg Platter

4 STARTERS + 2 MAINS

HUMMUS
TABOULEH
BATATA HARRAH
FALAFEL
VEGETARIAN TAGINE
MOUSSAKA

22

Price Per Person / 2 People Min

Meshwe Platter

4 STARTERS + 2 MAINS

HUMMUS
TABOULEH
FALAFEL
CHICKEN WINGS
ARGAN MIXED GRILL
LAMB SHANK

30

Price Per Person / 2 People Min

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