

K O U K A S H

· L I V E R P O O L ·

BAR & RESTAURANT



WELCOME TO KOUKASH

Founded by racehorse owner Dr. Marwan Koukash and inspired by his passion for bringing people together through the love of food.

This menu has been carefully crafted under Marwan's guidance and our highly skilled chefs to bring you a mixture of steady classics from the Mediterranean to the Middle East.

We hope you share our love of Mediterranean and Middle Eastern dining, and enjoy the KOUKASH experience as much as we enjoyed creating it.

SMALL PLATES

HOUMOUS & WARM PITTA BREAD (VE, DF) - 8.0

Our homemade Lebanese style houmous served with warm pitta bread or carrot battons

CHICKEN KEBAB - 9.5

Cubes of succulent marinated chicken with onion and peppers served with Tahini

LAMB KOFTA (GF) - 9.5

Ground lamb with a tang of fresh chilli, garlic, and coriander on a skewer complimented by tzatziki

ARANCINI (V) - 8.0

Italian risotto balls, lightly fried in bread crumbs

MEDITERRANEAN FRIED CALAMARI - 9.5

Delicious light calamari dusted with light spices, then delicately fried and served with a lime mayonnaise

SOUP OF THE DAY (V) - 7.5

Chef's soup of the day served with warm crusty roll

STUFFED VINE LEAVES (VE, GF, DF) - 7.5

Tender vine leaves wrapped around a savoury rice and onion filling, a Mediterranean Sushi! Served warm or cold

FALAFAL WITH TAHINI (VE, GF, DF) - 8.0

Deep-fried chickpea patties with fresh herb and a tangy tahini

PAN FRIED HALLOUMI (V-GF) - 8.0

Halloumi the famous cheese of the Eastern Mediterranean, Greek style, served with spicy mayonnaise

SPICY POTATO (VE, GF, DF) - 7.5

Fried Potato Cubes, chilli powder, coriander and sumac

ALBONDIGAS (GF, DF) - 9.5

Spanish Spicy meat balls in a tomato salsa

SEAFOOD MEDLEY (GF) - 9.75

Fresh mixed seafood - squid, prawns and salmon bound in a creamy garlic sauce

KING PRAWNS - 9.75

King Prawns in a light batter served with Aioli

All food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request.

A discretionary 10% service charge will be added to your bill. All weights stated are uncooked.

(V): this dish is vegetarian (VE): this dish is or can be made vegan (GF): this dish is or can be made gluten free (DF): this dish is or can be made dairy free

LARGE PLATES

SEAFOOD RISOTTO (GF) - 18.95

High quality Arborio rice cooked in a white wine and lobster bisque with fresh squid, prawns and salmon with a hint of dill

WHITE WINE GARLIC KING PRAWN LINGUINE - 19.95

Linguine pasta complimented by fresh king prawns in a garlic, white wine and fresh cream sauce with a shaved Parmigiano Reggiano cheese top

PENNE A'LA VODKA WITH SALMON - 18.95

A house special, penne pasta cooked with diced salmon in a vodka cream sauce, with cherry tomato and basil, finished with parmesan cheese

MOROCCAN

CAULIFLOWER STEAK (V, GF) - 16.95

Cauliflower roasted in Moroccan inspired spices served with Greek yoghurt

LEBANESE AUBERGINE STEAK (V, GF) - 15.95

Roasted Aubergine on a bed of tender stem broccoli, lightly spiced tomato sauce and topped with feta cheese

MEDITERRANEAN STYLE SCOUSE (DF) - 18.95

Famous local scouse with a Mediterranean twist, beef stew with potatoes and onion

TRADITIONAL FISH & CHIPS (DF) - 18.95

Fried Cod in crispy batter, served with hand cut chips and mushy peas

GRILLS

10OZ SIRLOIN STEAK - 34.95

Locally sourced, aged 10oz Sirloin Steak, cooked to your liking served with hand cut chips, Chef's own pea shoot salad tomatoes and garlic field mushrooms. Please choose from Peppercorn or Wild Mushroom Sauce

CHICKEN KEBAB (GF) - 22.95

A very popular Middle Eastern dish, tender and juicy chicken that's been marinated in earthy spices, yoghurt, lemon juice and garlic. Served with hand cut chips and Tzatziki

LAMB KOFTA (GF) - 22.95

Ground lamb with a tang of fresh chilli, garlic and coriander on a skewer complimented by tzatziki and hand cut chips

KOUKASH MIXED GRILL (GF) - 26.95

Chicken skewers, King Prawns, Lamb Kofta kebab, Grilled Vegetables and Panfried Halloumi Cheese served with hand cut chips. Tzatziki and Tahini dip

LEBANESE LAMB KOFTA BURGER - 22.95

Ground lamb patties with a tang of fresh chilli and garlic topped with grilled Halloumi, served with hand cut chips

BREADS & SIDES

PITTA BREAD - 4.5

MEDITERRANEAN MARINATED KALAMATA OLIVES (VE, GF, DF) - 4.5

GRILLED MEDITERRANEAN VEGETABLES (GF) - 4.5

HAND CUT CHIPS, PARMESAN & TRUFFLE OIL (GF) - 6.5

DESSERTS

BAKLAVA (V) - 8.5

Ottoman inspired exquisite filo pastry treats served with pistachio ice cream

TRADITIONAL CHEESE BOARD (V) - 13.5

Selection of local cheese & delicious chutney enough for 2

SAN SEBASTIAN CHEESECAKE (V) - 8.5

Baked Cheesecake with mixed berries, whipped cream and vanilla sauce

STICKY TOFFEE PUDDING (V) - 8.5

Moist sponge cake, made with finely chopped dates, topped with toffee sauce, served with a custard or vanilla ice-cream

WARM APPLE CRUMBLE (V) - 8.5

Baked apple with a crunchy topping, served with a custard or vanilla ice-cream

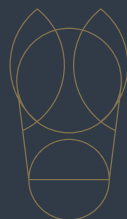
SELECTION OF HOUSE ICE-CREAM - 7.5

Choose from salted caramel, pistachio, chocolate chips or mango sorbet

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DOUBLETREE BY HILTON LIVERPOOL HOTEL & SPA

6 | Sir Thomas Street | Liverpool | L1 6BR
0151 556 1222