



K O U K A S H

L I V E R P O O L

**BAR & GRILL**

# WELCOME TO K O U K A S H B A R & G R I L L

Founded by racehorse owner Dr. Marwan Koukash, inspired by his passion for uniting people through the joy of food.

Our menu has been meticulously curated under Marwan's guidance and brought to life by our talented chefs to offer you a blend of timeless classics and innovative flavours from around the world.

Dive into this culinary adventure, savouring international tastes and the **KOUKASH** experience we loved creating for you.



## SMALL PLATES

TAKE YOUR TASTE BUDS ON A FLAVOURFUL JOURNEY ACROSS THE GLOBE

### TANDOORI CHICKEN TIKKA SKEWERS 9.95 GF

From the heart of India, tender chicken pieces marinated in a fragrant blend of spices and yogurt are skewered and chargrilled to smoky perfection. Served with cooling minted yogurt and a refreshing kachumber salad

### MEDITERRANEAN SPICED BOMBS 7.50

A twist on Italian arancini, these crispy golden bulgur wheat bombs are packed with a Middle Eastern-inspired filling of spiced lamb and beef. Served with a light tahini dip, they offer bold Mediterranean flavours

### SMOKED CAULIFLOWER BITES 7.20

A plant-based delight hailing from American BBQ culture, these sticky cauliflower wings are coated in a smoky, tangy barbecue glaze. Paired with a creamy ranch dip, they're a satisfying starter with a vegan twist

### FRIED ZA'ATAR-KISSED HALLOUMI 9.75

This Middle Eastern classic features golden-fried halloumi cheese, complemented by a vibrant salad of mixed greens, juicy pomegranate seeds, and a drizzle of zesty za'atar dressing – a perfect balance of salty, sweet, and tangy flavours

### THE ULTIMATE HUMMUS PLATE 7.20

A celebration of Lebanese tradition, our signature creamy hummus is served with an assortment of pickled vegetables and warm naan bread. It's a timeless classic reimaged for modern tastes

### PRAWNS 65 11.95

A South Indian street food favourite, these juicy prawns are marinated in a fiery blend of spices, then fried until crisp. Packed with bold, tangy flavours, this dish is perfect for spice lovers seeking an adventurous bite

### GOLDEN CITRUS CALAMARI 9.45

Inspired by coastal Mediterranean cuisine, crispy calamari rings are lightly drizzled with sesame and chilli-infused oil, then served with a zesty lime wedge and roasted garlic aioli for an irresistible finish

### VELVET CAULIFLOWER ALMOND SOUP 7.20 VE

This creamy soup takes inspiration from European comfort food, blending the nutty warmth of roasted almonds with the earthy richness of cauliflower. Topped with toasted almonds and served with sourdough crostini, it's a bowl of pure indulgence

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. All prices include VAT.

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



## MAIN COURSES

### FROM THE SEA

#### PISTACHIO-CRUSTED OCEAN TREASURE 27.95 GF

A nod to Mediterranean elegance, this dish features a tender salmon fillet crusted with pistachios. Paired with herb-grilled fennel, vibrant rainbow carrots, and leek-bacon confit, it's finished with a silky lemon butter sauce for a decadent experience

#### VODKA BLUSH RIGATONI 21.95 V

A house favourite with roots in Italian-American cuisine, this creamy vodka-infused pomodoro sauce envelops perfectly cooked rigatoni. Served with your choice of chicken or salmon, it's an indulgent take on a classic

#### GOLDEN CATCH WITH CHIPS 20.95

A quintessential British pub dish, our crispy beer-battered cod is served alongside golden chips, a velvety pea purée, and tangy tartar sauce for a taste of the seaside

### FROM THE LAND

#### BUTTER CHICKEN (MURGH MAKHANI) 24.95

One of India's most beloved dishes, tender chicken is cooked in a rich, spiced butter-tomato sauce enhanced with creamy cashew nuts. Served with soft naan bread and fragrant basmati rice, it's the ultimate comfort food

#### MEDITERRANEAN FLAME-GRILLED RIBEYE 32.95

Inspired by the sun-soaked coasts of the Mediterranean, this perfectly grilled ribeye steak is seasoned with bold spices and paired with vine-roasted cherry tomato, duck fat confit crispy potato barrels. Perfect finish with peppercorn sauce or red wine

#### BEIRUT FEAST PLATTER 27.45

Transport yourself to the bustling streets of Beirut with this platter featuring juicy shish taouk skewers, tender lamb kofta, and golden halloumi. Served with fragrant rice and a refreshing bewas salad (tomato, cucumber, parsley, and lemon)

#### THE TRUFFLE ROYALE 21.95

A luxurious take on the classic burger, this Wagyu beef patty is topped with crispy bacon, melted cheddar, black truffle mayonnaise, and crispy onion strings. Served with golden hand-cut chips, it's a show-stopper

#### MIDDLE EASTERN GRILLED CHICKEN SKEWERS 20.95 GF

This vibrant dish brings the flavours of the Levant to your table. Tender chicken, marinated in earthy spices, yogurt, and garlic, is grilled on skewers and served with hand-cut chips and refreshing Tzatziki

#### PORCINI TRUFFLE RISOTTO 21.95 V

Inspired by the forests of Italy, this creamy risotto is infused with earthy porcini mushrooms, white wine, and a hint of truffle. Topped with parmesan and fresh chives, it's a vegetarian delight

#### SOUTH INDIAN BEEF PEPPER FRY 22.95

A classic from South India, this dish features tender beef stir-fried with black pepper, bell pepper, curry leaves, and vibrant spices. Served with flaky paratha and cooling raita, it's a bold and aromatic delight

#### PLANT-BASED HERB LAMB SENSATION 21.95 VE

This vegan creation pays homage to British Sunday roasts. Herb-infused plant-based lamb chops are paired with creamy green pea mash, caramelized shallots, buttered carrots, and a mint-infused jus for a truly comforting dish

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## PIZZA

### CLASSIC MARGHERITA 18.95

Classic margherita pizza topped with herb-infused tomato sauce and melted mozzarella – a timeless favourite

### MEDITERRANEAN CHICKEN PIZZA 20.45

Juicy chicken, mixed peppers, red onion, and chillies are layered on herb tomato sauce and mozzarella, delivering bold flavours with every bite



## SIDES

MEDITERRANEAN  
GRILLED VEGETABLES  
4.95

CRISPY SWEET POTATO FRIES  
4.95

SKINNY FRIES  
4.95

GARLIC ROASTED POTATOES  
4.95

GARLIC BREAD  
10.99



## DESSERTS

### CHOCOLATE LOVER'S DREAM 7.95

Inspired by Belgian patisserie, this rich chocolate biscuit base is layered with truffle mousse, brownie cubes, and chocolate crumb, then paired with a tart berry compote

### AUTUMN HARVEST CRUMBLE 7.95

A comforting British classic with a seasonal twist, featuring warm spiced pears and a nutty almond crumble, served with creamy vanilla ice cream

### PISTACHIO DELIGHT PANCAKES 8.95

Golden pan-fried pancakes generously filled with sweet and creamy pistachio for a nutty, decadent finish

### EGYPTIAN DESSERT BLISS (UMM ALI) 7.95

An Egyptian favourite, this sweet bread pudding is soaked in milk, mixed with nuts and shredded coconut, and baked to perfection for a taste of tradition

### FROZEN INDULGENCE TRIO 7.95 VE

Choose from Vanilla, Belgian Chocolate Chip, Butterscotch, Pistachio, Passion Fruit, Lemon, or Raspberry for a refreshing end to your meal

K O U K A S H L I V E R P O O L  
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