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MABEL LOUNGE  
**STEAKHOUSE**

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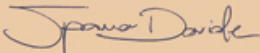
STEAKHOUSE



THE STYLE OF

★ TEXAS ★

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, CONSULT WITH A MEMBER OF STAFF BEFORE ORDERING. PLEASE NOTE THAT CERTAIN DISHES MAY CONTAIN TRACES OF NUTS OR THEIR DERIVATIVES. SOME DISHES MAY ALSO CONTAIN GLUTEN.

MENU MADE BY  


| TEXAN STARTERS                                                                                                                                                                   |       |
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| <b>PULLED LAMB SANDWICH</b><br><small>LOW &amp; SLOW COOKED LAMB LEG PULLED APART IN A SOFT BRIOCHE BUN, SERVED WITH WILD ROCKET SALAD AND SPICY MINT &amp; YOGHURT DIP.</small> | 10.45 |
| <b>CRISPY CHICKEN FILLET</b><br><small>DEEP-FRIED WITH A LIGHT BATTER COATED IN AIOLI, SERVED ON A BED OF BABY GEM LETTUCE, AND GARNISHED WITH FINELY CHOPPED CHIVES.</small>    | 8.50  |
| <b>FLAME GRILLED LAMB CHOPS</b><br><small>MARINATED LAMB CHOPS SPICED WITH A HINT OF PAPRIKA AND CUMIN RUB, SERVED ON A BED OF POTATO MASH AND GREEN CHIMICHURRI SAUCE.</small>  | 9.95  |
| <b>BBQ CHICKEN WINGS</b><br><small>SUCCULENT TENDER CHICKEN WINGS COVERED IN A SWEET &amp; STICKY SRIRACHA SAUCE, AND SERVED WITH A SLICE OF HOT CORNBREAD.</small>              | 7.30  |
| <b>MABEL FRIES</b><br><small>HAND-CUT CHUNKY FRIES COATED WITH BLACK TRUFFLES AND DUSTED WITH AGED PARMESAN CHEESE.</small>                                                      | 6.95  |

| CHARCOAL GRILL                                                                                                                                                                                           |       |
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| ALL OF OUR CHARCOAL GRILL SELECTIONS ARE SERVED ON A HOT IRON SKILLET. PLEASE DO NOT HANDLE THE HOT PLATTER.                                                                                             |       |
| THE QUALITY OF ALL OUR MEATS & INGREDIENTS ARE CAREFULLY MANAGED FROM FARM TO PLATE. WE DRY AGE OUR PURE-BRED & GRASS-FED ABERDEEN ANGUS FOR UP TO 45 DAYS.                                              |       |
| CHARCOAL GRILL SELECTIONS ARE SERVED WITH A CHOICE OF:<br><u>SIDES:</u> HAND-CUT CHIPS, JASMINE RICE, PEAS, GREEN BEANS, OR CARROTS.<br><u>SAUCES:</u> GARLIC, MUSHROOM, PEPPERCORN, SCHEZWAN, OR GRAVY. |       |
| <b>FILLET</b><br><small>(250G) ONE OF THE MOST TENDER AND LEAN BEEF CUTS. A MUST FOR THE STEAK CONNOISSEUR.</small>                                                                                      | 34.90 |
| <b>SIRLOIN</b><br><small>(250G) A TOP CUT WITH A BEAUTIFULLY WELL-BALANCED FLAVOUR AND TENDER TEXTURE. THE OUTSIDE LAYER OF FAT GIVES THIS CUT IT'S UNIQUE TASTE.</small>                                | 28.45 |
| <b>RIB-EYE</b><br><small>(250G) THE BEAUTIFUL MARBLING ON THE RIB-EYE PROVIDES ITS SUPERB FLAVOUR, JUICINESS, AND TEXTURE.</small>                                                                       | 28.45 |
| <b>T-BONE</b><br><small>(550G) THE T-BONE SELECTION IS THE BEST OF BOTH WORLDS. FILLET ON ONE SIDE, SIRLOIN ON THE OTHER. ONE OF THE MOST SOUGHT-AFTER CUTS.</small>                                     | 40.60 |
| <b>CHICKEN STEAK</b><br><small>CHAR-GRILLED SUCCULENT &amp; TENDER CHICKEN STEAK, PACKED WITH FLAVOUR FROM OUR CHEF'S UNIQUE MARINATION.</small>                                                         | 20.50 |
| <b>SCOTTISH SALMON STEAK</b><br><small>GOLDEN SEARED, INFUSED WITH ROSEMARY, THYME, AND OLIVE OIL. TO CREATE A FRESH, LIGHT, AND DELICIOUS TASTE.</small>                                                | 22.60 |

MABEL SPECIALS

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**THE TOMAHAWK**  
(800G) A TENDER AND SUCCULENT RIB EYE CUT, LEFT ON THE BONE FOR A RICHER FLAVOUR. SERVED WITH CREAMY MASHED POTATO, HOMEMADE COLESLAW SALAD, AND ROASTED ROMANESCO BROCCOLI. RECOMMENDED MEDIUM.

47.70

**BBQ BEEF RIBS**  
HALF RACK OF TENDER BEEF RIBS BRAISED FOR SIX HOURS. GLAZED WITH OUR SPECIAL SMOKEY BBQ SAUCE. SERVED ALONGSIDE HAND-CUT CHIPS AND HOMEMADE COLESLAW.

27.60

**CHATEAUBRIAND MABEL**  
(400G) 2 SERVINGS. REVERSE SEARED & COLD SMOKED CENTER CUT BEEF FILLET. SERVED WITH A MIX OF SIDE DISHES AND GARLIC BUTTER.

53.80

**SURF & TURF**  
THIS DELIGHTFUL PAIRING OF LAND & SEA. FEATURES A PERFECTLY SEARED FILLET MIGNON ALONGSIDE SUCCULENT SHRIMPS SWIMMING IN A CREAMY LEMONY SAUCE.

49.95

| MABEL BURGERS                                                                                                                                                                                               |  | SALADS                                                                                                                                                                                                                                                     |  |
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| <b>FLAMING HOT WAGYU</b> 16.80<br><small>2 X 4OZ BEEF PATTIES WITH TRUFFLE MAYONNAISE AND RED LEICESTER CHEESE, SERVED ON A BED OF LETTUCE AND TOMATOES, AND FINALLY TOPPED WITH OUR PERI PERI MAYO</small> |  | <b>TIGER PRAWN CAESAR</b> 18.95<br><small>TWO JUICY JUMBO PRAWNS SERVED ON ITALIAN LEAVES SALAD, WITH CHUNKY CROUTONS, PARMESAN SHAVINGS, TOSSED IN A CAESAR STYLE DRESSING.</small>                                                                       |  |
| <b>MEXICO</b> 14.95<br><small>2 X 4OZ BEEF PATTIES WITH AIOLI, MELTING CHEESE SLICES SERVED ON A BED OF LETTUCE, RED ONION AND BELL PEPPERS, AND TOPED WITH OUR CHEF'S GREEN CHIMICHURRI</small>            |  | <b>FLAME GRILLED STEAK TAGLIATA</b> 17.95<br><small>(225G) SIRLOIN STEAK SERVED ON A BED OF ROCKET SALAD WITH A CHIMICHURRI DRESSING, TOPPED WITH PARMESAN SHAVINGS AND CRISPY ONIONS</small>                                                              |  |
| <b>CRISPY CHICKEN MABEL</b> 13.60<br><small>SUCCULENT DEEP-FRIED CHICKEN WITH A LIGHT BATTER, COATED IN OUR SPICY AIOLI SAUCE, SERVED WITH TOMATO, COLESLAW, AND TOMATO RELISH.</small>                     |  | <b>GRILLED TOFU SALAD</b> 15.95<br><small>HEALTHY AND NUTRITIOUS ALTERNATIVE TO TRADITIONAL GRILLED MEAT, SERVED WITH CRISP ONIONS, CORIANDER, LETTUCE, GREEN PEPPERS, SPRING ONION, AND CROUTONS, AND DRIZZLED WITH SCOTCH BONNET PERI PERI MAYO.</small> |  |
| SIDES                                                                                                                                                                                                       |  | DESSERTS                                                                                                                                                                                                                                                   |  |
| <b>BUTTERMILK CORNBREAD</b> 3.95                                                                                                                                                                            |  | <b>MABEL RED VELVET</b> 7.50<br><small>SOUTHERN RECIPE WITH A TRADITIONAL APPROACH. LIGHT AND TENDER RUBY RED CAKES HELD TOGETHER WITH A RICH VANILLA FROSTING.</small>                                                                                    |  |
| <b>HAND-CUT CHIPS</b> 4.20                                                                                                                                                                                  |  | <b>BANANA FOSTER CHEESECAKE</b> 7.50<br><small>DELICIOUS VANILLA CREAM CHEESE, TOPPED WITH A THICK AND CREAMY BANANA BROWN SUGAR FOSTER, IN A CRUNCHY CINNAMON COOKIE CRUMB.</small>                                                                       |  |
| <b>MASH POTATO GRATIN</b> 4.45                                                                                                                                                                              |  | <b>HOT STICKY TOFFEE PUDDING</b> 7.50<br><small>A POPULAR SELECTION. SWEET, WARM, AND LUSCIOUS. TOPPED WITH A FLUFFY COCONUT WHIPPED CREAM.</small>                                                                                                        |  |
| <b>HOMEMADE COLESLAW</b> 3.95                                                                                                                                                                               |  |                                                                                                                                                                                                                                                            |  |
| <b>ROASTER ROMANESCO BROCOLLI</b> 4.45                                                                                                                                                                      |  |                                                                                                                                                                                                                                                            |  |
| <b>JASMINE RICE</b> 3.95                                                                                                                                                                                    |  |                                                                                                                                                                                                                                                            |  |
| SAUCES                                                                                                                                                                                                      |  |                                                                                                                                                                                                                                                            |  |
| <b>GREEN CHIMICHURRI</b> 2.95                                                                                                                                                                               |  |                                                                                                                                                                                                                                                            |  |
| <b>ROASTED SCOTCH BONNET PERI PERI MAYO</b> 2.95                                                                                                                                                            |  |                                                                                                                                                                                                                                                            |  |
| <b>MABEL STYLE GARLIC BUTTER</b> 2.95                                                                                                                                                                       |  |                                                                                                                                                                                                                                                            |  |
| <b>CLASSIC AIOLI</b> 2.95                                                                                                                                                                                   |  |                                                                                                                                                                                                                                                            |  |