

A fantastic 2 course early dinner
& Glass of house wine

£19.95

Ideal for pre-theatre and comedy walks customers

From 5:00pm - 6:30pm

Available every day except Saturdays & Bank holidays

Starters

(VN) Traditional Moroccan Mezze

Our mezze includes hommos Maghribi, Zaalouk, meshouia, taktouka, Tabouleh, marinated feta cheese, Barba, laadas, bakkoula, khezzou m'shernal', olives and pita

Briouats Lalla Fatima

A great combination of kofta briwat, or (V) goat cheese and black olives briwats, Served with Falafel, hommos, house salad garnish, Moroccan salsa, jben and pita

(V) Jabna maghribia

Herby roasted peppers and grilled halloumi on Hommos, toasted flat bread

(V) Home Made Harira

Harira is traditional Moroccan soup, rich in minerals and vitamins, made with lentils, Vermicelli, Chickpeas, coriander and aromatic spices

Or

(V) Tomato and Herb Soup served with flavoured bread

Zhor Sampler Platter - for 2 to share – Tagine Zhor style

An assortment of potato skins filled with lamb kofta 'n' cheese or (V) Baba ganouj 'n' feta cheese, spicy chicken wings, falafel, chicken briwats, and flavoured bread, Served with jben and sharmoula harra

(V) Khobz bjben

Melted goat's cheese, roasted herby peppers on baba ganouj toasted flat bread

(V) Pumpkin Kibbeh

Mediterranean savoury filled with special blend of pumpkin, chopped chickpeas and aromatic herbs and spices

(N) Lamb Sambouic

Deep fried pastry filled with minced lamb and pine nuts

(V) Tquitaat Darna

baba Ganouj, Moroccan Hommos, marinated Olives, salad garnish and pita

Jawaneh

Charcoal grilled marinated spiced chicken wings served with J'ben

Main Course

(N) Moroccan kefta M'kaoura

A marvellous marinated meatball dish. Cooked in a Moroccan tomato & herb style sauce. Served with rice and roasted almonds

(N) Tagine D'jej bel Barkouk

Chicken tagine with prunes, saffron, ginger, roasted almonds, sesame seeds. Served with rice or cous-cous

(N) Beef Tagine Bel Mashmash Wa louz M'kalli

Moroccan Beef style tagine with caramelised onions apricots, raisins, sprinkled with roasted flaky almonds, and sesame seeds served with rice or Cous Cous.

(V) Vegetarian Tagine

Seasonal vegetables cooked in ginger, cinnamon and coriander sauce served with marinated dry fruits and homemade sauce

(V) Omelette Dyal dar

Packed full with potato, chick peas, onions, peppers and mushrooms. Served with house salad and Moroccan style salsa

(N) Moroccan Chicken kadra

Typical Moroccan chicken dish cooked in coriander sauce, saffron ginger, hint of fresh chillis, chickpeas and almonds. Served with rice.

Moroccan Begri Ba Jelbana Wel Artichoux

Traditional beef dish with green peas, new potatoes and artichoke hearts and Moroccan spices. Served with rice or cous cous

(V) Cous Cous dyal walida

This wonderful dish includes seven original vegetables, served with Tunisian Herrissa, marinated raisins and home made sauce on the side

Moroccan Chicken shawarma

A rolled soft tortilla filled with spicy chicken, sliced peppers, onions, served with house salad , jben and sharmoula harra

(V): vegetarian dish (N): contains nuts or nuts based ingredients

Note: the above price is per person.
If you share a starter and main course we have to charge for each person