

Nibbles

(V) Khobz bzouita £4.95

Trio Moroccan flat bread: plain; herby garlic butter; and sharmoula harra. Served with olive oil

(V) Mixed fresh olives & flavoured flat bread £5.25

Olives marinated in our blend of herbs and spices

(V) Hommos Maghribi - Moroccan style £5.25

Chickpea puree with lemon oil juice. Served with pita

(V) Baba Ghannouj £5.50

Roughly chopped Grilled aubergine mixed with tahini, garlic, fresh lemon juice and olive oil. Served with pita

(V) Halloumi Meshoui £6.95

Grilled halloumi cheese

(V) Tqिताat £7.25

Moroccan Hommos, baba Ganouj, marinated Olives, salad garnish. Served with pita

(V) Batata harra £5.50

Herby cubes of potatoes, with fresh chillies, garlic and sweet peppers

Soups

(V) Harira £7.25

Traditional Moroccan soup, rich in minerals and vitamins, made with lentils, vermicelli, chickpeas, coriander and aromatic spices served with Moroccan bread

(V) Soup of the day According To the Season £6.95

Served with flat bread

Cold Mezze

(VN) Our Famous Traditional Moroccan Mezze for 1 £11.95 "Simply rich with flavours and spices" for 2 £22.50

Zaalouk, meshouia, taktouka, hommos, taboulet, falafel, laadas, barba, bakoula, Khizzou m'shermal, marinated feta cheese with pesto, and olives served with pita

Hot Mezze

(V) Cheese sambousic £7.25

Light filo pastry folded into half moon shape filled with feta cheese, spring onions and herbs

Kemroun M'shermal £8.95

Lightly pan-fried large king prawns in garlic butter, hint of fresh chillies, olive oil, tossed in our blend of herbs and spices and served with sharmoula harra

(V) Falafel £6.95

Deep-fried broad bean and chickpeas, served with our own style Hommos and tahini sauce

Lamb Kibbeh £7.50

A very traditional Mediterranean snack made with minced lamb blended with bread crumbs, chickpeas, celery and spices

Sardines B'sharmoula £7.50

Fresh sardines marinated and stuffed with our chef's herbs and spices. Lightly pan-fried and served with Sharmoula and fresh salad garnish

(N) Briouates Dar alkaid £8.95

An assortment of 5 filo pastries stuffed with kemroun 'n' vermicelle; herby kofta; chicken bastila; Goat cheese black olives and spinach with feta cheese. Served with sharmoula harra and salad garnish

Jawaneh M'shwiyeen £7.15

Charcoal-grilled marinated spiced chicken wings served with Jben (Our own home made yogurt dip)

Zhor Hot Mezze Platters for 2 to share

Vegetarian £24.50

An assortment of potato skins filled with zaalouk 'n' cheese or (V) Baba gannouj 'n' halloumi cheese, pumpkin kibbeh, cheesesamboussic, falafel, Goat cheese, black olives spinach and feta briwats, and flavoured bread. Served with jben and sharmoula harra

Meaty £28.95

A great combination of Lamb kibbeh, kofta and chicken bastilla briwats, spiced jawaneh; prawns mshermal and koftam'kaoura



Welcome

Sandwiches

Wraps, Flat bread, and pita.

All freshly made to order and served with house salad

Kofta Wrap £11.95

Minced meat balls cooked in tomato sauce with fresh herbs and aromatic spices. Handmade wrapped in saffron rice and boiled egg served with jben

(V) Falafel Pita £10.25

Falafel, tomato, onions drizzled with tahini sauce. Served with hommos maghribi on a side

(V) Halloumi Cheese Flat Bread £10.95

Hummus, roasted vegetables, and halloumi on toasted herby flat bread

Djaj shawarma wrap £11.95

A spiced breast chicken, mixed with roasted peppers and onions topped with jben and sharmoula harra

Merguez flat bread £11.95

Spicy Moroccan sausages with caramelised red onions on toasted herby flat bread served with jben and sharmoula harra

(V) Vegetarian Moroccan Wrap £10.95

Hummus, feta cheese, meshouia, olives, Zaalouk, falafel and taboulet

Burgers

All freshly made to order and served with Salad garnish, house fries, and sharmoula harra

Kofta Meshouia Burger £12.50

A marvellous homemade kofta (minced beef burger) seasoned with Moroccan herbs and spices, served in a pita

Djaj B'sharmoula burger £13.95

Chicken breast marinated in a spicy sharmoula, with lettuce, tomato, cucumber and mayo in a pita

Light lunch

Available every day except Saturday & Bank holidays From 11.30am till 3.00pm

£13.95

Moroccan harira Soup and sandwich

Your choice:

kofta Wrap; or falafel pita; or vegetarian Moroccan wrap

Or

(V) Moroccan harira Soup and potato skins

Your choice of filling:

Kofta & cheese or (V) zaalook & grilled halloumi

Or

(V) Moroccan harira Soup and Tqिताat platter

(V) Spinach fatayer, cheese samboussic, pumpkin kibbeh and falafel

Salads

Tuna Salad Nicoise Small £7.50 Large £13.95

Tuna, green beans, potatoes, tomatoes, red onions, olives, boiled egg and oil lemon juice

Moroccan Fresh Salad (V) Small £6.95 Large £12.95

On a bed of green salad, tomato, cucumber, olives, feta cheese, red onions dressed with fresh coriander lemon oil

House Specialities

The very best of Moroccan dishes served in a distinctive and traditional manner

Tagine

All served with Cous Cous, rice or Moroccan bread

(N) Tagine lham Bel Barkook £18.50

Lamb tagine with caramelised prunes, slow cooked in saffron, ginger, cinnamon, boiled eggs, sprinkled with roasted almonds and sesame seeds

Tagine Djaj B'zetoun £16.95

A small chicken cooked in preserved lemon comfit, Moroccan olives, and coriander sauce

(N) Comfit of Duck Tagine - lalla zhor way £18.50

Tagine of duck with caramelised apricots and raisins, sprinkled with roasted almonds, and sesame seeds

Tagine Begri Ba Jelbana Wal Artichoux £17.50

Traditional beef tagine with green peas, new potatoes, artichoke hearts and Moroccan spices

(V) Vegetarian tagine £14.95

Seasonal vegetables, saffron ginger and coriander sauce served with dry fruits

Kofta Tagine £15.95

Homemade minced meat balls cooked in tomato sauce with fresh herbs and aromatic spices topped with baked egg

Cous-Cous

(V) S'csou Dyal Mema £14.95

"Excellent treat for Vegetarians and vegans"

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

add Lamb or Chicken or Merguez Cous-Cous (Lamb sausage) for £2 only each

Same as above with your choice of lamb or chicken or merguez

B'stila

(N) B'stila D'jei £17.50

An elaborate, traditional royal sweet and savoury Moroccan speciality Filo pastry of boneless chicken and almonds with saffron sauce baked until crisp and finished with a sugar and cinnamon coating. Served with house salad and homemade sauce on a side

Fish

Tagine Bel Hout £18.50

Whole filleted sea bass marinated in saffron, ginger and garlic, baked and cooked in tomato & herby Moroccan style sauce with a hint of fresh chillies and vegetables. Served with saffron rice or Cous-Cous.

Brochettes

Mezhor Brochettes £19.50

Skewers of lamb, chicken and merguez. Marinated in our own Moroccan Spices and herbs. Served with house salad, jben and Moroccan salsa and a choice of Cous-Cous, saffron rice or savoury, herby, diced potato.

Lamb Meshoui for two to share £55.00

Slow cooked roasted lamb marinated in spices and herbs served with cous-cous or savoury herby, diced potatoes, dried fruits and vegetables.

Side Orders

(V) Roasted herby vegetables and halloumi £6.50

(V) French Fries £4.50

(V) Plain pita, or flavored Khobez or Tagine bread £2.00

(V) Cous cous £3.50

(V) Herrissa £1.50

(V) Saffron Rice £3.25

(V) Jben £1.50

(V) Hommos maghribi or (V) baba ganouj £3.25

(V) Marinated fresh Olives £3.50

Don't forget to savour our traditional Moroccan fresh mint tea and delicious Baklawas at the end of your meal either inside or outside terrace (weather permitting) and enjoy perhaps a shisha pipe and its flavoured tobacco.

Also please pay a visit just before you leave to our gem Bazaar shop downstairs featuring beautiful and unique handmade Moroccan items. "Great idea for gifts

(V): contains no meat or fish (N): contains nuts or nuts based ingredient

We accept, American Express, Visa Debit, MasterCard and UK Maestro to minimum charge of £15.00. Our prices all include VAT. Service is not included except for a party of 5 or more. When an optional 12.5% service charge will be added.