

**A Fantastic
2 Course Dinner Menu
£26.95**

STARTERS

(N) Moroccan kefta M'kaoura

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

(VN) Our famous Traditional Moroccan mezze for 1 or 2 to share

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

Merguez bel adaas

Grilled sausages served with tomato and herby green
lentils, herrissa, and flavoured bread

(V) Jabna maghribia

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

Kemroon m'shermal

Large king prawns pan-fried in garlic butter, olive oil, fresh herbs,
hint of chillies, served with sharmoula mix

Briouates M'naouine

An assortment of filo pastries stuffed with goat cheese, olives
'n' herbs, Chicken coriander sauce, kemroun 'n' vermicelle; and herby
kofta. Served with sharmoula harra

(VN) Tabsil Zhor

A great combination of a very traditional Mediterranean snacks
with cheese samboussic, pumpkin kibbeh, and spinach fatayer

Lamb Kibbeh

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

Tabzil dyal walida

A wonderful combination of spiced chicken wings and Merguez
served with khobz and dips

*Allergies & Intolerances, Should you have concerns about an allergy or intolerance please speak
to our staff before you order your drink | MC102198EWS | for the facts drinkaware.co.uk

MAIN COURSE

All tagines are served with Cous Cous,
rice or Moroccan bread

(N) Tagine Lah'm Bel Barkouk

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

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

Moroccan Beef style tagine with caramelised onions apricots, raisins, sprinkled with roasted almonds, and sesame seeds

Tagine De Poulet Aux Citrons confits Et Olives

Tagine of chicken with preserved lemons, Moroccan olives, and coriander sauce

Kofta Tagine

Home made minced meat balls cooked in tomato sauce with fresh herbs and aromatic spices Served with our house style rice and topped with baked egg.

(V) Traditional Moroccan Vegetable Cous Cous

This wonderful dish includes carrots, potatoes, tomatoes, onions, parsnips, courgettes, white cabbage, chickpeas and served with Tunisian herrissa, marinated raisins, grilled aubergines, and home made sauce on a side

Same as above with lamb or chicken or Moroccan merguez
(spicy lamb sausage)

Tagine Begri Ba Jelbana Wel Artichoux

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

Poisson Du Jour

Whole filleted Sea bass tagine marinated with our own herbs and spices baked in a herby tomato sauce, fresh chilli, potato, carrots, peppers, onions and Moroccan olives

(N) Tagine d'jej bel Mashmash Wa Louz

Chicken tagine with caramelised onions, apricots and raisins, sprinkled with roasted almonds and sesame seeds

Zhor brochettes

Skewers of lamb and chicken marinated with herbs and spices served with cous cous or saffron rice and jben (Moroccan style yoghurt)

(V)Vegetarian tagine

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

Spiced Chicken shawarma our own style

Served on sizzling skillet, warm tortilla, homemade sharmoula harra, mozzarella, jben, herby green lentils and lettuce.

(V): vegetarian dish

(N): contains traces of nuts

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