

Welcome to Tagine Zhor

Niddes

(V) KHOBZ BZOUITA £4.95

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

() MIXED FRESH OLIVES & FLAVOURED FLAT BREAD £5.25

Herby olives served with flavoured bread

(V) HOMMOS MAGHRIBI - MOROCCAN STYLE £5.25

Chickpea puree with lemon oil juice. Served with pita

() BABA GHANNOUJ £5.50

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

(V) TQUITAAT £7.25

Moroccan Hommos, baba Ghanouj, marinated Olives,
salad garnish Served with khobz M'sharmal

(V) HALLOUMI MESHOUI £6.95

Grilled halloumi cheese

(V) BATATA HARRA £5.50

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

Hot Mezze

CALAMARI £8.95

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

(V) CHEESE SAMBOUSIC £7.25

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

TABSIL BA STOFF £8.95

A great combination of Grilled spiced Moroccan sausages and chicken wings served with
tomato and herby green lentils, charmoula harra and jben

(V) FALAFEL £6.95

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

LALLA ZHOR £7.25

Choose from kofta briwats or (V) b'jben briwats or combo. Served with falafel,
hommos, house salad garnish Moroccan salsa, jben and pita

(N) LAMB SAMBOUSIC £7.75

Pastry filled with minced lamb and pine nuts

(V) PUMPKIN KIBBEH £7.25

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

JAWANEH M'SHWIYEEN £7.15

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

(VN) SPINACH FATAYER £7.15

A delicately flavoured filling of spinach, onion and pine nuts in light pastry shell

ZHOR HOT MEZZE PLATTERS FOR 2 TO SHARE

Vegetarian £24.50:

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

(N) Meaty £28.95

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

Briwats

All served with Jben and house salsa

(V) BRIWAT BJ BEN £7.15

Filo pastry filled with goat cheese, black olives and fresh herbs.

BRIWAT LALLA FATIMA £7.50

Filo pastry filled with herby minced lamb, eggs, and spices

BRIWAT BEL KEMROON £8.25

Filo pastry filled with prawns, vermicelli, hint of chillies, lemon juice, coriander and cumin

(V) BRIWAT BEL BK OULA £6.95

Filo pastry filled with fresh herby spinach, spices and feta

(N) BRIWAT MEMA KHADIJA £7.95

Filo pastry of boneless chicken cooked in saffron sauce, eggs, honey and almonds

(N) BRIWAT DAR KAID £8.95

Selection of all 5 from above. Served with sharmoula harra

Cold Mezze

**(VN) OUR FAMOUS TRADITIONAL MOROCCAN MEZZE
FOR 1 £11.95 FOR 2 £22.50**

"Simply rich with flavours and spices"

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

Soups

(V) HARIRA £7.25

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

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 DJEJ B'ZETOUN £16.95

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

(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

TAGINE BEGRI BA JELBANA WAL ARTICHOUX £17.50

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

(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

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 (LAMB SAUSAGE) COUS-COUS £16.95

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

COUS-COUS ROYAL £19.25

A great combination of chicken, lamb and merguez served as above with traditional seven Vegetables

B'stilas

(N) B'STILA D'JEJ £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 home made sauce on a side

B'STILA B'LHOUT £18.95

Moroccan speciality of a mix of seafood, wrapped in a filo pastry with a hint of fresh chillies and vermicelle, baked and served with sharmoula mix and tomato style salsa

Brochettes

Marinated in our own Moroccan Spices and herbs. Served with house salad, jben and Moroccan salsa and a choice of Cous-Cous, rice or savoury and herby diced potatoes

CHICKEN BROCHETTES £16.95

Skewers of chicken

MEZHOR BROCHETTES £19.50

Skewers of lamb, chicken and merguez

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 rice or Cous-Cous

Side Orders

(V) ROASTED HERBY VEGETABLES AND HALLOUMI £6.50

(V) FRENCH FRIES £4.50

(V) PLAIN PITA, OR FLAVORED KHOBEZ OR TAGINE BREAD (V) £2.00

(V) COUS COUS £3.50

(V) RICE £3.25

(V) HOMMOS £3.25

(V) HERRISSA £1.50

(V)JBEN £1.50

(V)MARINATED FRESH OLIVES £3.50

Salads

(V)MOROCCAN FRESH SALAD - SMALL £7.50 / LARGE £13.95

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

(V): contains no meat or fish

(N): contains nuts or nuts based ingredient

Dessert

AL HALAWIYAT (N)

Baklavas for 1 person (4 pieces) £4.25 Baklavas for 2 persons (8 pieces) £7.95

Assortment of traditional baklavas (pastries with honey and mixed nuts)

FRESH ORANGE SALAD (N) £6.50

Fresh orange slices with cinnamon, icing sugar, O'blossom and roasted almonds. Served with orange sorbet

CHOCOLATE ORANGE PUDDING £7.25

Moist Belgium chocolate sponge with a rich couverture chocolate ganache infused with orange. Served warm with orange sorbet

CINNAMON WAFFLE CRUNCH SUNDAE (N) £6.95

Warm Belgium waffle topped with vanilla ice cream, Maple syrup and laced with mixed nuts pieces

RGHAIF BEL ASAL £4.95

Our Moroccan Pancake style with honey

Drinks

Coffee Specialities

Arabic Coffee	£3.50
Espresso single	£3.00
Coffee	£3.25
Decaf. coffee	£3.25
Cappuccino	£3.40
Coffee latte	£3.75
Coffee mocha	£3.95
Hot chocolate	£3.90
Moroccan fresh mint tea	£3.50
House tea	£3.00
Earl Grey	£3.20
Camomile	£3.25
Peppermint	£3.25
Green Tea	£3.25

Soft drinks

Coca-Cola, Diet-Cola 330ml	£3.00
Sprite 330ml	£3.00
Orangina 250ml	£3.00
Appletiser 275ml	£3.00
Freshley Squeezed Orange Juice	£3.25
Mineral water still/sparkling	large £3.50

Beer & Cider

Casablanca Morocco	5%	£5.25
Peroni	5.1%	£5.25
Corona	4.6%	£5.25
Magners Cider	4.5%	£5.25

White Wine

HOUSE WINE

Guerouane, les 3 domaines, Mekness Sauvignon Blanc - Morocco £24.95
Lively, fruity, and dry from Sauvignon Blanc, Ugni Blanc and Clairette grapes, supple, fresh and easy to drink.

Berri Estates Unoaked Chardonnay - SE Australia £24.95
A crisp style with a fresh, yet ripe lemon character with no oak ageing.

Belvino Pinot Grigio delle Venezie - Italy £24.95
Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.

Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch – South Africa £27.50
Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.

Errázuriz 1870 Peñelas Block Sauvignon Blanc, Casablanca Valley - Chile £26.50
Shows concentrated flavours of herbs, cut grass and tropical fruit: all the hallmarks of a good Casablanca Sauvignon Blanc.

Chablis Gloire de Chablis, J. Moreau et Fils - France £37.95
A traditional Chablis, dry, flinty and elegant with a distinctive Chardonnay character on the finish.

Vidal Riesling, Marlborough - New Zealand £28.95
A fine example of the Riesling grape, showing lime and floral aromas combined with the minerality and citrus fruit flavours typical of the grape in an off-dry, 'New World' style.

Red Knot Chardonnay - Australia £29.95
Lemon rind, mandarin and honeydew melon are entwined with creamy cashew notes; a deliciously textured palate and a long, fresh, zesty finish.

Rosé Wine

HOUSE WINES

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| Vendange White Zinfandel, California - USA | £24.95 |
| A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness. | |
| Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays d'Oc - France | £24.95 |
| Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained. | |
| Domaine De Sahari Gris, Morocco | £24.95 |
| Light, racy and stylish rosé with notes of raspberry light flavours and a nice dry finish. | |

Sparkling

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| Bolla Prosecco Extra Dry 20cl - Italy | £8.75 |
| Refreshing fizz with softness to the palate and aromas of fresh apple and pears. | |
| Fantinel Prosecco Extra Dry - Italy | £28.50 |
| Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints. | |
| Pongracz Brut - South Africa | £29.95 |
| Light straw colour with greenish tinges: shows classical yeast and biscuit character with full fruit on the palate and lingering finish. | |

Red Wine

HOUSE WINES

Domaine de Sahari - Morocco Oak-matured wine from Mekenes area, displaying red berry flavours and a soft plummy finish.	£24.95
Berri Estates Merlot - SE Australia Several specially selected vineyards provide a delicious combination of raspberries, blueberries and soft plum characters.	£24.95
Ayrum Crianza Albali, Valdepeñas - Spain From the Rioja grape Tempranillo this has delicious blackberry fruit flavours and creamy vanilla finish.	£24.95
Medallion Rouge Cabernet Sauvignon – Morocco Very stylish blend of Cabernet Sauvignon and Merlot emboldened with a little Syrah, with ripe fruit and velvety texture.	£29.50
Valpolicella Classico, Bolla - Italy A tremendous trio of traditional grapes all showing ripe round berry fruits and a liquorice hint.	£27.95
Vidal Reserve Series Pinot Noir, Hawke's Bay - New Zealand Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.	£35.00
Etchart Privado Malbec, Valle de Cafayate - Argentina Deep layers of black peppered plum richness, great intensity of character.	£28.50
Veramonte Cabernet Sauvignon Reserva, - Colchagua Valley Chile Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish.	£27.95
CB iniciales Cabernet Sauvignon & Merlot - Morocco Made from carefully selected and extremely ripe Cabernet Sauvignon and Merlot grapes. Fabulous wine of great complexity.	£42.50