COLD MEZZE

HUMMUS-£6.95 🦫

Creamy chickpea puree with nutty and tangy notes. Served with homemade bread.

TZATZIKI- £6.95 √

Refreshing and creamy yogurt, made with finely chopped juicy cucumber and mint. Served with homemade bread.

MOROCCAN SALAD- £6.95 >

Tomatoes, onion, coriander, spices and olive oil.

FATTOUSH SALAD- £6.95 🦫

Delicious blend of fresh greens, vegetables and herbs coated in a bright lemon juice and olive oil dressing. Served with homemade bread.

POTATO SALAD- £5.95

Steamed potato marinated with parsley, green onions and olive oil.

CARROT SALAD- £5.95

Steamed carrots marinated with garlic, preserved lemon and parsley.

BARBA SALAD- £5.95

Baby beetroot marinated with spring onion, coriander and olive oil.

OLIVES-£4.95

Selection of Mediterranean olives dressed with herbs and olive oil.

HOT MF77F

ZAALOUK- £7.95

Aubergine cooked in tomato sauce and marinated with charmoula. Served with homemade bread.

STEWED WHITE BEANS- £6.95 🦫

Moroccan bean stew served in a delicious rich tomato sauce. Served with homemade bread.

LENTILS-£6.95 🦫

Lentils cooked in a flavoursome stew made with Moroccan spices and fresh tomato. Served with homemade bread.

BAKOULA- £6.95 🦫

Steamed spinach sauteed with olive oil, garlic, spices and lemon juice.

TAKTOUKA- £6.95 🦫

Grilled mixed bell pepper, tomato sauce, herbs, Moroccan spices and extra virgin olive oil.

MERGUEZ- £8.95

Authentic Moroccan spiced sausage served with a smoky harissa sauce.

CHEESE AND ZA'ATER BRIOUAT- £7.95

Homemade filo pastry filled with cheese and za'ater.

SEAFOOD BRIOUAT- £8.95

Homemade filo pastry filled with seafood.

CALAMARI- £7.95

Deep-fried breaded calamari. Served with a tangy tartar sauce.

HALLOUMI- £7.95 √

Grilled halloumi cheese served with fresh salad.

FALAFEL- £7.95

Deep-fried round croquette, made with broad beans and chickpeas. Served with a nutty tahini sauce and fine herbs.



CHARCOAL GRILL

(All served with a choice of rice or chips, salad, garlic & chilli sauce)

CHICKEN MESHWI- £18.95

Soft and tender chicken cubes, slowly grilled on skewers marinated in olive oil, ginger and garlic with Moroccan spices.

LAMB MESHWI- £19.95

Tender slow cooked char-grilled lamb cubes marinated in onion and parsley with Moroccan spices.

LAMB CHOPS- £21.95

Flavourful and tender lamb chops coated in a well-seasoned marinade.

KAFTA MESHWI- £18.95

Perfectly grilled minced meat seasoned with onion, parsley and Moroccan spices.

MERGUEZ MESHWI- £18.95

Authentic Moroccan spiced sausage served with a smoky harissa sauce.

MIXED GRILL FOR 1- £22.95

Combination of lamb cubes, seasoned mince meat and chicken cubes.

MIXED GRILL FOR 2- £38.95

Combination of lamb cubes, seasoned mince meat and chicken cubes.

GRILLED SALMON- £19.95

Grilled fresh salmon seasoned with herbs, spices, olive oil and lemon juice.

GRILLED SEABASS- £19.95

Grilled fresh seabass seasoned with herbs, spices, olive oil and lemon

GRILLED KING PRAWNS- £19.95

Grilled fresh king prawns, seasoned with herbs, spices and lemon juice.

SOUP

TRADITIONAL MOROCCAN HARIRA SOUP- £6.95

Tomato-based soup combining lentils, chickpeas and herbs. Served with homemade bread.

SOUP OF THE DAY- £6.95

KIDS MENU

CHICKEN MESHWI AND CHIPS - £8.95

CHICKEN TAJINE - £8.95

VEGETABLE TAJINE - £8.95

TAJINE

(Cooked in an authentic clay tajine, served with homemade bread)

CHICKEN TAJINE- £19.95

A deliciously spiced chicken stew-like dish, with olives and authentic Moroccan-style preserved lemon.

LAMB TAJINE- £23.95

Lamb cooked to perfection with aromatic Moroccan spices, sweet and tangy prunes, sesame seeds and roasted almonds.

KAFTA TAJINE- £19.95

Seasoned beef meatballs cooked with Moroccan spices in a freshly made tomato sauce with egg, in a stew-like style dish.

VEGETABLE TAJINE- £15.95

Colourful seasonal vegetables cooked in Moroccan spices.

PRAWN TAJINE- £18.95

Prawns cooked until golden with Moroccan spices in a freshly made tomato sauce.

COUS COUS

CHICKEN COUS COUS- £20.95

Slow cooked chicken with a special spice rub, combined with caramelised onions, raisins and fresh vegetables.

LAMB COUS COUS- £24.95

Slow cooked hearty lamb cous cous topped with a rich Moroccan

MERGUEZ COUS COUS- £19.95

Grilled Moroccan spiced sausages served with seasonal vegetables.

VEGETABLE COUS COUS- £16.95

Couscous cooked with freshly harvested seasonal vegetables.

ROYALE COUS COUS- £32.95

Slow cooked Chicken, Lamb and Merguez, served with fresh vegetables.

SIDES

COUS COUS- £3.95 **RICE- £3.95 BREAD- £1.00** CHIPS- £3.95 **COOKED VEGETABLES- £3.95** SAUCES-£0.50

DESSERTS

BAKLAVA- £7.95

A delicate traditional sweet pastry made in thin layers of filo dough, filled with chopped nuts and served with a scoop of ice cream.

MOROCCAN PANCAKE- £7.95

Authentic Moroccan pancake topped with a honey butter suace

ICE CREAM - £6.95

Three scoops of homemade vanilla ice cream.

PISTACHIO CAKE- £7.95

A moist and decadent cake infused with the rich flavor of roasted pistachios



