

MEZZES

• ENTREE

- **Soup of the day**

Ask your server for the fresh soup of the day

£4.95

• APERITIF

- **Olives**

Mixed Lebanese olives, marinated in extra-virgin olive oil, herbs and olive

£1.95

- **Homemade Bread**

All our bread is freshly baked and served with olive oil and pomegranate molasses

£2.50

• COLD MEZZES

- **Hoummus V G**

Chickpea puree with sesame sauce and lemon juice

£4.95

- **Baba Ghannouj V**

Charcoal grilled aubergine puree, tahini and fresh lemon juice dip

£5.15

- **Mousakka V G**

Oven baked aubergine, sweet peppers, tomatoes, onions and chickpeas

£5.15

- **Tabbouleh V**

Crushed wheat, parsley, tomatoes, onion with olive oil and lemon juice dressing

£5.15

- **Feta Cheese and Three Bean Salad V**

Mix of three types of beans with tomato dressing topped with caramelised feta cheese

£5.25

- **Warak Enab V**

Stuffed vine leaves filled with rice & tomatoes

£5.35

• HOT MEZZES

- **Falafel V**

Deep fried mixture of minced chick peas, red peppers herbs & spices, served with tahini sauce

5.25

- **Harrisa Chicken G**

Chicken wings marinated in spicy Harissa & Chargrilled

5.50

- **Merguez**
Grilled spicy sausages served with tomato relish
5.25
- **Kibbeh Pumpkin**
Deep fried kernels of minced pumpkin & bulgur wheat filled with lentils & onions
5.75
- **Kibbeh Lamb**
Deep fried kernels of minced lamb & bulgur wheat filled with flavoured minced lamb & onions
5.95
- **Halloumi Meshwi V**
Grilled Halloumi cheese with green salad
5.25
- **Kafte Meshwi G**
Grilled minced lamb marinated with herbs, onions and sumac, served with Harissa sauce
5.25
- **Batata Harrah V G**
Spicy sauteed potatoes with red pepper, coriander, garlic, cumin and fresh chilli
4.95

• PASTRIES & BAKERY

- **Sfeeha**
Seasoned minced lamb, baked on fresh bread, served with tahina sauce
5.95
- **Prawn Kataif**
Deep fried marinated king prawns wrapped in Lebanese fine pastry strands & served with harrisa yoghurt
5.95
- **Fatayer V**
Pastry filled with spinach, onions and lemon juice
5.25
- **Pastilla of Chicken N**
Savoury chicken baked in a thin pastry with almonds and cinnamon
5.95
- **Samboussek Cheese V**
Home made pastry filled with cheese and parsley
5.45
- **Samboussek Chicken N**
Home made pastry filled with chicken, onions and pine nuts

5.45

- **Samboussek Meat**

Home made pastry filled with minced meat, onion, pine kernels and parsley

5.45

- **Seafood Pastilla**

filo pastry parcels filled with mixed seafood, kataif and chilli

6.50

MAIN DISHES

- **TAGINES**

Tagines in Moroccan cuisine are slow cooked stews braised at low temperatures in individual clay pots, resulting in tender meat with aromatic vegetables and sauce served with a bowl of couscous

- **Chicken Tagine G**

Mixed herbs, saffron and green olives

15.50

- **Lamb Tagine G**

cinnamon, honey, prunes and almonds showered with rosewater

16.75

- **Fish Tagine G**

Layers of white fish, potatoes and peppers served with Tangy spicy sauce

15.50

- **Vegetarian Tagine G**

Mixed root and vine vegetables served with aromatic sauce

14.25

- **COUS COUS**

Couscous is crushed wheat that has been steamed, served with mixed vegetables and your choice of meat

- **Chicken**

15.50

- **Lamb**

16.50

- **Merquez**

15.50

- **Vegetarian**

13.90

- **Royal**

17.50

- **VEGETARIAN**

- **Vegetarian Pastilla V**

Spinach, red pepper and feta cheese filo pastry served with Moroccan spiced roast potatoes

14.90

- **GRILLED DISHES**

All our Charcoal dishes are served with salad and rice or couscous

- **Vegetarian Grill**

Seasonal fresh vegetables marinated in extra virgin Moroccan olive oil, garlic & herbs, chargrilled & served with herb dipping

14.50

- **Chicken Shawarma**

Shredded chicken marinated in shawarma herbs, served with Lebanese rice & flat bread

15.90

- **Chicken Skewers G**

Chicken breast marinated in garlic and lemon juice

15.90

- **Lamb Skewers G**

Lamb cubes marinated in parsley and olive oil

16.25

- **Kafta Skewers G**

Marinated minced lamb

15,50

- **Mixed Grill G**

Selection of chicken, lamb, kafta skewers & spicy lamb sausage

17.50

- **Seafood Grill G**

Grilled assortment of fresh market sourced seafood, served with warm tomato relish & Lebanese style rice

17.50

DESSERTS & HOT DRINKS

- **DESSERTS**

- **Baklawa & Stuffed Dates**

Layered pastries with almonds, pistachios, walnuts & selected dates filled with an almond and rose water sugared stuffing

£5.25

- **B'ghr**

Moroccan traditional pancakes served with crushed almonds, honey and pistachio ice cream
£5.25

○ **Ice Cream**

Selection of ice cream (ask your server for available flavours)

£5.25

○ **Mouhalebiyah**

Damascus fragrant milk pudding, topped with pomegranate coulis

£5.25

• **HOT DRINKS**

○ **Mint Tea**

£2.75

○ **English Tea**

£2.25

○ **Filter Coffee**

£2.25

○ **Espress**

£1.95

○ **Double Espresso**

£2.75

○ **Cappuccino**

£2.75

○ **Latte**

£2.75

○ **Hot Chocolate**

£2.75

○ **Irish Coffee**

£4.75

○ **Arabic Coffee**

£2.75

MOROCCAN AFTERNOON TEA

• **AFTERNOON TEA**

○ **Afternoon Tea (per person)**

Homemade Orange Blossom Cakes

Selection Moroccan Deli Style Wraps

Assortment of Znoud el Sett , Baklawa & Turkish Delight

Fresh Mint Tea/ Herbal Tea/ Arabic Coffee

£21.50

○ **Tea Selection**

JASMINE & GREEN TEA, GREEN TEA, FRESH MINT TEA, BLACK TEA, EARL GREY, RED BERRY TEA with fresh red berries, ASSAM ELDERFLOWER, FRESH LEMON & GINGER ORANGE BLOSSOM TEA, ROSE & ROSE PETAL TEA, TURKISH APPLE TEA, CARDAMOM clove & citrus tea