



MAIN COURSE

MARCH 2014

Couscous

Vegetarian couscous V £13.50
Steamed light and fluffy couscous served with seasonal vegetables & an onion & sultana relish

Royal couscous £16.90
Steamed light and fluffy couscous served with braised lamb slow cooked saffron chicken, spicy lamb sausages, seasonal vegetables & an onion & sultana relish

Spanish

Cordero lechal al horno (for 2) £37.50
Oven baked spring lamb leg with roasted new potatoes, garlic & lemon

Pollo Alhambra £15.90
Stewed baby chicken in Alhambra beer with onion jus on Patatas Panadera

Spanish seafood rice £16.20
Bomba rice cooked with fresh seasonal seafood served with King Prawns

Tagines

Chicken Tagine £15.50
Cooked traditionally in individual clay pot with Saffron, preserved lemon & green olives

Lamb Tagine N £16.50
Lamb shank cooked traditionally in individual clay pot with prunes, apricots, figs & almonds

Beef Tagine £16.20
Beef fillet cooked traditionally in individual clay with sweet potato, spring onion & sweet potato crisps

Grill

Vegetarian grill V G £13.95
Mediterranean fresh vegetables marinated in extra virgin olive oil, garlic & parsley, chargrilled & served on a bed of saffron rice

Mixed kafta grill £16.90
Minced chicken with garlic, lemon juice, & sweet peppers, minced lamb with cumin parsley & onion, minced beef with pine nuts, & coriander, spicy lamb sausages all grilled and served with saffron rice

PRE BOOK MENU

(24Hr Pre-order)

Whole salmon £SDP
Roasted salmon with Moroccan herbs & spices served with sweet pepper couscous.

Whole lamb £SDP
Slow cooked whole lamb with prunes, apricots, figs & almonds on a bed of fluffy couscous.

Lobster and seafood paella £SDP
Traditional paella, cooked with market fresh seafood & fresh lobster.

Please ask your server for more details

V- vegetarian dishes, G- gluten free, N- nut please inform your waiter if you have a nut allergy.
All prices include VAT. 12.5% discretionary service charge will be added to your bill.