



# TAPAS MENU

## MARCH 2014

### CASABLANCA FEAST

£28.50 per person- For groups of 6 and more

#### Starters

Hoummus, Zaalouk, Croquetas, Courgette Fritos and chef's choice of four seasonal tapas

#### Mains courses

Lamb tagine, Vegetarian tagine, Spanish seafood rice, Mixed Kafta grill

#### Dessert

Selection of baklawa, Churros & Fresh mint tea

**Aceitunas aliñadas V G £2.15**

**Mix Spanish olives marinated in extra-virgin oil, herbs and lemon**

**Bread Selection £2.25**

**Fresh homemade bread, ask your server for bread of the day**

**Fish Plate Tabla £6.95**

**Homemade pate of seasonal fish**

### TAPAS TO SHARE

**Zaalouk V G £4.95**

Roasted aubergine puree with cumin & coriander

**Hoummus V G £4.95**

Chickpea puree and tahini with lemon juice

**Brisket vanilla £6.95**

Beef brisket braised in Rioja and vanilla served with creamy Manchego cheese & potato puree

**Pastilla N £5.95**

Savoury Chicken baked in a thin pastry with almond and cinnamon served with orange and saffron marmalade

**Tomato tartar with ajo blanco Cordobes V £4.95**

Tomato Spanish style salsa with an almond & garlic sauce served with basil oil & a garlic crouton

**Gambas al ajillo croquetas £5.50**

Prawn and garlic croquetas served with chilli mayo

**Courgette Fritos V £4.95**

Courgette and feta cheese fritters with a mint yoghurt dip

**Smoked fish wrap £5.15**

Seasonal smoked fish wrapped in fresh Moroccan flat bread with roquette salad and pine nuts

**Chicken mojo picon £5.15**

Grilled chicken served with authentic Canary Island Mojo Picon sauce

**Harira soup £4.15**

Traditional Moroccan soup

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.