Main Courses

Tajine romanne chicken breast in a sweet/tangy pomegranate sauce, garnished with almonds, raisins & caramelised onion £13.50

Constantine tajine tender lamb in a hot and spicy chilli sauce with potatoes £15.50

Tajine Marrakech lamb and vegetables in an aromatic sauce £16.50

Tajine djej chicken with vegetables in a tomato based sauce £13.50

Fish tajine 'fish of the day' with king prawn, mixed seafood & potatoes, in a 'gently sour' sauce of preserved lemon, spices and herbs £15.95

King prawns tajine king prawns in a fragrant crab and prawn sauce £14.95

Berber tajine fresh vegetables, chickpeas and fava beans - served with rice £10.80

Tajine zitoune breast of chicken in a sauce infused with olives & preserved lemon £11.95

Lamb tajine tender lamb gently cooked in a sauce delicately infused with mint & carrots £14.00

Tajine el ain tender lamb shank with prunes, apricots, & almonds in an "intensely flavoured" sauce, garnished with sesame seeds £15.95

A tajine is an earthenware dish with a distinctive conical lid, which allows the steam to condense back into the food to enhance its' flavour. The food that is cooked in it is also called a tajine.

Grills & roasts served with couscous and vegetable 'stack'

Mechoui slowly cooked lamb shank, marinated in chermoula and slowly roasted for a delicious flavour £12.95

Chicken delicately marinated and char-grilled £9.95

Merguez- spicy lamb sausages £9.95

Sea bass- North African spiced fillet of sea bass, sauteed in olive oil, garlic & lemon £15.50

Couscous traditional steamed couscous, vegetables and vegetable broth, with:-

Lamb slow braised lamb shank £14.50

Merguez- Spicy lamb sausages £13.50

Chicken- boneless breast £13.50

Fish- fish 'of the day' and seafood £17.00

Vegetable selection of fresh vegetables and chickpeas £11.95

Couscous Imperiale with grilled merguez and chicken £19.95

Couscous Royale a feast of lamb shank, chicken & merguez £22.50