

**Set menu**  
**£26.00 per person**

**Starter**

**Olives**

marinated in chermoula and  
a piquant sauce  
***and choice of:***

**Baba Ganoush**

aubergine dip infused with

**Falafel**

own made patties of minced chickpeas, fava beans, spices and  
sesame

**Bourek**

crisp pastry filled with marinated minced lamb, herbs & spices

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**Main course**

***choice of:***

**Tajine Romaine**

chicken breast in a sweet/tangy  
fresh pomegranate sauce, garnished  
with almonds, raisins &  
caramelsied onion

**Tajine Berber**

fresh vegetables, fava beans  
and chickpeas

**Constantine tajine**

tender lamb shank, with potatoes,  
in a hot/spicy chilli sauce

*main dishes are served with bread and couscous*

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**Mint tea or coffee**

**Set menu**

**£37.00 pp**

**Starter**

***A mezze platter of:***

**Briouat**

crisp pastry filled with brie and goat's cheese

**Chakchouka**

warm salad of grilled pepper, tomato, onion, chilli, herbs & spices,  
with merguez (spicy lamb sausage)

**Calamari**

freshly prepared squid rings sauteed in spices - served with aioli

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**Main course**

***choice of:***

**Tajine el ain**

succulent lamb shank with prunes, apricots and almonds  
in an 'intensely flavoured' sauce,  
garnished with sesame seeds

**Tajine zitoune**

breast of chicken in a sauce infused with olives & preserved lemon

**Tajine Constantine**

tender lamb in a hot and spicy chilli sauce with potatoes

**Couscous vegetables**

selection of fresh vegetables and chickpeas, traditional steamed  
couscous and vegetable broth

*tajines served with couscous and bread*

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**Dessert**

**Azou's Baklava**

**mint tea or coffee**

**Azou Feast**  
**£45.00 per person**

**Starter**

***Served in the traditional way - in a continuous flow of dishes***

**Olives**

marinated in chermoula and a piquant sauce

**Spicy prawns**

king prawns in a spicy coriander sauce

**Falafel**

own made 'patties' of minced chickpeas, fava beans spices & sesame, with tahini sauce

**Chakchouka**

warm salad of grilled pepper, tomato, onion, chilli, herbs & spices, with merguez (spicy lamb sausage)

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**Main course**

***choice of:***

**Mechoui**

lamb shank, marinated in chermoula and slowly roasted for a delicious flavour

**Fish tajine**

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

**Tajine Constantine**

tender lamb in a hot and spicy  
chilli sauce with potatoes

**Tajine romanne**

chicken breast in a sweet/tangy fresh pomegranate sauce, garnished with almonds, raisins and caramelised onion

**Berber tajine**

fresh vegetables, artichoke hearts and chickpeas

*served with couscous,  
roast vegetables and  
galette (North African bread)*

**Dessert**

**Azou's 'sweets'**

with almond, walnut and  
honey filling

**Mint tea or coffee**