

COLD MEZZE

HUMMUS- £5.95

Creamy chickpea puree with nutty and tangy notes. Served with homemade bread.

MOROCCAN SALAD- £5.95

Tomatoes, onion, coriander, spices and olive oil.

FATTOUSH SALAD- £6.95

Delicious blend of fresh greens, vegetables and herbs coated in a bright lemon juice and olive oil dressing. Served with homemade bread.

POTATO SALAD- £5.95

Steamed potato marinated with parsley, green onions and olive oil.

TZATZIKI- £5.95

Refreshing and creamy yogurt, made with finely chopped juicy cucumber and mint. Served with homemade bread.

BARBA SALAD- £5.95

Baby beetroot marinated with spring onion, coriander and olive oil.

CARROT SALAD- £5.95

Steamed carrots marinated with garlic, preserved lemon and parsley.

OLIVES- £3.95

Selection of Mediterranean olives dressed with herbs and olive oil.

HOT MEZZE

ZAALOUK- £6.95

Aubergine cooked in tomato sauce and marinated with chermoula. Served with homemade bread.

STEWED WHITE BEANS- £6.95

Moroccan bean stew served in a delicious rich tomato sauce. Served with homemade bread.

LENTILS- £6.95

Lentils cooked in a flavoursome stew made with Moroccan spices and fresh tomato. Served with homemade bread.

HALLOUMI- £6.95

Grilled halloumi cheese served with fresh salad.

MERGUEZ- £7.95

Authentic Moroccan spiced sausage served with a smoky harissa sauce.

FALAFEL- £6.95

Deep-fried round croquette, made with broad beans and chickpeas. Served with a nutty tahini sauce and fine herbs.

CALAMARI- £7.95

Deep-fried breaded calamari. Served with a tangy tartar sauce.

BAKOULA- £6.95

Steamed spinach sauteed with olive oil, garlic, spices and lemon juice.

TAKTOUKA- £6.95

Grilled mixed bell pepper, tomato sauce, herbs, Moroccan spices and extra virgin olive oil.

SEAFOOD BRIOUAT- £7.95

Homemade filo pastry filled with seafood.

CHEESE AND ZA'ATER BRIOUAT- £6.95

Homemade filo pastry filled with cheese and za'ater.

STEAMED BROCCOLI £6.95

Steamed broccoli with olive oil, garlic and lemon.



CHARCOAL GRILL

(All served with a choice of rice or chips, salad, garlic & chilli sauce)

LAMB MESHWI- £17.95

Tender slow cooked char-grilled lamb cubes marinated in onion and parsley with Moroccan spices.

CHICKEN MESHWI- £16.95

Soft and tender chicken cubes, slowly grilled on skewers marinated in olive oil, ginger and garlic with Moroccan spices.

LAMB CHOPS- £16.95

Flavourful and tender lamb chops coated in a well-seasoned marinade.

CHICKEN WINGS- £10.95

Succulent grilled chicken wings marinated in olive oil, garlic, chilli and pepper paste.

KAFTA MESHWI- £16.95

Perfectly grilled minced meat seasoned with onion, parsley and Moroccan spices.

MIXED GRILL FOR 1- £19.95

Combination of lamb cubes, seasoned mince meat and chicken cubes.

MIXED GRILL FOR 2- £34.95

Combination of lamb cubes, seasoned mince meat and chicken cubes.

GRILLED SALMON- £17.95

Grilled fresh salmon seasoned with herbs, spices, olive oil and lemon juice.

GRILLED SEABASS- £16.95

Grilled fresh seabass seasoned with herbs, spices, olive oil and lemon juice.

GRILLED KING PRAWNS- £16.95

Grilled fresh king prawns, seasoned with herbs, spices and lemon juice.

SOUP

TRADITIONAL MOROCCAN HARIRA SOUP- £6.95

Tomato-based soup combining lentils, chickpeas and herbs. Served with homemade bread.

BISSARA- £6.95

A delicious green soup made with dried fava beans. Served with homemade bread.

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. IF OUR SERVICE HAS NOT BEEN UP TO YOUR STANDARDS, PLEASE CONTACT THE MANAGER.

TAJINE

(Cooked in an authentic clay tajine, served with homemade bread)

CHICKEN TAJINE- £16.95

A deliciously spiced chicken stew-like dish, with olives and authentic Moroccan-style preserved lemon.

LAMB TAJINE- £20.95

Lamb cooked to perfection with aromatic Moroccan spices, sweet and tangy prunes, sesame seeds and roasted almonds.

VEGETABLE TAJINE- £13.95

Colourful seasonal vegetables cooked in Moroccan spices.

PRAWN TAJINE- £16.95

Prawns cooked until golden with Moroccan spices in a freshly made tomato sauce.

KAFTA TAJINE- £17.95

Seasoned beef meatballs cooked with Moroccan spices in a freshly made tomato sauce with egg, in a stew-like style dish.

COUS COUS

CHICKEN COUS COUS- £18.95

Slow cooked chicken with a special spice rub, combined with caramelised onions, raisins and fresh vegetables.

LAMB COUS COUS- £22.95

Slow cooked hearty lamb cous cous topped with a rich Moroccan sauce.

MERGUEZ COUS COUS- £16.95

Grilled Moroccan spiced sausages served with seasonal vegetables.

VEGETABLE COUS COUS- £14.95

Couscous cooked with freshly harvested seasonal vegetables.

SIDES

COUS COUS- £2.95

CHIPS- £2.95

COOKED VEGETABLES- £3.95

RICE- £2.95

BREAD- £1.00

SAUCES- £0.50

DESSERTS

BAKLAVA- £6.95

A delicate traditional sweet pastry made in thin layers of filo dough, filled with chopped nuts and covered in syrup.

FRUIT PLATTER FOR TWO- £10.95

Refreshing selection of juicy, diced seasonal fruit.

MOROCCAN SWEETS- £7.95

Mix of Moroccan sweets: ghoriba, maamoul and chebekia.

MILLE-FEUILLE- £7.95

Vanilla puff pastry sheets layered with cream.



PLEASE BE AWARE THAT OUR KITCHEN HANDLES ALL TYPES OF ALLERGENS. OUR DISHES MAY CONTAIN DAIRY, WHEAT, EGG, FISH, CRUSTACEANS, MOLLUSCS, MUSTARD, SESAME, NUTS, LUPIN, SOYA, CELERY AND SULPHITES.