



# Del'Aziz

FOOD





*After Pastry of Tardina  
Follows Sanbusaj, well fried:  
Eggs vermillioned after boiling  
Lie with olives side by side.*

*Strips of tender meat in slices,  
Dipped in oil of finest make,  
Tempt anew the flagging palate  
And the appetite awake;*

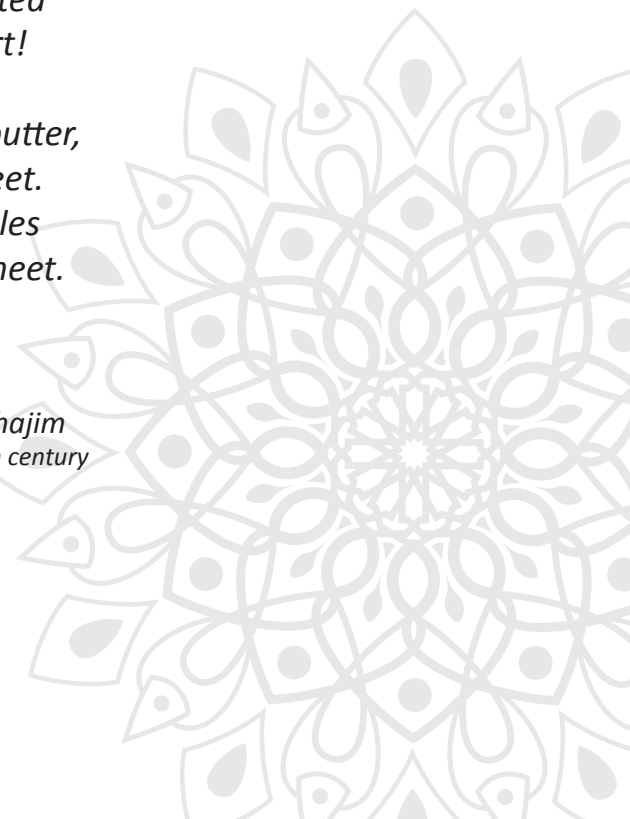
*Lemons, too with Nadd besprinkled  
Scented well with ambergris,  
And, for garnishing the slices,  
Shreds of appetising cheese.*

*Vinegar that smarts the nostrils  
Till they snuffle and they run;  
Little dates like pearls, that glisten  
On a necklace one by one.*

*Sauce of Buran served with eggplant  
That will tempt thy very heart,  
And asparagus – enchanted  
With asparagus thou art!*

*Lastly, Lozenge, soaked in butter,  
Buried deep in sugar sweet.  
And a saki's cloven dimples  
Promise joy when lovers meet.*

*Mahmud ibn Al-Husain Al-Kushajim  
Poet, astrologer, culinary expert - 13th century*





## EVENTS

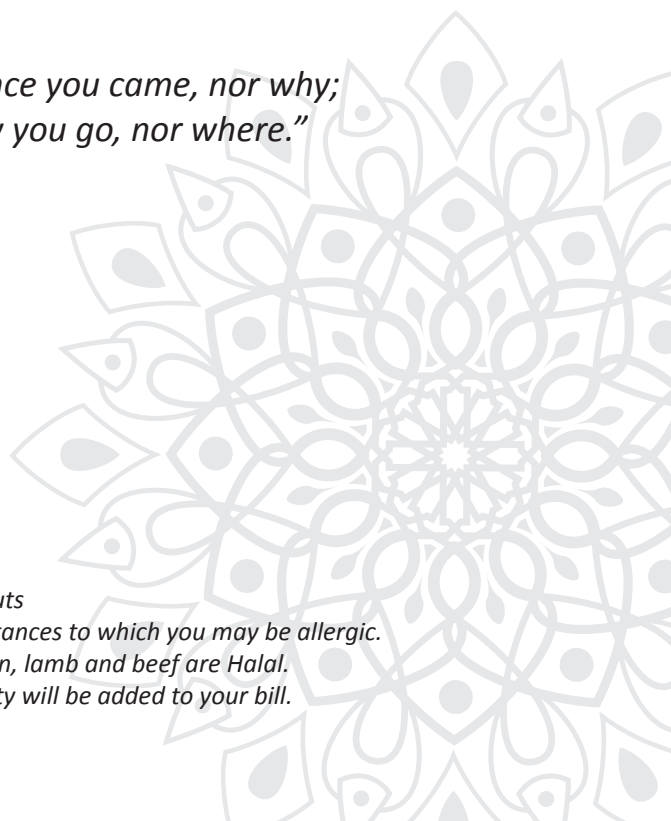
*Capturing the flavours and scents of the Mediterranean, Del' Aziz offers a wide range of contemporary and traditional dishes reflecting the flavours of the Med, Morocco and the Maghreb, around Lebanon and through to Greece and Turkey.*

*Dishes are intense and exotic, scented and colourful. Add to this hundreds of candles and lanterns, music, belly dancing and shisha and you have a unique and enchanting atmosphere to celebrate your party.*

*Please see the manager to discuss your event.*

*"Eat and drink! For you know not whence you came, nor why;  
Eat and Drink! For you know not why you go, nor where."*

*Omar Khayyam*



*(v) = Vegetarian (n) = Nuts*

*Some of the dishes may contain nut products or food substances to which you may be allergic.*

*Please ask our staff for information. All our chicken, lamb and beef are Halal.*

*All prices are inclusive of VAT; a 12.5% staff gratuity will be added to your bill.*



## OLIVES AND PICKLES

Harissa Marinated Olives

2.50

Mixed Lebanese Pickles

2.50

## MEZZE PLATTERS

Mezze Platters

14.95

*Ideal for two to share*

Mixed Mezze Platter

*Hummus, tabouleh, lamb boreck, keftas, merguez sausages & tzatziki*

Vegetarian Mezze Platter (v)

*Hummus, dolma, tabouleh, falafel, cheese boreck & tzatziki*

## COLD MEZZE

Del'Aziz Hummus (v)

4.50

*Rich chickpea puree flavoured with cumin, garlic & tahini*

Baba Ganoush (v)

6.00

*Smoked aubergine, tahini & yoghurt dip topped with pomegranate*

Tzatziki (v)

5.00

*Grated cucumber mixed with thick yoghurt, garlic, mint & dill*

Tabouleh (v)

4.50

*Fresh parsley, mint, tomato & cracked wheat salad*

Mechouia (v)

6.00

*Roasted red, yellow and green peppers with capers & coriander*

Marinated Courgette (v)

5.50

*Grilled courgettes marinated with garlic & dill*

Dolma (v)

5.00

*Vine leaves stuffed with rice, herbs, lemon juice & sumac*

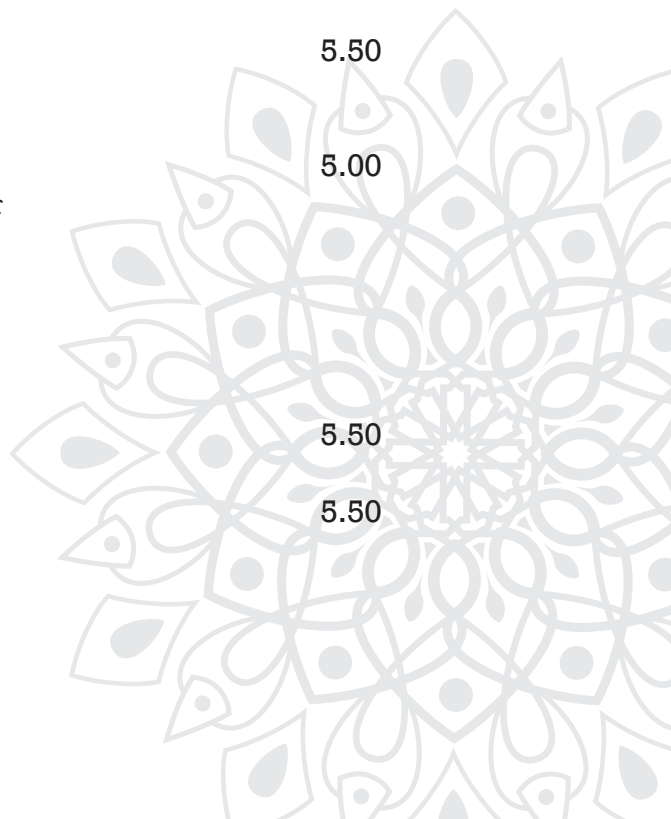
## SOUP

'Harira' Moroccan Vegetable Soup (v)

5.50

Soup of the Day please ask your waiter

5.50





## WARM MEZZE

<b>Pan Fried Chicken Liver</b> <i>Finished with pomegranate molasses &amp; mint</i>	5.50
<b>Mirza Ghassemi (v)</b> <i>Smoked aubergine puree with tomato &amp; scrambled egg</i>	6.00
<b>Falafel (v)</b> <i>Crisp croquette of chick peas spiced with coriander &amp; cumin with minted yoghurt</i>	5.50
<b>Sorkeh Panir (v)</b> <i>Grilled haloumi cheese with quince membrillo</i>	6.00
<b>Izmir 'Kefta' Meatballs</b> <i>Cinnamon spiced lamb meatballs slowly braised in a tomato &amp; coriander sauce</i>	6.00
<b>Mint &amp; Feta Cheese Boreck (v)</b> <i>Pastry cigars stuffed with feta cheese flavoured with fresh mint</i>	6.00
<b>Minced Lamb &amp; Apricot Boreck</b> <i>Pastry cigars stuffed with cinnamon spiced lamb &amp; sun-dried apricots</i>	6.00
<b>Stuffed Baby Squid Sahanaki</b> <i>Baby squid stuffed with spiced rice and slow cooked in a tomato &amp; feta sauce</i>	6.00
<b>Grilled Merguez Sausages</b> <i>Moroccan spiced lamb sausages with minted yoghurt</i>	6.00
<b>Persian Chicken Shish</b> <i>Saffron marinated corn-fed chicken breast with chermoula sauce</i>	6.00
<b>Moroccan Lamb Shish</b> <i>Cumin spiced lamb with minted yoghurt</i>	6.50



## THE CHARCOAL GRILL

*All dishes below served with a side dish of your choice*

**Persian Chicken Shish** 13.50

*Corn-fed chicken breast marinated with saffron & onions*

**Moroccan Lamb Shish** 14.50

*Fillet of marsh lamb rubbed with cumin & pepper*

**Persian 'Koobideh' Lamb** 13.00

*Minced lamb spiced with saffron, garlic & onions served with grilled tomatoes & finished with sumac. Recommended with saffron rice*

**Merguez Sausages** 11.50

*Grilled Moroccan spiced lamb sausage*

**Tiger Prawn Shish** 19.50

*Harissa & lemon marinated prawns grilled with a crisp fennel salad*

**Mixed Shish Platter (served for two)** 35.00

*Shish of lamb, chicken, koobideh, tiger prawn & merguez sausage*

**Steak of the Day** *please ask your waiter for details*

## CHOOSE YOUR OWN SIDE DISH

**Couscous (v)**

*With oriental broth*

**Persian Jewelled Rice (v) (n)**

*Saffron rice with barberries, mulberries, pistachios & orange peel*

**Basmati Rice with Saffron (v)**

**Batata Harrah (v)**

*Sautéed spicy potatoes with harissa & mixed peppers*

**Sautéed Seasonal Green Vegetables (v)**

**Mixed Leaf Salad (v)**

**Rocket & Parmesan (v)**

*Sweet balsamic dressing*

## THE HOB & THE OVEN

<b>Tagine of Chicken with Preserved Lemon &amp; Green Olives</b> <i>Carrot, onion confit, green olives served with couscous</i>	14.00
<b>Tagine of Lamb Shank with Prunes &amp; Almonds (n)</b> <i>Served with saffron potatoes &amp; couscous</i>	16.50
<b>Couscous Royale</b> <i>Chicken &amp; lamb shish, grilled merguez with oriental broth &amp; steamed couscous</i>	17.50
<b>Couscous with Seven Vegetables (v)</b> <i>Steamed couscous topped with seven seasonal vegetables, onion &amp; golden sultana confit</i>	13.75
<b>Stuffed Pepper (v) (n)</b> <i>Stuffed with saffron rice, barberry, pine nuts &amp; pistachios served with broad beans and asparagus salad</i>	12.75
<b>Aubergine Mozzarella Bake (v)</b> <i>Layers of grilled aubergine, tomatoes, mozzarella &amp; basil pesto served with French bean salad</i>	12.75
<b>Mechoui</b> <i>Slow cooked cumin spiced lamb shoulder, served with couscous and poached fruit (for two)</i>	35.00
<b>Pasta of the Day</b>	<i>please ask your waiter for details</i>
<b>Catch of the Day</b>	<i>please ask your waiter for details</i>

## SIDE DISHES

<b>Couscous (v)</b> <i>With oriental broth</i>	4.50
<b>Persian Jewelled Rice (v) (n)</b> <i>Saffron rice with barberries, mulberries, pistachios &amp; orange peel</i>	5.50
<b>Basmati Rice with Saffron (v)</b>	4.50
<b>Batata Harrah (v)</b> <i>Sautéed spicy potatoes with harissa &amp; mixed peppers</i>	4.50
<b>Sautéed Seasonal Green Vegetables (v)</b>	4.50
<b>Mixed Leaf Salad (v)</b>	4.50
<b>Rocket &amp; Parmesan (v)</b> <i>Sweet balsamic dressing</i>	4.50

## THE FRYING PAN

<b>10.75</b> <i>Pan fried onions, mushrooms, wood roasted piquillo peppers, Spanish chorizo, oak smoked bacon, potatoes, melted mature cheddar cheese &amp; two fried free range eggs</i>
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## THE BURGERS (½ LB)

*Homemade grass fed Scottish beef, served in a home-baked sesame bun with tomato, red onion & cucumber.*

**Classic Burger** 6.95  
*With spiced tomato relish*

**Cheese Burger** 7.95  
*Our Classic burger with melted cheddar*

**Smokey Burger** 8.95  
*Classic burger with smoked bacon & smoked apple-wood cheese*

**Spring Lamb and Merguez Burger** 8.50  
*On a bed of whipped feta, broad beans & yoghurt*

**Corn-fed Chicken Burger** 8.50  
*Grilled chicken breast, with homemade BBQ sauce in our ciabatta bun*

**Tunisian Fisherman's 'Catch of the Day' Burger** 8.95  
*Fish fillet with sumac mayonnaise*

**Falafel Burger (v)** 6.95  
*Croquette of chickpeas served with tzatziki*

**Portobello Mushroom and Goat Cheese Melt Burger(v)** 6.95  
*In toasted black olive bun with roast red pepper and walnut puree, baby spinach*

## EXTRA TOPPINGS

1.50 each

Hummus  
Tzatziki  
Mechouia  
Goat's Cheese  
Applewood Smoked Cheddar  
Crispy Bacon  
Portobello Mushrooms  
Stilton  
Fried Egg

## THE POCKET PITAS

*Our very own fluffy grilled Greek pita stuffed with minted yoghurt, pickled cucumber, fresh tomato & shredded lettuce*

**Persian Chicken Shish** 6.95  
**Koobideh Minced Lamb** 6.95  
**Grilled Merguez Sausage** 6.95  
**Falafel (v)** 6.95  
**Grilled halloumi cheese (v)** 6.95

**Double your meat** 3.50  
**Regular Fries** 3.50  
**Del'Aziz Fries with parsley and garlic coat** 3.75



## DESSERT

### “Dessert Table”

*price varies*

*Select from our dessert table of homemade cakes and tarts baked fresh daily in our bespoke bakery*

### Middle Eastern Pastries (n)

5.50

*A selection of baklava and other Middle Eastern sweets*

### A choice of Homemade Sorbets & Ice Creams

5.50

*Ask your waiter for the selection of the day*

## DESSERT WINE

### Casta Diva Cosecha Miel 2002

7.00

*Liquer like honey richness with intense tropical fruit aromas*

### Pedro Ximenez Cardinal Cisneros

7.00

*A rich premium quality fortified wine from Andalucia*

## COFFEE & HOT DRINKS

### Espresso

1.65

### Double Espresso

1.95

### Macchiato

1.65

### Cappuccino

1.95

### Cafe Latte

1.95

### Turkish Coffee

2.50

### Moroccan Mint Tea (pot)

4.75

*A selection of 28 Artisan Teas please ask your waiter for details*

2.50

## SHISHA

### Classic Shisha

12.50

*Mint, apple, grape & strawberry*

### Shisha Royale

15.00

*A luxurious experience. Milk filtered with 2 shots of the spirit of your choice*



# LEVANTINE FEAST

£22 per person, minimum 4 people

## COLD MEZZE

Hummus (v)  
Tabouleh (v)  
Baba ganoush (v)



## WARM MEZZE

Mint & feta cheese boreck (v)  
Lamb boreck with apricot & cinnamon  
Falafel, mint yoghurt (v)



## MAINS

Persian saffron chicken shish  
Moroccan spiced lamb shish  
Roasted pepper stuffed with rice, barberry, pistachios & raisins (v)(n)



## SIDES

Batata harrah  
Sesame green bean & sun dried tomato salad (v)

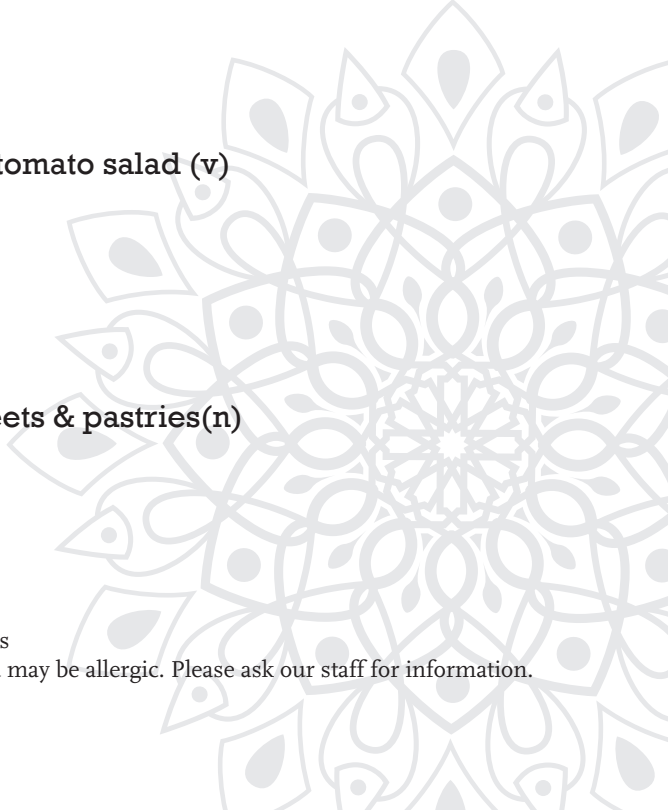


## DESSERTS

A selection of Middle Eastern sweets & pastries(n)

(v) = vegetarian (n) = nuts

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.





# MIDDLE EASTERN FEAST

£28 per person, minimum 4 people

## COLD MEZZE

Hummus (v)

Dolma (v)

Tabouleh (v)



## WARM MEZZE

Mint & feta cheese boreck (v)

Mirza ghassemi(v)

Lamb keftas



## MAINS

Del'Aziz Mixed Grill

Saffron chicken shish, Moroccan spiced lamb shish, Koobideh & merquez sausage, grilled tomatoes, white cabbage & sumac salad



## SIDES

Jewelled rice(v)(n)

Batata harrah(v)




## DESSERTS

Clemantine, date, rosewater and mint salad

Selection of Middle Eastern sweets and pastries(n)

(v) = vegetarian (n) = nuts

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# SULTAN'S FEAST

£40 per person, minimum 4 people

## COLD MEZZE

Hummus (v)  
Tzatziki (v)  
Baba ganoush(v)



## WARM MEZZE

Mint & feta cheese boreck (v)  
Lamb & apricot boreck  
Falafel, mint yoghurt (v)



## FISH COURSE

Tagine of fish with soft onions & chick peas



## MAINS

Slow roasted cumin spiced lamb shoulder, poached fruits

### **Vegetarian option**

Roasted peppers stuffed with rice, mulberries, pistachios, rocket salad (v)(n)



## SIDES

Steamed couscous (v)  
Vegetable broth, chick pea & onion confit (v)  
Batata harrah(v)

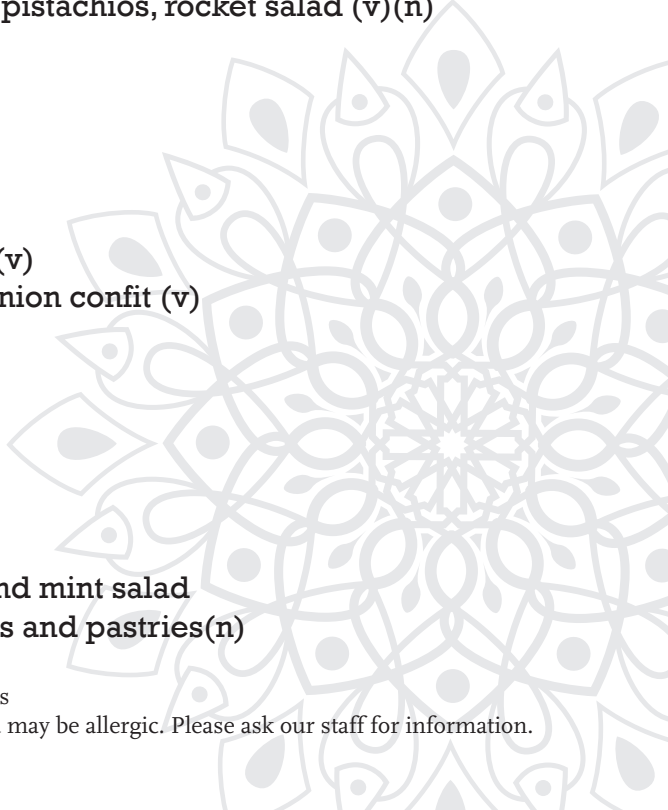


## DESSERTS

Clemantine, date, rosewater and mint salad  
Selection of Middle Eastern sweets and pastries(n)

(v) = vegetarian (n) = nuts

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.





# TASTING MENU

£39.50/person (min 2 people)

## COLD MEZZE

**Hummus(v)**

*Rich chickpea purée flavoured with cumin, garlic & tahini*

**Tabuleh (v)**

*Fresh parsley, mint, tomato & cracked wheat salad*

**Tzatziki (v)**

*Grated cucumber mixed with thick yoghurt, garlic, mint & dill*



## WARM MEZZE

**Falafel(v)**

*Crisp croquette of chick peas spiced with coriander & cumin with minted yoghurt*

**Lamb Boreck**

*Pastry cigars stuffed with cinnamon spiced lamb & sun-dried apricots*

**Sorkeh Panir**

*Grilled haloumi cheese with quince membrillo*



## MAINS

**Corn Fed Chicken Tagine**

*With carrots, green olives & preserved lemons*

**Kefta Lamb Tagine with Baked Eggs**

*Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce*



## SIDES

**Coriander Steamed Cous Cous (v)**

**Plain Basmati Rice with saffron (v)**

**Batata Harrah (v) *spicy sautéed potato***



## DESSERTS

Please Choose from our Dessert Table!

OR

Selection of Ice Creams and Sorbets

