

Welcome to The Marrakesh

At The Marrakesh, we invite you on a sensory journey through the rich flavours, vibrant traditions, and timeless charm of Morocco. Every detail of our restaurant- from the hand-crafted decor and authentic tableware to the warm, inviting ambiance is designed to transport you to the heart of Marrakesh.

But our culinary experience does not stop there as our menu brings together a harmonious blend of Moroccan, Mediterranean and Middle Eastern cuisines, offering a celebration of regional flavours that reflect the depth, diversity & spirit of the Mediterranean lifestyle. Each dish is thoughtfully prepared to honour tradition while embracing the fusion of cultures & tastes.

This is more than a meal- it's an invitation to explore a world of heritage, hospitality & unforgettable flavour. We hope you enjoy every bite, every moment & every memory created with us.

Welcome to The Marrakesh- where tradition meets taste.

Please advise your server of any special dietary requirements. While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dish are free from traces of allergens and therefore cannot accept liability in this respect.

A 10% restaurant charge is added to all bills, which goes directly to our incredible staff. this can be removed upon request. We Thank You in advance for your generosity.

Starters

HOMEMADE MOROCCAN BREAD

£2.50

(G) (VEG)

Traditional Moroccan bread freshly baked in-house every day. Soft on the inside with a golden, slightly crisp crust. Perfect for dipping, scooping or enjoying alongside any meal. Served with an olive oil with balsamic vinegar.

Gluten free option available (+£0.50 each)

MEDITERRANEAN FETA SALAD

£5.95

(G) (VEG)

Crispy mixed greens tossed with juicy tomatoes, sliced cucumbers, red onions & olives, topped with creamy crumbled feta cheese. Finished with a drizzle of house-made lemon oregano vinaigrette.

FATTOUSH

£6.95

(G) (VEG) (V)

Made with crispy romaine lettuce, juicy tomatoes, raddish, cucumbers, mixed pepper, parsley & fresh mint. Tossed with zesty lemon sumac vinaigrette & pomegranate sauce. Topped with crunchy croutons.

VINE LEAVES

£5.95

(G) (VEG) (V)

Delicate hand rolled vine leaves filled with flavourful mixture of rice, fresh herbs & aromatic spices. Served Chilled, they are light & tangy in flavour.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Starters

KIBBEH (N)

£6.95

It is savoury blend of finely ground beef & bulgur wheat, seasoned with warm spices. Stuffed with minced meat, onion & pine nut filling, fried to golden perfection. Served with cooling yogurt.

FALAFEL WITH HUMMUS & BREAD (VEG) (V)

£6.95

Crispy golden chickpea fritters, seasoned with fresh herbs & spices, served alongside our creamy house-made hummus & bread. Garnished with olive oil, paprika & fresh parsley.

Gluten free option available (+£0.50 each)

CHICKEN PASTILLA (N)

£8.95

A Moroccan special, spiced shredded chicken with crushed almonds nestled in crispy shell. Topped with a hint of cinnamon & honey with almond flakes. A perfect combination of sweet & savoury. Please be advised that this may contain chicken bones.

ZAALOUK (G) (VEG) (V)

£6.95

A smoky & velvet blend of roasted eggplant & ripe tomatoes, infused with bold Moroccan spices. Served cold with a drizzle of olive oil & our Homemade Moroccan Bread.

Gluten free option available (+£0.50 each)

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Starters

HARIRA SOUP (VEG)

£7.25

A true taste of North Africa. A rich & comforting soup containing tomatoes, chickpeas & lentils expertly garnished with fresh herbs. Served with sweet Medjool dates.

LENTIL SOUP (G) (VEG) (V)

£6.95

Our hearty lentil soup is a warming blend of cumin spiced lentils in a savoury broth. Served with our Homemade Moroccan Bread.
Gluten free option available (+£0.50 each)

GRILLED HALLOUMI (G) (VEG)

£7.25

Perfectly grilled halloumi cheese with crispy exterior & a tender, juicy savoury centre. A Mediterranean delight, served with a side salad.

CARROT SALAD (G) (VEG) (V)

£6.95

A carrot dish which is tossed with lemon juice, olive oil, fresh herbs, Moroccan spices. Light, zesty & served cold inspired by North African flavours.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Starters

GARLIC BREAD (VEG)

£5.95

Freshly baked bread brushed with a rich garlic butter blend & toasted to golden crispy. Finished with a sprinkle of parsley.

MEZZE for 2

(G)(VEG) (V)

£18.95

Indulge in the flavours of Morocco with our Traditional Mezze. A selection of Salad, Vine leaves, Kibbeh, Zaalouk, grilled halloumi & carrot salad. It is a blend of hot & cold dishes. Served with our Homemade Moroccan Bread & your choice of sauce from our menu. Vegan & Vegetarian option available with falafel & hummus instead of Kibbeh.

Gluten free option available (+£0.50 each)

(G)-GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Mains

MESHWI LAMB SHANK

£22.95

(G)

OUR SIGNATURE DISH.

It is tender slow cooked lamb on the bones which is infused with fragrant herbs & slow cooked for 24 hours. Sprinkled with sesame seeds & flaked almonds. Served alongside sauteed garlic potatoes & green vegetables.

MESHWI LAMB SHOULDER FOR 2

£54.95

(G) (N)

OUR SIGNATURE DISH.

PLEASE PRE-ORDER 24 HOURS IN ADVANCE.

Indulge in a culinary journey with our tender, flame grilled lamb shoulder, marinated in aromatic spices & slow cooked for 24 hours on the bones. Sprinkled with sesame seeds & flaked almonds. Served alongside sauteed garlic potatoes & green vegetables. Perfect for sharing & it is a true celebration of Moroccan flavours.

TANJIA MARRAKSHIYA

£22.95

(G)

It is a traditional Marrakesh dish. Slow cooked beef stew, tender beef marinated with preserved lemon, garlic & fragrant blend of Moroccan spices. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Mains

CHICKEN PASTILLA

£19.95

(N)

A savoury sweet Moroccan filo pastry filled with seasoned shredded chicken blended with olive oil & almonds, topped with almond flakes & drizzled with a touch of cinnamon & honey. Please be advised that this dish may contain chicken bones.

OVEN BAKED WHITE FISH

£17.95

(G)

Succulent fillet of white fish marinated in a blend of exotic Moroccan spices featuring cumin, coriander, paprika & lemon. It is baked to perfection, it gives out a bold, aromatic flavour of North African cuisine. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

KOFTA TAJINE

£17.95

(G)

Succulent Moroccan meatballs simmered in a rich spiced tomato sauce, topped with a poached egg for a comforting & flavourful dish. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

PIL PIL TAJINE

£18.95

(G)

Juicy prawns cooked in a sizzling garlic, infused with olive oil, tomato sauce & finished with Moroccan spices for a bold aromatic flavour. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Mains

CHICKEN TAJINE

£17.95

(G)

A flavourful dish of slow cooked chicken, infused with preserved lemons, olives & a blend of Moroccan spices served in a rich aromatic sauce. Please be advised that this dish is chicken on the bone. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

LAMB TAJINE

£19.95

(G) (N)

Slow cooked lamb shoulder infused with aromatic Moroccan spices, finished with a delightful combination of sweet prunes, sesame seeds & flaked almonds. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

VEGETABLE TAJINE

£15.95

(G) (VEG) (V)

A hearty medley of seasonal vegetables slow cooked with Moroccan spices, olive oil & a touch of preserved lemon for a wholesome & aromatic dish. Served with a choice of Couscous, Saffron Rice or Homemade Moroccan Bread.

LAMB & VEGETABLE COUSCOUS

£19.95

Steamed fluffy couscous served with tender lamb & vibrant mix of seasonal vegetables, simmered in a flavourful broth infused in Moroccan spices. Topped up with caramelised onions & raisins. Served with Couscous vegetable sauce.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Mains

CHICKEN & VEGETABLE COUSCOUS

£17.95

Slow cooked chicken marinated with fragrant aromatic Moroccan spices. Simmered in a flavourful broth & seasonal vegetable. Topped up with caramelised onions & raisins. Please be advised that this dish is chicken on the bone. Served with Couscous vegetable sauce.

VEGETABLE COUSCOUS

£15.95

Light & fluffy couscous paired with a medley of seasonal vegetables, slow cooked in a fragrant of Moroccan spiced broth. Topped up with caramelised onions & raisins. Served with Couscous vegetable sauce.

COUSCOUS ROYAL

£23.95

A grand North African royal feast featuring fluffy steamed couscous along with tender slow-cooked lamb, succulent chicken, seasoned vegetables, hearty chickpeas & savoury Moroccan spices. A hearty & flavourful dish for royalty. Topped up with caramelised onions & raisins. Please be advised that this dish is chicken on the bone. Served with Couscous vegetable sauce.

MARGARITA PIZZA (VEG)

£12.95

Made with a thin hand-stretched crust, topped with rich tomato sauce, creamy mozzarella & fresh basil leaves. Baked to perfection for a crispy, golden finish with a Moroccan twist. *Topping options available with Chicken or Halloumi (+£3.00 each)*

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Grills

CHICKEN SHISH

£15.95

(G)

Tender cubes of marinated chicken grilled in Moroccan spices to perfection on skewers along with grilled tomatoes & Turkish chilli. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

LAMB CHOPS

£19.95

(G)

Juicy, marinated lamp chops grilled in Moroccan spices to perfection on skewers along with grilled tomatoes & Turkish chilli. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

LAMB KOFTA

£16.95

(G)

Seasoned minced lamb blended with aromatic spices & herbs, shaped into skewers & grilled along with grilled tomatoes & Turkish chilli. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

SPICY LAMB KOFTA

£16.95

(G)

Juicy, tender minced lamb seasoned with a blend of warm Moroccan spices, mixed with fresh herbs along with Turkish chilli & tomatoes grilled to perfection & pan sealed with harissa sauce. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

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Grills

CHICKEN WINGS

£15.95

(G)

Succulent chicken wings marinated in a blend of Moroccan spices along with Turkish chilli & tomatoes grilled to perfection. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

MIXED GRILL

£22.95

(G)

A generous selection of grill favourites like chicken shish, lamb kofta, lamb chops & chicken along with Turkish chilli & tomatoes grilled to perfection. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

GRILLED CHICKEN

£21.95

(G)

Half a grilled chicken, marinated in a flavourful blend of garlic, lemon juice, coriander along with special Moroccan & Arabic spices expertly grilled for a tender, smoky finish. Served with a choice of Couscous, Saffron Rice, Chips or Homemade Moroccan Bread & a choice of sauce from our menu.

Sauces - £2.00 (each)

Garlic & Mayo Sauce, Mayonnaise, Chipotle Sauce, Tomato Ketchup, Sriracha Sauce, Sweet Chilli Sauce, Harissa Sauce & Greek Yogurt.

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Sides

MIXED SALAD

£3.95

(G) (VEG) (V)

Mediterranean style mixed salad which is lightly tossed in zesty house dressing.

HOMEMADE MOROCCAN BREAD

£2.50

(G) (VEG)

Traditional Moroccan bread freshly baked in-house every day. Soft on the inside with a golden, slightly crisp crust.

VINES LEAVES

£5.95

(G) (VEG) (V)

Delicate hand rolled vine leaves filled with flavourful mixture of rice, fresh herbs & aromatic spices. Served Chilled, they are light & tangy in flavour.

MIXED PICKLES

£3.95

(G) (VEG) (V)

Mediterranean style mixed pickles marinated in a spiced brine for a bold, refreshing kick & to add a vibrant crunch to any dish.

CARROT SALAD

£6.95

(G) (VEG) (V)

A carrot dish which is tossed with lemon juice, olive oil, fresh herbs, Moroccan spices. Light, zesty & served cold inspired by North African flavours.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,

(N) - CONTAINS NUTS

Sides

SAFFRON RICE

£3.95

(VEG) (G)

Fragrant basmati rice infused with premium saffron threads, delicately seasoned & cooked to fluffy perfection. Golden, aromatic & subtly spiced.

COUSCOUS

£3.95

(VEG)

Delicate, steamed semolina grains, light & fluffy. Served as a traditional base for rich & flavourful Moroccan dish which offers a true taste of North African cuisine.

CHIPS

£3.95

(VEG) (V)

Our homemade thin chips which are a golden fried potato sliced & mixed with salt, black pepper & Moroccan spices.

SAUTEED VEGETABLES

£4.50

(VEG) (G) (V)

A medley of fresh seasonal vegetables, lightly sauteed with olive oil, garlic & a hint of aromatic spices.

GARLIC BREAD

£5.95

(VEG)

Freshly baked bread brushed with a rich garlic butter blend & toasted to golden crispy. Finished with a sprinkle of parsley.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
(N) - CONTAINS NUTS

Desserts

KUNAFAH

£7.25

(VEG) (N)

Made with delicate shredded pastry, filled with sweet, melted cheese & baked until golden crispy. Soaked in fragrant rose & topped with crushed pistachios for perfect balance of texture & sweetness.

BAKLAVA

£6.95

(N) (VEG)

Made of delicate layers of flaky filo pastry filled with a sweet, spiced mixture of chopped nuts & baked to golden perfection. Finished with a drizzle of fragrant syrup infused with honey & rose water.

BAGHRIRE

£6.95

(N) (VEG)

It is light & spongy Moroccan pancakes made with semolina, also known as "Thousand Hole Pancake". Served warm with honey, butter & sprinkled with crunchy toasted nuts.

JAWHARA

£6.95

(N) (VEG)

A traditional Moroccan sweet which is served in the royal court. It's layers of crisp pastry filled with creamy mascarpone cheese shaped like a crown jewel hence the name Jawahara which means "Jewel". Topped with a dusting of cinnamon & almond flakes.

LEMON SORBET

£6.50

(G) (VEG) (V)

A light & refreshing frozen dessert made with real lemon juice for a bright, tangy flavour. Smooth, zesty & palate cleansing.

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Desserts

TIRAMISU

£5.95

(N) (VEG)

A classic Italian dessert made with layers of espresso-soaked ladyfingers & smooth mascarpone cream, coffee liqueur lightly dusted with cocoa powder. Rich, velvety & perfectly balanced with a hint of coffee.

CARROT CAKE

£5.95

(VEG) (N)

A moist & spiced cake made with freshly grated carrots, crushed walnuts & a hint of cinnamon. Topped with a smooth cream cheese frosting for the perfect balance of sweetness & richness.

CINANNMON L' ORANGE

£4.95

(G) (VEG) (V)

A delicately spiced dessert featuring tender orange slices infused with warm cinnamon & a touch of clove, gently simmered in a light citrus syrup. Served chilled for a refreshing, aromatic finish with a hint of sweet spice.

VEGAN CHOCOLATE & CARAMEL CAKE

£5.95

(VEG) (V)

A decadently moist & rich chocolate & caramel cake made without dairy or eggs, yet full of deep cocoa flavour. Layered with smooth vegan chocolate frosting & finished with a glossy dark chocolate glaze. A plant-based treat that satisfies every sweet tooth. Served warm with vanilla ice cream.

VANILLA ICE-CREAM

£5.50

(G) (VEG) (V)

A light & refreshing frozen dessert made with real lemon juice for a bright, tangy flavour. Smooth, zesty & palate cleansing.

(G) - GLUTEN FREE, (VEG) - VEGETARIAN, (V) - VEGAN,
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