

# Set Menu

Not Available on Fridays  
&  
Saturday after 6pm

## Starters

2 Courses for £21.95  
3 Courses for £25.95

### **FALAFEL & HUMMUS WITH BREAD (VEG) (V)**

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

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### **CARROT SALAD (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.

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### **FATTOUSH (G) (VEG) (V)**

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

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### **ZAALOUK (G) (VEG) (V)**

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

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### **LENTIL SOUP**

**(G) (VEG) (V)**

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)*

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### **GARLIC BREAD**

**(VEG)**

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

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### **KIBBEH**

**(N)**

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.

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### **HOMEMADE MOROCCAN BREAD**

**(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)*

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## **CHICKEN PASTILLA**

**(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.

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## **OVEN BAKED WHITE FISH**

**(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.

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## **MARGARITA PIZZA**

**(VEG)**

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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## **VEGETABLE TAJINE**

**(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.

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## **KOFTA TAJINE**

**(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.

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## **CHICKEN TAJINE**

**(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.

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## **CHICKEN & VEGETABLE COUSCOUS**

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.

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## **LAMB KOFTA**

**(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.

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## Desserts

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### **BAKLAVA**

**(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.

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### **JAWHARA**

**(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.

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### **TIRAMISU**

**(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.

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### **LEMON SORBET**

**(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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