

Mezze

HUMMUS

V*

A classic Mediterranean favourite, smooth and creamy chickpeas with tahini and a hint of lemon, served with a warm homemade bread.

MOROCCAN CARROT SALAD

GFO* VGO* V*

Steamed carrots marinated with garlic, preserved lemon and parsley, the perfect option for a lighter mezze.

SALADE MAROCAINE

GFO* VGO* V*

A vibrant salad of finely chopped tomatoes and red onions, tossed in a tangy vinaigrette dressing.

LENTIL SOUP

GFO* VGO* V*

Our hearty lentil soup is a warm blend of cumin spiced lentils in a savoury broth served with warm homemade bread.

ZAALOUK

GFO* VGO* V*

Smoky and velvety blend of roasted eggplant and ripe tomatoes, infused with bold Moroccan spices and drizzle of olive oil. Perfect for dipping with our warm homemade bread

HARIRA SOUP

V*

A true taste of North Africa. A rich and comforting soup containing tomatoes, chickpeas and lentils expertly garnished with fresh herbs: and served with sweet medjool dates.

Main Course

All tajines are served with a side of rice, couscous or homemade bread

KOFTA TAJINE

Savour the flavours of our Kofta Tajine, featuring juicy minced beef meatballs simmered in a rich tomato sauce and topped with a perfectly cooked egg.

TAJINE KHELAI

Experience the bold flavours of Morocco featuring tender fat dried beef and eggs simmered to perfection. A dish that will transport you to the streets of Marrakech.

VEGETABLE TAJINE

GFO* VGO* V*

A flavourful medley of seasonal vegetables slow cooked to perfection in traditional Moroccan spices.

CHICKEN TAJINE

GFO*

A flavourful dish of slow cooked baby chicken with preserved lemons, olives and a blend of Moroccan spices. Please be advised that this dish is chicken on the bone.

FISH TAJINE

GFO*

Fresh white panga fish, vibrant bell peppers, tangy olives, zesty lemons and exotic Moroccan spices. A flavourful taste of North Africa.

CHICKEN TFAYA COUSCOUS

Tender slow cooked baby chicken simmered with sweet caramelised onions and plump raisins, served over fluffy couscous. A delightful blend of savory and sweet flavors in every bite. Please be advised that this dish is chicken on the bone.

VEGETABLE COUSCOUS

VGO* V*

Fluffy couscous topped with a colourful assortment of seasonal vegetables seasoned with traditional Moroccan spices.

CHICKEN PASTILLA

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A delicate filo pastry filled with seasoned shredded chicken, topped with almond flakes and drizzled with a touch of honey, the perfect blend of savoury and sweet. Please be advised that this dish may contain chicken bones

Desserts

BAKLAVA

N*

Layers of flaky pastry, nuts, and honey make this traditional dessert a sweet sensation. Served with creamy ice cream.

CINNAMON A L'ORANGE

An effortless classic. Sweet oranges sliced and served with cinnamon dusting and sugar.

LEMON SORBET

A refreshing finale to any meal. Tangy lemon sorbet garnished with fresh mint.

VANILLA ICE-CREAM

Creamy, smooth and made with real vanilla, this classic treat is rich in flavour and perfectly refreshing

The Marrakesh

Unique Moroccan Dining

Set Menu

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 dishes are free from traces of allergens and therefore cannot accept liability in this respect.



Contains Nuts



Gluten Free Option



Vegan Option



Vegetarian