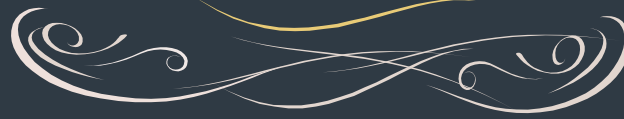




حلال

## MOROCCAN STEAKHOUSE



### TRADITIONAL MOROCCAN DISHES

#### **CHICKEN PASTILLA** 17.95

Not a grill dish, but beautifully tender shredded chicken with sultanas and almond flakes filling in a phyllo pastry.

#### **TANJIA** 27.99

Lamb shank with preserved lemons, saffron and Moroccan spices, slow cooked in Moroccan amphora jar for 5 hours. Served with fresh bread or Moroccan rice.

### TAJINE

#### **LAMB TAJINE** 24.99

Lamb shank, slowly cooked in a clay pot with onions, caramelised prunes, Moroccan spices, sprinkled with roasted almond flakes.

#### **BEEF TAJINE** 24.95

Beef meat, slowly cooked in a clay pot with onions, sultanas and Moroccan spices.

#### **CHICKEN TAJINE** 20.95

Chicken thighs and breast, slowly cooked in a clay pot with lemons, olives and Moroccan spices.

#### **TAJINE BILDI** 14.95

Variety of vegetables, slowly cooked in a clay pot. Served with rice or bread.



## COUSCOUS

**LAMB COUSCOUS** 22.95

Twice – steamed couscous, topped with slow cooked lamb, mixed vegetables and chickpeas.

**CHICKEN COUSCOUS** 19.95

Twice – steamed couscous, topped with chicken, mixed vegetables and chickpeas.

**VEGETABLE COUSCOUS** 13.95

Twice – steamed couscous with seasonal vegetables, chickpeas and Moroccan spices.

**Allergens.** Our food may contain or come into contact with 14 legal allergens, such as eggs, celery, milk, gluten, fish, crustaceans, soybeans, lupin, molluscs, sesame, mustard, peanuts, sulphur dioxide and sulphites. Menu descriptions may not list all ingredients. **Please inform our team of any allergies or intolerances before placing your food order.**

