

| STARTERS  |       | حلال |
|---|-------|------|
| COLD STARTERS   |       |      |
| <b>HUMMUS</b>   | 6.95  |      |
| Moroccan recipe. Chickpeas blended with tahini, lemon juice and garlic, served with Moroccan bread on a side.                     |       |      |
| <b>BABA GHANOUJ</b>   | 6.95  |      |
| Cooked and mashed eggplant, mixed with tahini, olive oil, lemon juice and Chef's seasoning, served with Moroccan bread on a side. |       |      |
| <b>TABULAH</b>  | 6.95  |      |
| Finely chopped parsley, tomatoes, cucumber, onions and couscous, drizzled with olive oil and lemon juice.                         |       |      |
| <b>AUBERGINE SALAD</b>  | 6.95  |      |
| Aubergines cooked with garlic, onions and peppers, seasoned with aromatic Moroccan spices.  |       |      |
| TO SHARE  |       |      |
| <b>COLD PLATTER</b>   | 17.95 |      |
| Aubergine salad, baba ghanouj, hummus, tabulah. Served with flat bread.   |       |      |
| <b>HOT PLATTER</b>  | 19.95 |      |
| Spicy meatballs, merguez, grilled halloumi, lamb chops, chicken wings, hummus. Served with Moroccan flat bread.                   |       |      |
| HOT STARTERS  |       |      |
| <b>HARIRA SOUP</b>  | 6.95  |      |
| Moroccan tomato soup with chickpeas and lentils, garnished with fresh herbs.  |       |      |
| <b>LAMB CHOPS</b>   | 11.95 |      |
| Marinated and charcoal grilled lamb chops, served with mint sauce.  |       |      |
| <b>GRILLED HALLOUMI</b>   | 6.95  |      |
| Grilled halloumi cheese, served with homemade tomato salsa sauce.   |       |      |
| <b>MERGUEZ</b>  | 7.95  |      |
| Charcoal grilled spicy Moroccan sausage.  |       |      |
| <b>SPICY MEATBALLS</b>  | 7.95  |      |
| Lamb meatballs, served in spicy tomato sauce.   |       |      |
| <b>BBQ CHICKEN WINGS</b>  | 7.95  |      |
| Spicy Marinated chicken wings, chargrilled.   |       |      |
| <b>BBQ LAMB RIBS</b>  | 7.95  |      |
| Lamb ribs cooked to perfection with BBQ sauce and served with chilli honey  |       |      |
| SALADS  |       |      |
| <b>GRILLED HALLOUMI SALAD</b>   | 7.95  |      |
| Grilled halloumi cheese, mixed leaf and rocket lettuce, cucumber, cherry tomatoes, garnished with pomegranate seeds.              |       |      |
| <b>AVOCADO SALAD</b>  | 9.95  |      |
| Slices of avocado, mixed leaf and rocket lettuce, cucumber, cherry tomatoes, garnished with pomegranate seeds and walnuts.        |       |      |
| <b>GARDEN SALAD</b>   | 6.95  |      |
| Seasoned vegetable salad made with carrots, green beans, sweetcorns, green peas, and boild potatoes with mayo dressing.           |       |      |

| TRADITIONAL MOROCCAN DISHES   |               |  |
|---|---------------|--|
| <b>CHICKEN PASTILLA</b>   | 16.95         |  |
| Shredded slow cooked chicken with Moroccan spices in a phyllo pastry. Savoury chicken pie dusted with sugar, cinnamon and almond flakes.  |               |  |
| <b>SEAFOOD PASTILLA</b>   | 18.95         |  |
| Spicy prawns, calamari, cod and vermicelli filling in a phyllo pastry. Savoury seafood pie.   |               |  |
| <b>LAMB TANJI</b>   | 21.95         |  |
| (TRADITIONAL OR SPICY)<br>Lamb with preserved lemons, saffron and Moroccan spices, slow cooked in Moroccan amphora jar for 5 hours. Served with Moroccan bread or Moroccan rice.  |               |  |
| TAJINE  |               |  |
| <b>LAMB TAJINE</b>  | 20.95         |  |
| (TRADITIONAL OR SPICY)<br>Slow cooked lamb in a clay pot with onions, caramelised prunes, Moroccan spices, sprinkled with roasted sesame seeds. Served with Moroccan bread or Moroccan rice.  |               |  |
| <b>KOFTE TAJINE</b>   | 17.95         |  |
| Lamb meatballs with preserved lemons, olives, herbs and Moroccan spices slowly cooked in a spicy tomato sauce. Served with Moroccan bread or Moroccan rice.   |               |  |
| <b>BEEF TAJINE</b>  | 17.95         |  |
| (TRADITIONAL OR SPICY)<br>Beef meat, slowly cooked in a clay pot with onions, sultanas and Moroccan spices & potatoes. Served with Moroccan bread or Moroccan rice.   |               |  |
| <b>CHICKEN TAJINE</b>   | 16.95         |  |
| (TRADITIONAL OR SPICY)<br>Chicken thighs and breast, slowly cooked in a clay pot with preserved lemons, olives and Moroccan spices, topped with French fries. Served with Moroccan bread or Moroccan rice.  |               |  |
| <b>TAJINE BILDI</b>   | 11.95         |  |
| (TRADITIONAL OR SPICY)<br>Variety of vegetables, slowly cooked in a clay pot. Served with Moroccan bread or Moroccan rice.  |               |  |
| <b>KHOBIZZA TAJINE (SPINACH)</b>  | 12.95         |  |
| Vegetarian spicy spinach dish with fresh spinach, parsley, coriander, fresh chilli, preserved lemons, olives and Moroccan spices. Served with Moroccan bread or Moroccan rice.  |               |  |
| COUSCOUS  |               |  |
| <b>LAMB / BEEF COUSCOUS</b>   | 17.00 / 16.00 |  |
| Twice – steamed couscous, topped with slow cooked lamb, mixed vegetables and chickpeas.   |               |  |
| <b>CHICKEN COUSCOUS</b>   | 15.00         |  |
| Twice – steamed couscous, topped with chicken, mixed vegetables and chickpeas.  |               |  |
| <b>VEGETABLE COUSCOUS</b>   | 12.95         |  |
| Twice – steamed couscous with seasonal vegetables, chickpeas and Moroccan spices.   |               |  |
| STEAKS  |               |  |
| <b>PORTERHOUSE</b>  | 32.95         |  |
| Beef sirloin & fillet. Served with your choice of sauce and chips.  |               |  |
| <b>T - BONE</b>   | 31.95         |  |
| Beef sirloin & fillet. Served with your choice of sauce and chips.  |               |  |
| <b>FILLET MIGNON</b>  | 27.95         |  |
| Prime beef tenderloin fillet. Served with your choice of sauce and chips.   |               |  |
| <b>RIBEYE</b>   | 29.95         |  |
| Boneless beef rib steak. Served with your choice of sauce and chips.  |               |  |
| All steaks are served with your choice of sauce and chips.  |               |  |
| <b>Allergens.</b> 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. <b>Please inform our team of any allergies or intolerances before placing your food order.</b> |               |  |

| FLAMING DISHES<br>COOKED ON YOUR TABLE   |       |
|--|-------|
| <b>LAMB SIZZLER</b>  | 26.95 |
| Marinated lamb strips with onions, mixed peppers and homemade sizzler sauce. Served with rice.   |       |
| <b>CHICKEN SIZZLER</b>   | 24.95 |
| Marinated chicken strips with mixed peppers, onions and homemade sauce. Served with rice.  |       |
| <b>KING PRAWNS SIZZLER</b>   | 28.95 |
| Marinated peeled king prawns with onions, mixed peppers, chilli and homemade sizzler sauce. Served with rice.                              |       |
| SHAWYA FROM THE GRILL  |       |
| <b>LAMB SKEWERS</b>  | 19.95 |
| Lamb cubes, marinated with onions, garlic, coriander and Moroccan spices, grilled on a skewer.   |       |
| <b>CHICKEN SKEWERS</b>   | 16.95 |
| Small pieces of chicken, marinated with fresh ginger, garlic and Moroccan spices, charcoal grilled on a skewer. Served with chips or rice. |       |
| <b>KOFTA KEBAB</b>   | 17.95 |
| Minced lamb kofte, seasoned with Moroccan spices and a hint of chilli. Served with rice and tomato sauce.                                  |       |
| <b>MIXED GRILL</b>   | 19.95 |
| Lamb ribs, chicken cubes, kofta kebab, chicken wings and Moroccan sausages. Served with rice and tomato sauce.                             |       |
| SLOW COOKED & RICE DISHES  |       |
| <b>LAMB SHOULDER</b>   | 55.95 |
| Slow cooked whole lamb shoulder. Served with rice & gravy. Dish can be shared between two.   |       |
| <b>LAMB NECK</b>   | 29.95 |
| Slow cooked whole lamb neck . Served with rice & gravy. Dish can be shared between two.  |       |
| <b>CHICKEN KABSA</b>   | 13.95 |
| Oven baked marinated chicken sevrved on a bed of spice rice. Sprinkled with caramelised onions & almonds                                   |       |
| <b>LAMB KABSA</b>  | 15.95 |
| Oven baked marinated lamb sevrved on a bed of spice rice. Sprinkled with caramelised onions & almonds                                      |       |
| SIDES  |       |
| <b>CHIPS</b>   | 2.95  |
| <b>TRUFFLE &amp; PARMESAN CHIPS</b>  | 4.95  |
| <b>MOROCCAN RICE</b>   | 2.95  |
| <b>STEAMED COUSCOUS</b>  | 2.95  |
| <b>FRESH BREAD</b>   | 2.95  |
| <b>ROASTED VEGETABLES</b>  | 4.50  |
| <b>BATATA HARRA (SPICY POTATOES)</b>   | 4.95  |
| <b>KHOBIZZA (SPICY SPINACH)</b>  | 5.95  |