



chef's daily special

our chefs are always exploring new flavours and recipes... please feel free to ask for our special

small plates

marinated moroccan olives (GF)	3.95
spicy beetroot hummus (GF)	4.50
smooth rich chickpea puree blended with tahini, beetroot & fresh red chilli peppers	
hummus beiruty (GF)	4.50
classic hummus with tomatoes, onion, parsley and red chillies	
turmeric hummus (GF)	4.50
smooth rich chickpea puree made with garlic, olive oil and turmeric. Activated with ground black pepper	



hummus trio (GF)	8.95
spicy beetroot, turmeric & beiruty hummus served with moroccan 'ghife' bread	

caramelised onions and chickpeas (GF)	4.50
with moroccan cinnamon, fresh turmeric & coconut sugar	
falafel (GF)	4.50
middle-eastern croquettes of chickpeas & broadbeans with traditional herbs & spices	
sauteed moroccan spinach (GF)	4.75
fresh baby leaf spinach cooked with preserved lemons & chickpeas	
aubergine zaalock (GF)	4.75
gently cooked with fresh tomatoes & moroccan herbs & spices	
adis (GF)	4.75
slow-cooked stewed moroccan lentils with traditional herbs & spices	
curried chickpeas (GF)	4.75
caribbean spiced organic chickpeas cooked with turmeric in a delicately flavoured rich sauce	
jackfruit nuggets (GF)	6.75
crispy coated jackfruit nuggets served with a garlic spiced glaze	
dynamite shrimp	6.75
tempura battered vegan shrimp lightly tossed in a sriracha aioli	
moroccan sharer (GF)	19.95
sauteed spinach, adis, spicy beetroot hummus, caramelised onions & chickpeas & aubergine zaalock	

salads and bowls

date and walnut salad (GF)	9.50
roasted sweet potato, dates, walnuts, cherry tomatoes, carrots and olives on a bed of mixed leaf, with our house dressing and sunflower seeds	
loaded falafel salad (GF)	9.95
falafel, quinoa, carrots, cherry tomatoes, beetroot, olives and mixed leaf with a tahini and maple dressing	
moroccan buddha bowl (GF)	9.95
aubergine zaalock, sauteed spinach, curried chickpeas, spiced sweet potato and caramelised onions, with steamed quinoa and pumpkin seeds	
add avocado	1.95

burgers

served in a pretzel bun or 'naked' in a lettuce wrap

magic mushroom	7.50
classic 'sloppy joe' style whole portobello mushroom cooked in a tangy tomato sauce with lettuce, tomato, cheese & a herb mayo	
falafel	7.50
chickpeas & broadbeans blended with traditional Lebanese spices with hummus, tomatoes & lettuce	
it's no jerk	7.50
mouthwatering baked three bean jerk patty, cheese, island jerk mayo and bbq sauce	
add skin on fries 2.95 or add sweet potato fries 3.95	

big plates

'khadija's moroccan special'	9.95
home-style traditionally cooked moroccan dish, made using fine north african spices & a lot of love. Please ask for today's choice	

'the aunty esi'	9.95
roti-style caribbean curried chickpeas accompanied with homemade moroccan 'ghife' bread	

*Angels of Hope, the only active orphanage in the area, is located in a small town called Twarka, in the south of Ghana. The orphanage is run solely by Victoria Bekye, lovingly known as Aunty Esi, who has taken responsibility of over 50 children. By choosing this nutritious curry we will donate £1 to Angels of Hope, ensuring Aunty Esi can continue her amazing work and sprinkling you with good karma."

spiced island curry (GF)	10.95
sweet potato and spinach slow cooked with lentils and turmeric, with festive rice	

return of the mac (GF)	11.95
southern style battered mushroom ribs, our house cashew mac 'n' cheese, steamed garlic kale with a herbed carrot and squash puree	

kofta tagine	11.95
mixed bean and mushroom 'meatballs' baked in a rich tomato and roasted peppers sauce with parmesan, served with bread	

life of piestella	11.95
butternut squash, parsnip, kale, chickpeas and pumpkin seeds encased in crispy pastry. with sweet potato and green chilli mash and a smooth moroccan salsa	

sides

moroccan 'ghife' bread	2.50
gluten free ciabatta (GF)	2.50
skin on fries with himalayan pink salt (GF)	2.50
festive rice (GF)	2.95
seasoned avocado (GF)	2.95
fried plantain (GF)	3.50
quinoa (GF)	3.50
comptoir salad (GF)	3.75
sweet potato fries with himalayan pink salt (GF)	3.95
sweet potato & green chilli mash	3.95
garlic & walnut steamed kale	3.95
cashew mac 'n' cheese	3.95

dessert

banana and date crumble (GF)	5.95
bananas, dates & pecan nuts encased in a light crumble, with our house banana caramel custard	
'no cheese' cheesecake	5.95
please ask for today's choice	
add ice cream 1.95	
moroccan pancakes	6.50
caramelised biscuit spread, maple syrup & ice cream with chopped nuts	
chocolate & almond pastilla	6.50
Layers of chocolate, caramelised almonds and bananas encased in a crispy Moroccan pastry, with ice cream	