

# Tonight's specials

## STARTERS

### HARIRA £6.00

Traditional Moroccan soup with vermicelli, chickpeas and tomato

### HOUMOUS £5.00.

Served with Home made Moroccan bread

### ZAALOUK £5.50

Charcoal smoked aubergine, a hint of tomato, cumin & coriander

### MECHOUIA £6.00

Flamed three peppers, coriander, cumin and ouazzania olive oil

### MERQUEZ SAUSAGE £6.50

Chargrilled traditional spicy moroccan sausage staffed with grilled tomato and mozzarella cheese

### MOROCCAN SALAD £5.00

Tomato, cucumber, grilled peppers, olives, lemon dressing and pitta crouton

### CRISPY GAMBAS £6.50

Wrapped in K'taiffe, avocado purée & lime

### GRILLED SCALLOPS £6.50

Half shell queenies on the grill with sauce vierge

### KIBBEH £5.00

Deep fried lamb and cracked wheat shell filled with spiced minced lamb and pine nuts

## MAINS

### COUSCOUS ALHAMBRA £14.00

Melting lamb shank, grilled lamb skewer, merguez, vegetables and roast almond

### CHICKEN COUSCOUS £11.00

Corn fed chicken breast grilled to perfection

### ALHAMBRA MIXED GRILL £18.00

Tender lamb cubes, Kofa, merguez, chicken breast, sweet potatoes, courgette, confit cherry tomatoes and harissa yogurt

### LAMB TAGINE £12.50

Prunes, caramelised onions and roasted almond

### CHICKEN TAGINE £11.00

Chicken cooked in traditional Moroccan spices, served with preserved lemons, olives, Moroccan potato, onion compote and saffron

### OVEN BAKED FISH £12.00

Catch of the day, marinated with red chermoula, baked with fresh vegetables, preserved lemon and olives

### MOROCCAN KOFTA £10.00

Spicy meatballs cooked with tomato sauce, garlic and coriander, served with home made bread

### VEGETARIAN TAGINE £9.00

Seven vegetables cooked in Moroccan spice, lemon, and cumin

**DESSERTS:** A selection of Moroccan sweets. Please ask a member of staff for details

Allergy information: Please inform a member of staff if you have any food allergy