

* MOROCCAN SAHARA *

STARTERS:

HOSPITALITY FROM THE HOUSE :

Moroccan Bread – olives– Olive oil and Harissssa

North African mixed platter minimum for two. A platter of Zaalouk, Cheese Borek, Chicken Borek, Moroccan salad, Chicken Skewers. **£18.95**

Harira – Traditional Moroccan soup rich in minerals and vitamins Made with Lentils, Chickpeas, Coriander Parsley ,Cilery ,Tomatos and Spices. **£6.50**

Zaalouk – A Classical Moroccan Dish Aubergine in the oven with coriander, Garlic, Finished with olive oil and mild Spices. **£6.50**

Goat cheese B'stella – Fillo pastry filled with Goat Cheese and Almonds Served with herb salad & Pomegranate dressing. **£6.50**

Chicken borek – Chicken spring roll pastry with Almonds, Cinnamon Served with herb salad orange blossom water icing sugar. **£6.50**

Cheese Borek – cheese filled pastry triangle with spices, Served with herb salad & Pomegranate dressing. **£6.50**

Fish Borek – Cigars of mixed fish with harissa, lemon juice vermicelli and charmoula , soy sauce. Served with herb salad . **£6.50**

Grilled fillet of Sardines – marinated in charmoula served with tomato salsa. **£6.50**

Haloumi – grilled Haloumi and Avocado with honey and mustard dressing. **£6.50**

MOROCCAN SAHARA SPECIALS :

Lamb Mechoui Slow Baked Boneless Shoulder of lamb, marinated with Moroccan Spices, served with mixes vegetables, with side couscous. (For Two) **£36.50**

Chicken B'Astella – Sweet Traditional Moroccan Royal dish made with spring roll pastry filled with Boneless chicken, Almonds, seven spices, orange blossom water, served with cinnamon and icing sugar. **£17.00**

MAINS :

TAGINES : (is a clay pot unique to morocco delicate stews)

Kofta Tagine – home made Minced lamb meat balls cooked in Tomato Sauce with fresh herbs and aromatic spices topped with baked egg. (With Side Couscous) **£14.50**

Mergez Tagine – Lamb sausage cooked in Tomato Sauce with coriander Topped with baked egg. (With Side Couscous) **£14.50**

<u>Tagine d'Essouera</u> – Fresh fish of the day cooked with seven spices lemon tomato sauce Carrots and olives. <u>(With Side Couscous)</u>	£16.00
1- Lamb Tagine <u>with seasonal vegetables</u> – tender pieces of lamb Cooked in saffron and fresh coriander sauce. <u>(With Side Couscous)</u>	£17.00
2- Lamb Tagine <u>with Artichoke and Garden Peas</u> Slow cooked pieces of lamb in saffron and coriander sauce. <u>(With Side Couscous)</u>	£17.00
3- Lamb Tagine <u>with Tfaya</u> – (Tfaya is raisin, caramelized onion and cinnamon) Slow cooked pieces of lamb in saffron sauce with raisins, caramelized onions and roasted Almond. <u>(With Side Couscous)</u>	£17.00
4- Lamb Tagine <u>with Pumpkin and pine nuts</u> – Slow cooked pieces of lamb in saffron sauce with caramelized pumpkin. <u>(With Side Couscous)</u>	£17.00
5- Lamb Tagine <u>with Caramelized Prunes</u> - Prunes and Almonds Slow cooked pieces of lamb in saffron and cinnamon sauce. <u>(With Side Couscous)</u>	£18.00
6- Lamb Tagine <u>with Figs and pine nuts</u> – Slow cooked pieces of lamb in saffron sauce with caramelized Figs. <u>(With Side Couscous)</u>	£18.00
1- Beef Tagine <u>with potatoes and Olives</u> – Slow cooked in saffron and parsley sauce. <u>(With Side Couscous)</u>	£16.00
2- Beef Tagine <u>with Tfaya</u> – cooked in saffron and parsley sauce (Tfaya is raisin, caramelized onion, cinnamon and roasted Almond). <u>(With Side Couscous)</u>	£16.00
1- Chicken Tagine – <u>with Olives</u> - baby chicken cooked in preserved lemon And fresh parsley sauce. <u>(With Side Couscous)</u>	£14.00
2- Chicken Tagine – <u>with Seasonal Vegetables</u> cooked In saffron and fresh parsley sauce. <u>(With Side Couscous)</u>	£14.00
3- Chicken Tagine – <u>with Dates</u> cooked in saffron sauce served with Dates And roasted Almond. <u>(With Side Couscous)</u>	£15.00
4- Chicken Tagine – <u>with Tfaya</u> cooked in saffron sauce served with Tfaya is raisin, caramelized onion, cinnamon And roasted Almond. <u>(With Side Couscous)</u>	£15.00
5- Chicken Tagine – <u>with Apricots</u> cooked in saffron sauce served with cinnamon And roasted Almond. <u>(With Side Couscous)</u>	£15.00

COUSCOUS :

Couscous Royal – with Lamb, Chicken and Mergez Sausage and seven vegetables.	£18.95
Couscous Lamb, Served with the original seven vegetables.	£17.00
Couscous Mergez ,Served with the original seven vegetables.	£15.00
Couscous Chicken , Served with the original seven vegetables.	£15.00

GRILL :

Mixed Fish Brochettes - Marinated in charmoula served with Moroccan salad and lemon.	£14.50
Lamb cutlets – Char grilled Marinated in olive oil, served with Moroccan salad.	£16.50
Char Grilled Chicken Brochette – cubes of chicken marinated over night In saffron, seven spices and fresh herbs served on a bed of lentil salsa.	£14.50

VEGETARIAN :

Tagine Khodra – Seasonal vegetables cooked with aromatic spices, tomato sauce And fresh herbs. (<u>With Side Couscous</u>)	£14.50
Marinated Pumpkin – baked in the oven served with charmoula sauce and lentil salsa.	£14.50
Couscous vegetables. Mixed vegetable with steam couscous.	£14.50

SIDES :

- Haricot Blanc Colites Beans in tomato parsley garlic sauce	£05.00
- Saffron Rice	
- Moroccan Potatoes chips	
- Side Couscous	
- Tomato, Feta and Red Onion Salad	
- Moroccan Salad	
- Moroccan bread	

FOOD ALLERGIES

***Please if you have any food allergies talk to
a member of staff We are here to help you***

Service charge 10%