

MENU

TWO COURSES **36.50**
THREE COURSES **42.50**

Welcome glass of non-ABV cocktail and amuse-bouche upon arrival

STARTERS

BETENJAL BEL TAHINA (VE)

Roasted aubergine, marinated with chilli, garlic and coriander with a tahini sauce, pomegranate and toasted sesame. Served with toasted tagine bread

BOUREK AUX CREVETTES

Brik pastry parcels filled with spicy sautéed prawns, fresh parsley and creamy béchamel

HUMUS BEL LAHAM

Humus drizzled with olive oil, topped with diced marinated leg of lamb and toasted pine nuts. Served with toasted pita bread

KEMIETTE TO SHARE (V/VE options available)

Avocado humus, grilled pepper, tomato chhita, baba ghanoush and bulgur salad. Served with toasted pita bread and two brik pastries

MAIN

DJEDJ M'HAMMARRA

Harissa roasted chicken accompanied with a fruity, nutty saffron infused rice and caramelised onions

LOUBIYA KABLIYE (VE)

Aromatic squash and butterbean cassoulet, flavoured with garlic, cumin, and garnished with parsley. Served with toasted tagine bread and a thyme yoghurt

HOUT MAGHREBI

Pan fried Moroccan spiced salmon alongside roasted mediterranean vegetables, herby couscous and a coriander lemon cream

TAGINE BOUSTAAN (VE)

Seven vegetables cooked in a tomato and apricot sauce, warmed with ginger and spices, garnished with fresh coriander. Served with couscous

TAGINE BERKOOK

Slow cooked beef in a rich and warming sauce, of ginger and cinnamon, jewelled with prunes and apricots. Topped with toasted sesame seeds, almonds and fresh coriander. Served with toasted tagine bread

COUSCOUS ROYALE TO SHARE

Slow cooked lamb and chicken in a rich tomato stock with pan fried merguez, served on a bed of couscous with seasonal vegetables and chickpeas

DESSERTS

BAKLAVA (V)

Layers of filo pastry with honey and pistachio nuts, served with a pistachio whipped cream

BASTANI SONNATI (VE)

Homemade Persian vanilla and saffron ice cream, filled with pistachios and rose petals. Served between crispy wafers

CHOCOLATE & TAHINI BROWNIES (V)

Homemade chocolate brownie with a creamy tahini sauce and a hint of cardamom. Served warm with a scoop of vanilla ice cream

Thank you for dining with us

If you have any questions, allergies, or intolerances, please let us know before ordering.
(V) = Made with Vegetarian ingredients, (VE) = Made with vegan ingredients

A discretionary 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.