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Sandwiches

MOROCCAN LENTIL SOUP (v) 8

with herbs, spices and extra virgin olive oil, served with pita

Hummus 7

Pureed chickpeas with garlic, lemon and tahini, served with

MEDITERRANEAN SALAD 9

Chopped salad, cherry tomatoes, chickpeas, cucumber, red onion, kalamata olives and fresh feta cheese on a bed of romaine lettuce

ZAALOUK 8

Roasted eggplant and tomato spread, with herbs spices and extra virgin olive oil

MUHAMMARA 8

Red pepper and walnuts spread with pomegranate, lemon and tahinin

ROASTED CAULIFLOWER 9

with toasted almonds and lemon tahini sauce

CAULIFLOWER & PEPPERS SANDWICH 13

Braised cauliflower, roasted eggplant spread, red pepper, green harissa and lemon tahini sauce in fluffy pita

FALAFEL SANDWICH (V) 11

Freshly made falafel, herbs and spices, with chopped salad and lemon tahini salad

SAFFRON CHICKEN SANDWICH 12

Saffron and herbs marinated chicken breast with lemon tahini in fluffy pita

MERGUEZ SANDWICH 15

with herbs and spices, caperberries and fontina cheese

KEFTA SANDWICH 14

Moroccan spiced grass fed ground beef, with chopped salad, tomato sauce in fluffy pita bread

Entrees

CHICKEN TAGINE LEMON 14

with vegetables, preserved lemon and olives, served with a side of couscous

VEGETABLES COUSCOUS 14

Traditionally steamed couscous, with braised vegetables, onion confit and raisins and broth

LAMB TAGINE 23

Chickpeas, apricots veggies, served with couscous

COUSCOUS ROYAL 18

Couscous with lamb merguez, chicken and braised vegetbales

BAKLAVA 6

Homemade pistachio baklava with honey

MSEMEN WITH HONEY 5.50

Moroccan crepe with honey and butter

