

TO START

ZAALOUK

Fire roasted eggplant and tomatoes dip with herbs and spices, served with pita 8

HUMMUS

Pureed chickpeas, garlic, lemon and tahini 7

MARINATED SPICED OLIVES

Herb, harissa, spices and extra virgin olive oil 8

QUINOA SALAD

with cucumber, cherry tomatoes, chickpeas and lemon olive oil vinaigrette 10

FALAFEL SALAD

Freshly baked falafel, chopped salad, garlic lemon tahini sauce. 12.50

ROASTED CAULIFLOWER

with lemon, garlic tahini sauce, topped with toasted almond flakes 10



SANDWICHES

FALAFEL SANDWICH

freshly made baked falafel in pita with chopped salad and lemon tahini sauce 10

BEEF STEW SANDWICH

Braised grass fed angus beef stew, tahini, pickles and green harissa 15

SAFFRON CHICKEN SANDWICH

Saffron, herbs, cumin, lemon tahini 12

LAMB BURGER

Grass fed fresh ground lamb, on brioche bun, tomatoes and onions 11.50

Cheese add 1.75

French Fries add 3 / Chips 1.50

MOROCCAN MINT TEA 3

WATER 1.75

COKE 2

SPECIALTIES

VEGETABLE COUSCOUS

14.50

Stewed seasonal vegetables, with caramelized onions, chickpeas and broth

CHICKEN KEBAB 13.75

Marinated chicken breast, served with rice

CHICKEN TAGINE 15.75

with preserved lemon, olives and vegetables, served with rice or couscous

LAMB TAGINE 25

Slow cooked lamb shank, dried fruit and chickpeas

SALMON CHERMOULA 23

Marinated salmon fillet, cilantro, paprika and cum marinade, served with quinoa salad