



# Marrakech



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## Starters

1. Harira (V) £3.50  
Home made Moroccan vegetable soup. Served with bread
2. Flat Garlic Bread with Cheese £3.95
3. Salad Zaalouk (V) £3.50  
Grilled aubergine, spinach, coriander, garlic, tomatoes, spices and olive oil. Served with bread
4. Houmous (V) £3.95  
Chickpeas, garlic, cumin, tahini and olive oil. Served with bread
5. Moroccan Salad (V) £3.95  
Red onions, carrots, new potatoes, cucumbers, tomato, coriander, parsley, cumin, lemon and olive oil dressing
6. Tunisian Houmous (V) £3.95  
Chickpeas, red onion, coriander and parsley, tomato, Harissa and feta cheese. Served with bread

7. Meat Lasagne \* £4.95  
Baked in traditional recipe served with garlic bread
8. King Prawn \* £4.95  
Pan fried king prawns in garlic butter or charnoulia sauce
9. Calamari £4.25  
Deep fried battered calamari rings served with salad and saffron mayonnaise
10. Briouate Fish £4.25  
Filo pastry filled with prawn, cod and fresh marinated herbs served with salad, sweet chilli and mint yogurt sauce
11. Briouate Chicken £4.25  
Filo pastry filled with tasty mixture of chicken, roasted almond, parsley, ginger and cinnamon served with salad and mint yogurt sauce
12. Spicy Moroccan Meat Balls £4.25  
Lamb meat balls cooked in spicy tomato and pepper sauce served with bread

13. Moussaka (V) \* £4.50  
Baked in traditional recipe served with garlic bread
14. Spicy Chicken Wings £4.25  
Grilled Marinated chicken wings served on a bed of salad with chilli and mint yogurt sauce
15. Marrakech Best Trio \* £5.50  
Houmous, salad zaalouk and mixed briouate chicken and fish



## Tagines

1. Tagine Casablanca £8.95  
Tender lamb pieces, potatoes, green peas, ginger saffron and mixed herbs
2. Tagine Zagora £8.95  
Tender lamb pieces, prunes, apricots, raisins and cinnamon topped with almond flakes
3. Tagine Marrakech \* £11.95  
Shoulder of lamb stuffed with garlic and coriander baked in oven served in a Tagine with potatoes, carrot and green french beans
4. Tagine Kefta £8.95  
Moroccan spiced meat balls in peppers, peas and tomato sauce with poached egg
5. Tagine Djaj £8.95  
Breast chicken, cumin, ginger, lemon, potatoes, carrots, olives and lemon in saffron sauce
6. Tagine Sultan £8.95  
Chicken breast with caramelised onions, raisins and chickpeas in saffron sauce
7. Tagine Veg (V) £8.95  
Mix Fresh vegetable, garlic, tomatoes, mix herbs topped with honey glazed mushrooms
8. Tagine Sahara Chicken £8.95  
Chicken breast cooked with peppers, mushrooms, tomato, fresh chilli topped with melted cheese
9. Tagine Andalusia Chicken £9.95  
Chicken breast cooked in tomato, cream and mushroom sauce and topped with asparagus
10. Tagine Lamb Sahara £9.95  
Tender Lamb pieces cooked with peppers, mushrooms, tomato, fresh chilli topped with melted cheese

## Couscous

1. Couscous Tangier £9.95  
Chicken served over steamed semolina grains, covered with a variety of seasoned vegetables topped with caramelised onion
2. Berber Couscous £10.95  
Tender lamb served over steamed semolina grains, covered with a variety of seasoned vegetables topped with caramelised onion
3. Couscous Vegetarian (V) £8.95  
Selection of fresh vegetables of the day served with steamed semolina grains topped with caramelised onion

## Brochettes

1. Brochettes De Lamb £11.95  
Grilled Marinated cubes of lamb served with salad and rice or fries
2. Brochettes De Poulet £9.95  
Grilled marinated cubes of chicken breast served with salad and rice or fries
3. Brochettes De Kofta £9.95  
Grilled Moroccan spiced minced lamb served with salad and rice or fries
4. Mixed Brochettes £13.95  
Lamb, chicken breast and kofta served with rice or fries and salad with lemon and cucumber & mint yoghurt dip

## Fish Dishes

1. Sea Bass \* £12.95  
Fillet of seabass cooked in spicy sharmoula sauce served with new potatoes and seasoned vegetables
2. Brochette Poisson \* £12.95  
King prawns, cod, mixed pepper, garlic butter baked in a oven served with new potatoes and seasoned vegetables
3. Tagine De Poisson £11.95  
Scottish cod, king prawns, calamari, mixed peppers, potatoes, olives and lemon cooked in charnoulia sauce



## PLEASE NOTE

Some of our dishes may contain nuts or dairy products. Please inform a member of staff if you have a selective diet.  
Please note some of our fish dishes may contain bones

## Chefs Specials

1. Pastilla au Poulet £11.95  
Traditional sweet and spicy chicken pie with almonds
2. Pastilla au Crevettes \* £12.95  
Traditional savoury and spicy prawn pie with marinated herbs
3. Pollo Pomodore \* £11.95  
A tender breast of chicken, peppers, chilli, garlic cooked in a tomato sauce served with salad fries or rice
4. Pollo Alla Crema \* £11.95  
A tender breast of chicken in cream, tomato and mushroom sauce served with salad fries or rice
5. Lamb El Bacha £11.95  
Lamb pieces cooked in french mustard, mushroom and tomato cream sauce served with salad fries or rice
6. Moussaka (V) £8.95  
Baked in traditional recipe served with garlic bread
7. Meat Lasagne £9.95  
Baked in traditional recipe served with garlic bread

## Side Dishes

- French Fries £1.95
- Rice £1.95
- Couscous £1.95
- Mixed Vegetable £2.95
- Mixed Olives £1.50
- French Bread £1.50
- Flat Bread £1.95
- Flat Garlic Bread £2.95

## Dessert

- Cakes of the Day £3.50
- Selection of Exotic Ice Cream £3.50
- Fresh Fruit Salad £3.50
- Selection of Baklava £3.50