

Appetisers

Fish soup: a popular North African style fish soup - served with bread	£8.80	Brik: a tasty Tunisian speciality of crisp pastry (ourka) filled with tuna, potato and egg	£6.80
Falafel: own made patties of minced chickpeas fava beans, spices and sesame	£4.95	Briouat: crisp pastry filled with brie & goat's cheese	£5.95
Baba ganoush: aubergine dip infused with olive oil, spices & herbs - served with pitta bread	£4.95	Bourek: crisp pastry filled with marinated minced lamb, herbs and spices	£5.95
Hummus: fresh, own-made, chickpea dip served with pitta bread	£3.95	Olives: marinated in chermoula and a piquant sauce	£2.50
Calamari: freshly prepared squid rings sautéed in spices - served with aioli	£6.95	Chakchouka: warm salad of grilled peppers, tomatoes, onions, chilli, herbs & spices, with merguez (spicy lamb sausage) -served with pitta bread	£7.50
Spicy prawns: king prawns cooked in a spicy coriander sauce	£8.50	Sardines: marinated in chermoula and sautéed served with salad	£6.50

Mains

Signature tajines

Tajine romanne: chicken breast in a sweet/tangy fresh pomegranate sauce, garnished with almonds, raisins & caramelised onion	£14.50
Constantine tajine: tender lamb shank, with potatoes, in a hot/spicy chilli sauce	£15.90
Tajine Marrakech: lamb shank and vegetables in an aromatic sauce	£16.95
Tajine djej: chicken and vegetables in a tomato based sauce	£13.95

Couscous

these dishes consist of traditional steamed couscous, vegetables and vegetable broth, with

Lamb: slow braised lamb shank	£15.00
Chicken: boneless breast	£13.95
Fish: 'fish of the day' and seafood	£17.50
Merguez: spicy lamb sausages	£14.50
Vegetable: selection of fresh vegetables and chickpeas	£12.50
Couscous Imperiale: grilled chicken & merguez	£21.00
Couscous Royale: a feast of lamb shank, chicken and merguez	£22.90

Salads

Couscous salad: couscous with tomatoes, onion, cucumber, carrots and dressing	£6.50
Mixed salad: green salad with tomato, cucumber, carrot, potato, onion and dressing	£5.70

Tajines

Fish tajine: 'fish of the day' with king prawn, mixed seafood & potatoes in a 'gently sour' sauce of preserved lemon, spices and herbs	£17.00
King prawn tajine: king prawns in a fragrant crab and prawn sauce	£16.00
Berber tajine: fresh vegetables, chickpeas and fava beans, - served with rice	£11.50
Tajine zitoune: breast of chicken in a sauce infused with olives & preserved lemon	£12.95
Lamb tajine: lamb shank gently cooked in a sauce delicately infused with mint & carrots	£15.00
Tajine el ain: succulent lamb shank with prunes, apricots & almonds in an "intensely flavoured" sauce, garnished with sesame seeds	£16.20

Grills & roasts

are served with sautéed potatoes

Chicken: delicately marinated & char-grilled	£10.95
Merguez: spicy lamb sausages	£10.95
Sea bass: 'North African spiced' sea bass sautéed in olive oil, garlic, butter & lemon	£17.00
Mechoui: lamb shank, marinated in chermoula and slowly roasted for a delicious flavour	£15.00

Accompaniments

Couscous	£2.95
Rice	£2.90
Sauteed potatoes	£3.95
Mixed vegetables	£6.50
Bread (galette)	£1.90
Pitta bread	£1.00

please let your server know of any allergies