

Group Menu

Mixed Mezze £15.75

A selection of cold & hot starters
serving two people includes:

Hummus (V)

Chickpea purée, tahini & lemon juice dip.
Served with warm pitta bread.

Moroccan Salad (V)

Finely diced tomatoes & cucumbers on a
bed of lettuce, garnished with fresh
parsley & coriander.

Zaalook (V)

A delicious cooked salad made with
aubergines, tomatoes, garlic, olive oil &
spices. Served cold.

Carrot Salad (V)

Cooked carrots in garlic and fresh herbs.

Foul Mesharmel (V)

Green broad beans cooked in a traditional
Moroccan way with spicy tomato sauce.

Falafel (V)

Ground chick peas, broad beans & spices.
Deep fried.

Sambousek (V)

Pastry stuffed with cheese, parsley,
onions & pine nuts.

Vine leaves (V)

Stuffed vines leaves with rice and tomato.

Full Mezze

£18.00 per person

Cold & hot starters including main course of choice.
Maison sweets & Moroccan mint tea or coffee.

Starters Included

Hummus (V)

Chickpea purée, tahini & lemon juice dip.
Served with warm pitta bread.

Moroccan Salad (V)

Finely diced tomatoes & cucumbers on a bed of lettuce, garnished with fresh parsley & coriander.

Zaalook (V)

A delicious cooked salad made with aubergines, tomatoes, garlic, olive oil & spices. Served cold.

Carrot Salad (V)

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Foul Mesharmel (V)

Green broad beans cooked in a traditional Moroccan way with spicy tomato sauce.

Falafel (V)

Ground chick peas, broad beans & spices.
Deep fried.

Sambousek (V)

Pastry stuffed with cheese, parsley, onions & pine nuts.

Vine leaves (V)

Stuffed vine leaves with rice and tomato.

Main Course Choices

Brochette Djej

Skewers of marinated chicken served with Moroccan salad and rice.

Brochette Kefta

Skewers of spicy minced lamb and herbs served with Moroccan salad and rice.

Brochette Lahem

Skewers of marinated lamb served with Moroccan salad and rice.

Menara Brochette

Skewers of lamb, chicken and kefta served with Moroccan salad and rice.

Vegetarian Couscous (V)

Couscous cooked with herbs, served with marinated grilled vegetables.

Couscous Djej

Marinated chicken leg, served with couscous with chicken stock and herb sauce.

Couscous Lahem

Marinated lamb shank, served with couscous, with chicken stock and herb sauce.

Vegetarian Tagine (V)

Hearty Vegetable Tagine includes courgette, butternut squash, carrots, potatoes & broad beans. Served with Moroccan bread.

Tagine Djej b'zetoun

Chicken Tagine with preserved lemon comfit & green olives. Served with Moroccan bread.

Tagine Kefta

Spicy Meat Ball Tagine, cooked with herbs & saffron. Served with Moroccan bread.

Tagine Lahem belbarouk

Lamb Tagine with prunes, roasted almonds & eggs. Served with Moroccan bread.

Tagine Lahem b'zetoun

Lamb Tagine with preserved lemon comfit & green olives. Served with Moroccan bread.

Tagine Fish

Fish served with lemon comfit, olives & thyme.

Fish Set Menu

£22.00 per person

A selection of two sea food starters
and one fish main course.

Pil-pil (prawns)

Prawns cooked in spicy
tomato and garlic sauce.

Calamari

A unique dish from the Mediterranean,
consisting of batter coated deep fried squid.

Grilled Sea Bass

Marinated sea bass in traditional
Moroccan spices. Grilled to perfection,
served with rice and salad.