

Starters

Harira Fasia	£3.50	Hummus Sharwarma	£4.50
A traditional Moroccan soup		Chickpea purée, tahini & lemon juice dip. Topped with Fried diced lamb and pine nuts. Served with warm pitta bread.	
Hummus (V)	£3.75	Batata Harra (V)	£3.75
Chickpea purée, tahini & lemon juice dip. Served with warm pitta bread.		Literal meaning 'spicy potatoes'. Potatoes cooked in olive oil with garlic, red peppers, coriander and green chili.	
Moroccan Salad (V)	£3.95	Jawaneh Meshwiyah	£4.50
Finely diced tomatoes & cucumbers on a bed of lettuce, garnished with fresh parsley & coriander.		Grilled chicken wings in garlic sauce.	
Zaalook (V)	£4.25	Kibbeh maklieh	£4.50
A delicious cooked salad made with aubergines, tomatoes, garlic, olive oil & spices. Served cold.		Ground lamb with crushed wheat, stuffed with minced lamb, onions, walnuts & pine nuts. Deep fried.	
Foul Mesharmel (V)	£3.50	Arayes la menara	£4.50
Green broad beans cooked in a traditional Moroccan way with spicy tomato sauce.		Minced lamb with parsley grilled in Lebanese bread.	
Falafel (V)	£3.50	Kallaj bil jibneh (V)	£4.50
Ground chickpeas, broad beans & spices. Deep fried.		Halloumi cheese baked on Lebanese bread topped with dry mint.	
Sambousek (V)	£3.50		
Pastry stuffed with cheese, parsley, onions & pine nuts.			
Kofta brioates	£4.25		
Pastry leaves stuffed with minced lamb and fresh herbs.			
Prawn brioates	£4.75		
Filo pastry filled with prawns and fresh herbs			
Pil-pil (prawns)	£4.75		
Prawns cooked in spicy tomato and garlic sauce.			
Tabouleh	£3.75		
Finely chopped parsley, tomatoes, onions, mint, crushed wheat, lemon juice and olive oil.			