

Welcome to The Marrakesh

At the Marrakesh, we invite you to immerse yourself in the vibrant flavours and traditions of Morocco. Every detail of our restaurant reflects the beauty of Moroccan craftsmanship—from the hand crafted furniture and tableware, sourced directly from Morocco, to the warm, inviting ambiance that transports you to the heart of Marrakesh.

Our kitchen is led by Chef Habiba, a skilled Moroccan chef with over 20 years of experience. Her passion and expertise shine through in every dish, from aromatic tajines and perfectly steamed couscous to the delicate sweetness of traditional Moroccan pastries. Chef Habiba brings authentic recipes and heartfelt care to every plate, ensuring an unforgettable dining experience for everyone.

This menu is more than just food—it's an invitation to explore the rich culinary heritage of Morocco.

We hope you enjoy every bite, every flavour, and every moment with us.
Welcome to the Marrakesh, where tradition meets taste.

Appetizers

HOMEMADE MOROCCAN BREAD

£2.95 EACH 

Freshly baked Moroccan bread, served with olive butter paste
Gluten free Option also available (+£0.50 each)

MOROCCAN STYLE MARINATED OLIVES

£3.95  

Authentic Moroccan marinated olives with aromatic spices and citrus
Please be advised that the olives may contain seeds.

VINE LEAVES

£4.95   

Delicate hand-rolled vine leaves,
filled with a flavourful mixture of rice, fresh herbs and aromatic spices.
Served chilled, these Mediterranean favourites
are a light and tangy treat to start your meal.

Please advise your server of any special dietary requirements.
While we try our best to reduce the risk of cross contamination in our kitchen,
we cannot guarantee that any of our dishes are free from traces of allergens
and therefore cannot accept liability in this respect.

Mezze

THE MARRAKESH TRADITIONAL MEZZE

£18.95   

Indulge in the flavours of Morocco with our Marrakesh traditional mezze. A selection of Zaalouk, Moroccan Carrot Salad, Hummus, Grilled Halloumi, Kofta Briouat And Marinated Chicken Liver served with warm homemade bread and dip. The perfect starter for two people. Vegetarian option available with Spinach and Halloumi Briouat and Vine Leaves

ZAALOUK

£7.25   

A smoky and velvety blend of roasted eggplant and ripe tomatoes, infused with bold Moroccan spices. Served cold with a drizzle of olive oil. Perfect for dipping with our warm homemade bread

MOROCCAN CARROT SALAD

£ 6.95   

Steamed carrots marinated with garlic, preserved lemon and parsley, the perfect option for a lighter mezze. Served cold.

TAKTOUKA SALAD

£7.25   

Grilled mixed bell peppers in a tomato sauce expertly, seasoned with traditional Moroccan spices for a burst of authentic flavour. Served cold with Warm Homemade Bread.

 Contains Nuts  Gluten Free Option  Vegan Option  Vegetarian

SALAD MAROCAINE

£6.25   

A vibrant salad of finely chopped tomatoes and red onions tossed in a tangy vinaigrette dressing.

KOFTA BRIOUAT

£8.25

A savoury blend of spiced minced beef enveloped in golden pastry, served with our chef's special homemade dip.
The perfect blend of aromatic spices to transport you to Morocco.

SPINACH AND HALLOUMI BRIOUAT

£7.95 

A delightful blend of halloumi cheese and fresh spinach encased in golden pastry. Served on a bed of green salad and a side of our chef's special homemade dip.

CHICKEN PASTILLA

£8.95

This is a Moroccan favourite.

Spiced shredded chicken with crushed almonds nestled in a crispy shell.

Topped with a hint of cinnamon and honey with almond flakes

The perfect combination of savoury and sweet.

Please be advised that this dish may contain chicken bones

SEAFOOD PASTILLA

£9.95

An indulgent combination of white panga fish, prawn, mushroom and calamari wrapped into a filo pastry. A flavourful choice for the sea food lovers.

 Contains Nuts  Gluten Free Option  Vegan Option  Vegetarian

HARIRA SOUP

£7.25 

A true taste of North Africa. A rich and comforting soup containing tomatoes, chickpeas and lentils expertly garnished with fresh herbs and served with sweet Medjool dates.

LENTIL SOUP

£6.95   

Our hearty lentil soup is a warming blend of-cumin spiced lentils in a savoury broth, served with a warm homemade bread.

HUMMUS

£6.95   

A creamy blend of chickpeas, tahini, garlic and lemon juice, drizzled with olive oil. A simple yet flavourful classic perfect for dipping, served with warm homemade bread.

GRILLED HALLOUMI

£7.25  

Perfectly grilled halloumi cheese with a crispy exterior and a tender, savoury centre. A Mediterranean delight, served with a side salad

CHICKEN LIVER CHERMOULA

£7.95 

Tender chicken liver marinated in a bold chermoula blend of fresh herbs, garlic, lemon and Moroccan spices, grilled to perfection.
Served with warm homemade bread.

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Main Course

Chef's Specials

MESHWI LAMB SHANK

£24.95 

Tender slow cooked Lamb infused with fragrant herbs, served alongside sautéed garlic potatoes and a green vegetable medley.

TANJIA MARRAKSHIYA

£26.25 

A traditional Marrakesh specialty of slow-cooked, tender Beef marinated with preserved lemon, garlic and a fragrant blend of Moroccan spices. Served with your choice of couscous saffron rice or warm homemade bread.

CHICKEN PASTILLA

£19.95 

A savoury-sweet Moroccan filo pastry filled with seasoned shredded chicken, topped with almonds flakes and drizzled with a touch of cinnamon and honey wrapped in flaky golden filo dough for a delightful crunch. Please be advised that this dish may contain chicken bones

LALA HABIBA TAJINE

£19.50  

Named after our head chef, it is her family's recipe, this is a tender slow cooked chicken nestled in a rich blend of sweet, caramelised onions and raisins. Topped with walnuts.. Please be advised that this dish is chicken on the bone.

MESHWI LAMB FOR TWO (Please order 24 hours in advance)

£54.95 

Indulge in a culinary journey with our tender, flame grilled lamb shoulder, marinated in aromatic spices and cooked to perfection. Served with warm homemade bread, saffron rice or couscous and charred seasonal vegetables. Perfect for sharing, this is a true celebration of Moroccan flavours

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SEAFOOD PASTILLA

£21.95

A combination of white fish, fresh prawns, mushrooms and calamari are enveloped in a golden filo pastry creating a harmonious blend of flavours and textures.

Tajines

All tajines are served with your choice of homemade bread, saffron rice or couscous

KOFTA TAJINE

£17.95 GFO*

Succulent Moroccan meatballs simmered in a rich spiced tomato sauce, topped with a poached egg for a comforting and flavourful dish.

PIL PIL TAJINE

£19.95 GFO*

Juicy prawns cooked in a sizzling garlic, infused olive oil and tomato sauce finished with Moroccan spices for a bold and aromatic flavour.

TAJINE KHELAI

£14.95 GFO*

Eggs simmered to perfection topped, with traditional Moroccan shredded dried meal preserved for months in marinated beef fat. A dish that will transport you to the street of Marrakesh.

CHICKEN TAJINE

£18.95 GFO*

A flavourful dish of slow cooked baby chicken with preserved lemons, olives and a blend of Moroccan spices served in a rich aromatic sauce
Please be advised that this dish is chicken on the bone.

LAMB TAJINE

£22.95 GFO* N*

Slow cooked lamb shoulder infused with aromatic Moroccan spices, finished with a delightful combination of sweet prunes, dried apricots and flaked almonds.

N* Contains Nuts GFO* Gluten Free Option VGO* Vegan Option V* Vegetarian

FISH TAJINE

£19.95 

Fresh white Panga fish, vibrant bell peppers, tangy olives, zesty lemons and exotic Moroccan spices. A flavourful taste of North Africa.

VEGETABLE TAJINE

£ 16.95   

A hearty medley of seasonal vegetables slow-cooked with Moroccan spices, olive oil and a touch of preserved lemon for a wholesome and aromatic dish.

Couscous Dishes

All Dishes are served with Couscous vegetable sauce

LAMB COUSCOUS WITH VEGETABLES

£21.95

Steamed fluffy couscous served with tender lamb and vibrant mix of seasonal vegetables, simmered in a flavourful broth with Moroccan spices.

CHICKEN COUSCOUS WITH VEGETABLES

£20.95

Slow cooked baby chicken marinated with fragrant aromatic Moroccan spices. Served over fluffy Couscous and Couscous sauce.
Please be advised that this dish is chicken on the bone.

CHICKEN TFAYA COUSCOUS

£ 19.95

Tender slow cooked baby chicken, simmered with sweet caramelised onions and plump raisins, served over fluffy couscous.

A delightful blend of savoury and sweet flavours in every bite.

Please be advised that this dish is chicken on the bone.

COUSCOUS ROYAL

£23.95

Indulge in a regal feast with ours Couscous Royal featuring tender lamb, succulent chicken, seasonal vegetables, hearty chickpeas and savoury Moroccan spices.

Please be advised that this dish is chicken on the bone.

VEGETARIAN COUSCOUS

£ 16.95  

Light and fluffy couscous paired with a medley of seasonal vegetables, slow cooked in a fragrant Moroccan spiced broth.

Grill

All Dishes are served with a choice of Chips,
Saffron Rice, Homemade bread or Couscous

CHICKEN SHISH

£17.95 

Tender cubes of marinated chicken grilled to perfection on skewer,
grilled tomato and turkish grill chilli.

LAMB CHOPS

£23.95 

Juicy, marinated lamb chops grilled to perfection,
seasoned with aromatic herbs and spices.

LAMB KOFTA

£17.95  

Seasoned minced lamb blended with aromatic spices & herbs,
shaped in to skewers and grilled.

SPICY LAMB KOFTA

£18.25  

Juicy and tender minced lamb seasoned with a blend of warm spices,
including cumin, coriander, paprika, and chili, mixed with fresh herbs like
parsley and mint, grilled and pan sealed to perfection.

CHICKEN WINGS

£16.95 

Succulent chicken wings marinated in a blend of spices and grilled to golden
perfection.

MIXED GRILL

£25.95  

A generous selection of grill favourites, chicken shish, lamb kofta, lamb chops and
chicken wings, grilled turkish chilli and grilled tomatoes.

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Side Dishes

COUSCOUS

£4.25  

Delicate, steamed semolina grains, light and fluffy, served as a traditional base for rich and flavourful Moroccan dishes offering a true taste of North African cuisine.

SAFFRON RICE

£4.95   

Fragrant, golden-rice infused with the delicate aroma and rich flavour of premium saffron.

HOMEMADE MOROCCAN BREAD

£ 2.50  

(Gluten free available +50p)

CARROTS CHERMOULA

£4.95   

Tender carrots marinated in a zesty blend of fresh herbs, garlic, lemon and aromatic spices. A delicious and zesty side dish bursting with Moroccan flavours.

MIXED SALAD

£4.50   

Refreshing blend of crisp lettuce, ripe tomatoes, crunchy cucumbers and onions, lightly tossed in a zesty house dressing. A perfect balance of freshness and flavour to complement any meal.

Side Dishes

SAUTÉED VEGETABLES

£4.95   

A medley of fresh seasonal vegetables, lightly sautéed with olive oil, garlic and a hint of aromatic spices. Bursting with flavour and perfectly cooked to retain their natural crunch.

VINE LEAVES

£4.95   

Delicate vine leaves hand rolled and filled with a flavourful mixture of rice, fresh herbs, and aromatic spices. Served chilled, these Mediterranean favourites are a light and tangy treat

HOMEMADE CHIPS

£4.25

Our homemade thin chips. Golden fried potato slices. mixed with salt, black pepper and Moroccan spices.

HARISSA SAUCE

£2.00

A homemade bold and spicy North African chilli paste made with roasted red peppers, garlic & aromatic spices

CHEF'S SPECIAL DIP












£2.00

A delightful blend of Harissa sauce, mayonaise and honey, it is a perfect combination of sweetness and spiciness





Children's Menu

Available to Children up to 12 years of age.

CHOOSE A STARTER

- Hummus served with warm homemade Bread   
- Lentil soup served with warm homemade Bread   
- Halloumi served with side salad 
- Spinach and Halloumi Briouat with chef's special dip 
- Moroccan salad   




CHOOSE A MAIN

- Chicken Nuggets
- Fish Fingers
- Margherita Pizza 
- Kofta (Meat balls) 
- Vegetraian Tajine   

CHOOSE A SIDE

- Rice   
- Chips   
- Couscous  

CHOOSE A DESSERT

- Vanilla Ice-cream 
- Lemon Sorbet  
- Cinamon a la orange  
- Fresh fruit orange

CHOOSE YOUR DRINK

- Juice ~ *Apple, Orange, Pineapple, Cranberry*
- Cordial ~ *Lime, Orange Or Blackcurrant*
- Lemonade,
- Coke,
- Diet Coke.

£9.50

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Desserts

JAWHARA

£ 7.95 

A traditional Moroccan sweet, featuring layers of crisp pastry, filled with creamy mascarpone cheese. Topped with a dusting of cinnamon and almond flakes.

BAKLAVA

£ 6.95 

Layers of flaky pastry, nuts and honey make this traditional dessert a sweet sensation. Served with creamy vanilla ice-cream.

BAGHRIRE

£ 7.50 

Light and spongy Moroccan pancakes made with semolina, known for their unique texture. Served warm with honey, butter and sprinkled with crunchy toasted nuts. A comforting treat perfect to finish your meal with.

Why not top it with flaming hot brandy for a caramelised flavour +£2.00

BERBER PASTRIES AND MOROCCAN MINT TEA

£8.95 

Traditional Moroccan pastries made with a blend of semolina, almonds and spices. These golden treats are crispy on the outside and soft on the inside, reflecting the rich culinary heritage of the berber people.

Served with Moroccan mint tea

LEMON SORBET

£5.95   

A refreshing finale to any meal. Tangy, lemony and garnished with fresh mint

VANILLA ICE-CREAM

£5.95  

Creamy, smooth and made with real vanilla, this classic treat is rich in flavour and perfectly refreshing

CINNAMON A L' ORANGE

£5.75  

An effortless classic. Sweet oranges sliced and served with cinnamon dusting and sugar

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