



The Marrakesh

Wine &  
Drinks  
Menu

## Marrakesh Special (Imported) Wines

### 'Les Trois Domaines' AOG Guerrouane Vin Rouge 2021

Moroccan, Meknes

A smooth and fruity red wine, offering vibrant red fruit aromas, a supple texture, and a well-balanced finish.

*Pairing Suggestions: Perfect with Grilled Moroccan dishes*

**175ml £10.50 / 250ml £14.00 / Bottle £40.00**

### Domaine des Tourelles - Pierre Brun Red Blend

Lebanese, Beqaa Valley

Rich and elegant, with intense aromas of cherries and blackberries, followed by complex earthy notes of cedar and sweet baking spices. *Pairing Suggestions:*

*Great with Slow cooked beef or lamb*

**175ml £10.50 / 250ml £14.00 / Bottle £40.00**

### Domaine des Tourelles - White Blend

Lebanese, Beqaa Valley

This vibrant and aromatic wine offers exotic fruit and floral notes, with a juicy palate of peach and apricot balanced by elegant minerality.

*Pairing Suggestions: Perfect with light Moroccan dishes*

**175ml £10.50 / 250ml £14.00 / Bottle £40.00**

## Cava, Prosecco and Champagne

### Prosecco DOC - Apericena

Italy, Prosecco

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

**125ml £6.50 / Bottle £28.00**

### Organic Cava - Vilarnau 'Brut Gold'

Spain, Penedès

Aromas of green apple, pear and subtle notes of elderflower. Full bodied, beautifully balanced and with a long stream of fine, persistent bubbles.

**Bottle £32.00**

### Champagne - Charmant Brut Premier Cru Ludes

France, Champagne

Fresh on the palate with elegant flavours of peach, sweet apples and plums with a long and complex finish showing honey and brioche.

**Bottle £75.00**

## Rosé Wines

### Pinot Grigio delle Venezie Rosé - Ombrellino

Italy, Veneto

This rosé is light, crisp, and refreshing, with delicate flavours of citrus and wild red berries. It has refreshing acidity and a clean dry finish.

*Pairing Suggestions: Great with our Moroccan Couscous Salad*

**175ml £7.50 / 250ml £9.00 / Bottle £26.00**

### White Zinfandel - Hangloose

Italy, Puglia IGT

Vibrant notes of strawberry, raspberry, and watermelon, with a touch of sweetness and balancing fresh acidity.

*Pairing Suggestions: Great with Moroccan spiced dishes*

**Bottle £25.00**

## White Wine

### Chenin Blanc - Bantry Bay

South Africa, Western Cape

Crisp and refreshing, with notes of lemon, green apple, tropical fruits, and a minerally finish influenced by the ocean breeze.

*Pairing Suggestions: Perfect with light Moroccan dishes*

**175ml £7.00 / 250ml £8.50 / Bottle £24.00**

### Pinot Grigio - Gufetto

Italy, Abruzzo

Light, crisp and easy drinking, with elegant aromas of apple, citrus and stone fruit with hints of floral character, with a dry finish.

*Pairing Suggestions: Great with Grilled chicken*

**175ml £7.50 / 250ml £9.00 / Bottle £26.00**

### Sauvignon Blanc - Fernlands

New Zealand, Marlborough

A vibrant, zesty white wine with tropical notes of citrus, passion fruit, gooseberry and fresh herbs with a mouth-watering refreshing finish.

*Pairing Suggestions: Fantastic with Salads or Grilled Halloumi*

**175ml £8.50 / 250ml £10.50 / Bottle £30.00**

### Chardonnay - The Old Gum Tree

Australia, South Coast

A smooth and creamy Chardonnay showing notes of ripe peach, apricot, melon, and subtle vanilla notes.

*Pairing Suggestions: Great with our Traditional Mezze.*

**Bottle £25.00**

### Vinho Verde - Lua Nova

Portugal - Vinho Verde

A fresh, zesty and zippy wine. On the nose there are notes of melon, white peach, lemon zesty and white flowers, with a subtle natural spritz.

*Pairing Suggestions: Perfect to pair with Moroccan spicy dishes*

**Bottle £28.00**

### Gavi di Gavi DOCG - Boschetto

Italy, Piedmont

Elegant and refined, made from Cortese grapes, offering crisp acidity with notes of green apple, pear and citrus, with floral undertones.

*Pairing Suggestions: Perfect with seafood and Moroccan salads*

**Bottle £36.00**

### Pinot Gris - Henri Ehrhart 'Element Terre'

France, Alsace

This ripe, rounded and textured wine shows supple stone fruit and citrus with a rich and creamy finish of almonds and hazelnuts.

*Pairing Suggestions: Great with our traditional mezze*

**Bottle £42.00**

## Red Wine

### Montepulciano d'Abruzzo - Gufetto <sup>VG</sup>

Italy, Abruzzo

A fruity and vibrant wine showing red cherries, plum, and a signature spicy undertone. Well balanced with a soft texture and smooth finish.

*Pairing Suggestions: Perfect with Moroccan lamb tagine.*

**175ml £7.00 / 250ml £8.50 / Bottle £24.00**

### Merlot - Hillville Road

Australia, South Coast

A smooth and approachable red wine, with notes of blackberries, plums, and a touch of vanilla. The soft tannins and rich fruit profile make it easy- drinking wine.

*Pairing Suggestions: Great with with our grilled meats.*

**175ml £7.50 / 250ml £9.00 / Bottle £26.00**

### Malbec - Camino Acero <sup>VG</sup>

Argentina, Mendoza

This wine offers deep, dark fruit flavours of black cherry, blackberry, and plums, accompanied by hints of chocolate, tobacco, and a smooth finish.

*Pairing Suggestions: Perfect with smoked and grilled meats*

**175ml £8.25 / 250ml £10.00 / Bottle £29.00**

### Shiraz - Sugarbush Hill <sup>VG</sup>

South Africa, Western Cape

This wine features bold blackberry and black plum aromas, with a spicy finish of black pepper and nutmeg, balanced by a robust structure and soft tannins.

*Pairing Suggestions: Fantastic with our Lamb Tagine*

**Bottle £28.00**

### Pinot Noir - LFE 'Claro Reserva' <sup>VG</sup>

Chile, Central Valley

Showcasing bright red berry fruit aromas of cherry, raspberry, and strawberry, with subtle earthy undertones and a light and elegant finish.

*Pairing Suggestions: Great with our Moroccan Couscous Salad*

**Bottle £32.00**

### Rioja Crianza - Beronia 'CZA Edicion Limitada'

Spain, Rioja

Rich and complex, boasting signature notes of black cherry and red plums with vanilla, cedar and tobacco aromas from extended oak aging.

*Pairing Suggestions: Perfect Pairing with our Grilled Lamb Chops*

**Bottle £42.00**

### Barolo DOCG - Roberto Sarotto <sup>VG</sup>

Italy, Piedmont

Powerful and complex aromas of dark forest fruits combined with earthy tobacco and floral notes of violets. This wine has a firm grip of tannins and high acidity, with a long, persistent finish.

*Pairing Suggestions: Best enjoyed with Lamb Shank or Slow-Cooked Beef.*

**Bottle £50**

## Non-Alcohol Wines

### Sauvignon Blanc 0%

This de-alcoholised wine delivers generous aromas of gooseberries and citrus fruits, with a subtle grassy tone. Refreshing flavours of passion fruit and lime followed by a clean and crisp finish.

**175ml £4.50 / 250ml £5.50 / Bottle £15.00**

### Shiraz 0%

This de-alcoholised wine shows subtle spice and vanilla notes complemented by plum and dark cherry aromas. Sweet blackcurrant flavour is complemented by a balanced finish.

**175ml £4.50 / 250ml £5.50 / Bottle £15.00**

## Marrakesh Authentic Cocktails

### Mandarin Punch

Fruity summer punch with refreshing notes of Moroccan mandarins. Briottet Mandarin Liqueur, Rose Water and Pineapple juice.

**£10.95**

### Fig(ue) Old Fashion

A smooth hug of Moroccan sun, rich and comforting, but not too heavy. Briottet Fig Liqueur, Bourbon, Angostura Bitters, and Orange Bitters.

**£11.95**

### Tangier Twilight

A rich and fruity cocktail, evoking the vibrant nightlife of Tangier. Dark Rum, Grapefruit, Briottet Blackberry Liqueur, Lime and Cinnamon.

**£11.95**

### Moroccopolitan

Lipsmackingly sweet & sour, a wonderfully refreshing cocktail. Orange Bitters, Briottet Peach Liqueur, Vodka, Sugar Syrup and Lemon.

**£11.95**

### Moroccan Mule

Inspired by the classic Moroccan mint tea. A great way to start your journey through the Moroccan traditions and flavours.

White Rum, Ginger Ale, Moroccan Style Mint Tea, Lemon and Soda.

**£11.95**

### Moroccan Sunrise

The perfect tropical cocktail which transports you to the Moroccan coast. Tequila, Orange, Cranberry, Angostura Bitters, Lime and Sugar Syrup.

**£11.95**

## Classic Cocktails

### Bramble

A balance of tart blackberries and rich gin gives a refreshing and bold cocktails with a hint of sweetness.

Dry Gin, Lemon, Sugar Syrup, Briottet Blackberry Liqueur

**£11.95**

### Chocolate & Hazelnut Espresso Martini

A decadent fusion of rich espresso, velvety chocolate and hazelnut liqueur, and premium whisky. Indulgently creamy and moreish.

Whiskey, Chocolate Hazelnut Liqueur, Kahlua, Espresso.

**£11.95**

### Mojito

Simply a classic. Easy drinking and everyone's favourite fresh cocktail!

White Rum, Brown Sugar, Fresh Mint, Fresh Lime, Soda Water.

**£11.95**

### Passionfruit Martini

A tropical delight and burst of exotic flavour

Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Pineapple.

**£11.95**

### Raspberry Daiquiri

A refreshing twist on a classic, combining fresh raspberries with white rum, lime juice, and a touch of simple syrup.

White Rum, Lime Juice, Sugar Syrup, Black Raspberry Liqueur.

**£11.95**

## Marrakesh Mocktails

### Pineapple Mint Mojito

A zesty mocktail with a Moroccan twist, featuring the sweetness of pineapple and mint which lead to an incredibly refreshing finish.

Pineapple Juice, Lime Juice, Mint, Brown Sugar, Lemonade, Soda Water.

**£5.95**

### Cocktail Juice & Ginger Soda

A vibrant drink that balances the sweetness of honey with the zesty juice of fresh fruits and balanced by the spicy warmth of ginger.

Apple, Cranberry, Orange & Pineapple Juice, Ginger Ale, Honey, Lime

**£5.95**

### Passionfruit and Rose Fizz

A sparkling, tangy mocktail that celebrates the vibrant flavours of Morocco with the floral notes of the rose water adding an elegant touch.

Passion Fruit Puree, Rose Water, Soda, Honey.

**£6.95**

### Moroccan Citrus Cooler

A refreshing and fragrant mocktail that captures the essence of traditional Moroccan mint tea with a zippy citrus twist.

Moroccan Mint Tea, Lime Juice, Orange Bitters, Honey.

**£7.95**

## Beer & Cider

<b>Citra Pale Ale - British (4.1%)</b>	<b>500ml</b>	<b>£5.50</b>
<b>Mango Magic Mosaic Pale Ale - American (4%)</b>	<b>500ml</b>	<b>£5.50</b>
<b>Birra Moretti Larger - Italy (4.8%)</b>	<b>330ml</b>	<b>£4.50</b>
<b>Mythos Larger - Greek (5%)</b>	<b>330ml</b>	<b>£4.50</b>
<b>Heineken Larger - Non-alcohol (0.0%)</b>		<b>£3.95</b>
<b>Classic Cider - British (4%)</b>		<b>£5.15</b>
Ask for flavours		

## Premium Gin

	<b>Single</b>	<b>Double</b>
<b>Premium London Gin</b>	<b>£5.50</b>	<b>£7.50</b>
<b>Blood Orange Gin</b>	<b>£5.50</b>	<b>£7.50</b>
<b>Rhubarb Gin</b>	<b>£5.50</b>	<b>£7.50</b>
<b>Rose &amp; Raspberry Gin</b>	<b>£5.50</b>	<b>£7.50</b>

Add mixer for £2.00 – Indian Tonic, Slimline Tonic, Lemonade, Coke, Soda, Juices

## Spirits

	<b>Single</b>	<b>Double</b>
<b>Absolute Vodka</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Absolute Vanilla / Raspberry</b>	<b>£5.25</b>	<b>£7.25</b>
<b>Bacardi White Rum</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Captain Morgan's Spiced Rum</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Kraken Black Spiced Rum</b>	<b>£5.25</b>	<b>£7.25</b>
<b>Tequila</b>	<b>£5.50</b>	<b>£7.50</b>
<b>Jack Daniels</b>	<b>£5.00</b>	<b>£8.50</b>
<b>Jameson's Irish Whiskey</b>	<b>£5.00</b>	<b>£7.50</b>
<b>Glenfiddich Scotch Whisky</b>	<b>£6.25</b>	<b>£9.50</b>
<b>Woodford Reserve Bourbon</b>	<b>£6.25</b>	<b>£9.50</b>
<b>Malibu</b>	<b>£5.00</b>	<b>£7.50</b>
<b>Disaronno</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Baileys</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Frangelico</b>	<b>£5.00</b>	<b>£7.00</b>
<b>Brandy</b>	<b>£5.00</b>	<b>£7.00</b>

Add mixer for £2.00 – Indian Tonic, Slimline Tonic, Lemonade, Coke, Soda, Juices

## Soft Drinks

<b>San Pellegrino Pomegranate &amp; Orange</b>	<b>330ml</b>	<b>£3.25</b>
<b>San Pellegrino Blood Orange</b>	<b>330ml</b>	<b>£3.25</b>
<b>San Pellegrino Lemon</b>	<b>330ml</b>	<b>£3.25</b>
<b>Tonic Water / Slim Line Tonic</b>	<b>330ml</b>	<b>£2.95</b>
<b>Ginger Ale</b>	<b>200ml</b>	<b>£2.95</b>
<b>Coca Cola/ Diet Coke</b>	<b>330ml</b>	<b>£2.95</b>
<b>Lemonade</b>	<b>200ml</b>	<b>£2.95</b>
<b>Juices</b> Orange / Apple / Cranberry / Pineapple	<b>250ml</b>	<b>£2.95</b>
<b>Still / Sparkling Water</b>	<b>330ml</b> <b>750ml</b>	<b>£2.85</b> <b>£3.95</b>
<b>Cordial</b> Lime / Orange / Blackcurrant	<b>330ml</b>	<b>£2.50</b>

## Tea

<b>Moroccan Mint Tea</b>	<b>£3.70</b>
<b>Herbal Teas</b> Lemon and Ginger / Chamomile / Earl Grey Tea / English Tea	<b>£3.25</b>

## Hot Drinks

	<b>Single</b>	<b>Double</b>
<b>Espresso</b>	<b>£3.00</b>	<b>£3.50</b>
<b>Macchiato</b>	<b>£3.10</b>	<b>£3.50</b>
<b>Americano</b>	<b>£3.25</b>	<b>£3.50</b>
<b>Latte</b>		<b>£3.75</b>
<b>Cappuccino</b>		<b>£3.75</b>
<b>Flat White</b>		<b>£3.75</b>
<b>Mocha</b>		<b>£3.95</b>
<b>Hot Chocolate</b>		<b>£3.60</b>
<b>Liqueur Coffee</b> Irish / Frangelico / Amaretto / Baileys / Brandy.		<b>£8.50</b>
<b>Milk (Glass)</b>		<b>£2.00</b>

**The Marrakesh**