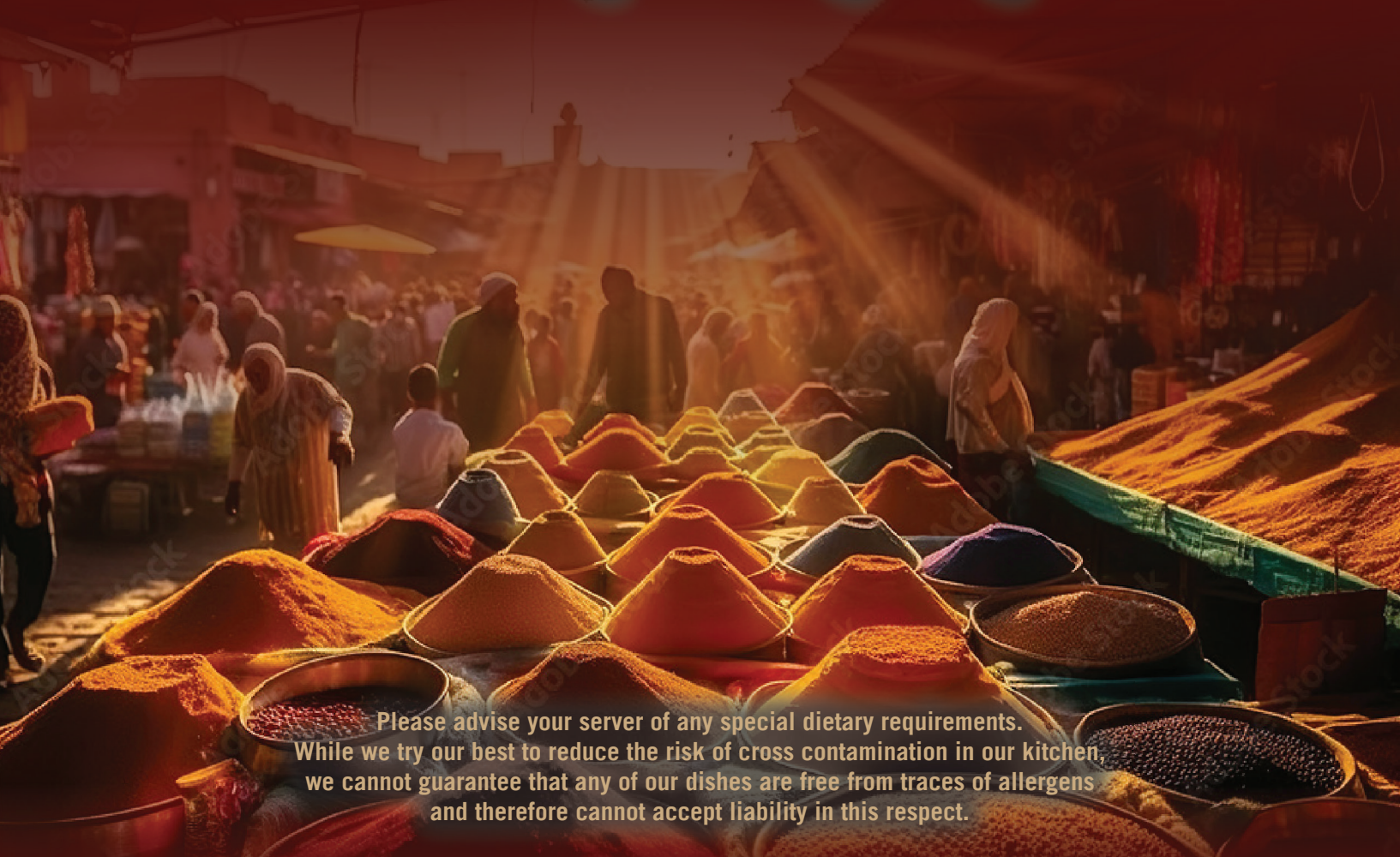





The Marrakesh

Unique Moroccan Dining

MENU



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.



Appetiser

HOMEMADE MOROCCAN ROLLS

£5.95 (SERVES 2)

Freshly baked Moroccan rolls served with olive paste, creamy butter and oil.

Gluten Free Rolls



+50p/ Roll

Mezze

THE MARRAKESH

£18.95

TRADITIONAL MEZZE

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 homemade Moroccan rolls, the perfect starter for two.

ZAALOUK



£7.25

A Moroccan classic ... grilled aubergine marinated in a garlic and tomato sauce drizzled with olive oil and served cold with a homemade Moroccan roll.

MOROCCAN



£6.95

CARROT SALAD

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

TAKTOUKA SALAD



£7.25

Grilled mixed bell peppers in a tomato sauce expertly seasoned with traditional Moroccan spices for a burst of authentic flavour.

SALADE 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, 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.

CHICKEN PASTILLA

£8.95

This Moroccan favourite features spiced chicken nestled in a crispy pastry shell topped with a hint of cinnamon, the perfect combination of savoury and sweet.

SEAFOOD PASTILLA

£9.95

An indulgent combination of whitefish, prawns and calamari wrapped in filo pastry, a flavourful choice for the seafood lovers.

HARIRA MARRAKESHIYA

£7.25

A true taste of North Africa, this 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 homemade Moroccan roll.

HUMMUS

£6.95

A classic Mediterranean favourite, smooth and creamy chickpeas with tahini and a hint of lemon. Served with a homemade Moroccan roll.

GRILLED HALLOUMI

£7.25

Fresh halloumi grilled to perfection and served on a bed of our mixed green salad.

CHICKEN CHERMOULA

£7.95

Succulent chicken liver cooked to perfection in a zesty marinade, of fresh herbs and spices for an explosion of flavour.

Main course

KOFTA TAJINE

£17.95

Savour the flavours of our Kofta Tajine, featuring juicy minced beef meatballs simmered in a rich tomato sauce and topped with a perfectly cooked egg. Served with rice.

PIL PIL TAJINE

£19.95

Succulent prawns are cooked to perfection in a sizzling garlic and olive oil tomato sauce. Served with rice.

TAJINE KHELAI

£14.25

Experience the bold flavours of Morocco featuring tender fat dried beef and eggs simmered to perfection. A dish that will transport you to the streets of Marrakesh.

CHICKEN TAJINE

GFO

£18.95

A flavourful dish of slow cooked baby chicken with preserved lemons, olives and a blend of Moroccan spices. Served with couscous or a homemade Moroccan roll.

LALA HABIBA TAJINE

GFO

£19.25

Tender slow cooked chicken nestled in a rich blend of sweet caramelised onions and raisins. Served with couscous or a homemade Moroccan roll.

LAMB TAJINE

GFO N*

£22.95

Slow cooked lamb shoulder infused with aromatic Moroccan spices, finished with a delightful combination of sweet prunes and crunchy almonds. Served with couscous or a homemade Moroccan roll.

PANGA TAJINE

GFO

£19.95

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

VEGETABLE TAJINE

GFO VGO V*

£16.95

A flavourful medley of seasonal vegetables slow cooked to perfection in traditional Moroccan spices.

CHICKEN PASTILLA

N*

£19.95

A delicate filo pastry filled with seasoned shredded chicken, topped with almond flakes and drizzled with a touch of honey, the perfect blend of savoury and sweet.

TANJIA MARRAKSHIYA

GFO

£26.25

A traditional Moroccan Beef stew simmered in rich spices for a truly authentic dining experience. Served with couscous or a homemade Moroccan roll

SEAFOOD PASTILLA

£21.95

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

LAMB & VEGETABLE COUSCOUS

£21.95

A comforting and aromatic dish of slow cooked lamb seasoned with authentic spices, served over fluffy couscous and a medley of seasonal vegetables.

CHICKEN & VEGETABLE COUSCOUS

£20.95

Fragrant Moroccan spices and slow cooked baby chicken served over fluffy couscous and a medley of seasonal vegetables.

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 flavors in every bite.

COUSCOUS ROYAL

£23.95

Indulge in a regal feast with our Couscous Royal featuring tender lamb, succulent chicken, seasonal vegetables; hearty chickpeas, and savoury Moroccan spices, all served over fluffy couscous.

VEGETARIAN COUSCOUS

V*

£16.95

Fluffy couscous topped with a colourful assortment of seasonal vegetables seasoned with traditional Moroccan spices.

MROUZIA LAMB SHANK

GFO N*

£24.95

A tender slow-cooked lamb shank confit with a rich blend of honey, almonds, carrots chermoula and plump raisins. Served with couscous or a homemade Moroccan roll.

MESHWI LAMB FOR TWO

GFO

£54.95

A dish to tantalise even the most discerning palate, featuring tender slow cooked lamb shoulder confit infused with fragrant herbs, served alongside garlic sauteed potatoes and carrots charmoula. The ultimate taste of Morocco. **Please order 48hours in advance**

Side dishes

COUSCOUS

£4.25

A light and fluffy staple to any North African dish.

SAFFRON RICE

£4.95

Rice infused with the aromatic essence of saffron.

MOROCCAN ROLL

£1.95/ROLL

Our homemade Moroccan bread roll compliments each dish with perfection.

Gluten Free Rolls



+50p/ Roll

CARROTS CHERMOULA

£4.95

Tender carrots marinated in a zesty blend of fresh herbs.

MIXED SALAD

£3.25

A vibrant combination of mixed leaf salad.

SAUTEED VEGETABLES

£4.95

A flavourful blend of mixed sauteed vegetables, perfectly cooked to accompany any dish.

VINE LEAVES



£4.95/3PCS

Savoury stuffed vine leaves, bursting with flavourful rice and herbs, a sure Mediterranean delight.



Contains Nuts



Gluten Free Option



Vegan Option



Vegetarian

Desserts

JAWHARA



£7.95

Indulge in our decadent Jawhara dessert, 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 ice cream.

BAGHIRE



£7.50

Moroccan crepes drizzled with sweet honey and sprinkled with crunchy toasted nuts.

BERBER PASTRIES

£8.95

A delicious selection of Berber Pastries, served with traditional Moroccan mint tea. A perfect sweet treat.

CINNAMON A L' ORANGE



£5.75

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

LEMON SORBET



£5.95

A refreshing finale to any meal ... tangy lemon sorbet garnished with fresh mint.

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A 10% service charge is added to all bills, which goes directly to our incredible servers.
This can be removed upon request.