

# Mezze

## HUMMUS

V\*

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

## MOROCCAN CARROT SALAD

GFO\* VGO\* V\*

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

## TAKTOUKA SALAD

GFO\* VGO\* V\*

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

## SALADE MAROCAINE

GFO\* VGO\* V\*

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

## LENTIL SOUP

GFO\* VGO\* V\*

Our hearty lentil soup is a warm blend of cumin spiced lentils in a savoury broth served with a homemade Moroccan roll.

## MERGUEZ

Pan fried merguez sausage served with an authentic tomato sauce.

# Main Course

## KOFTA TAJINE

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.

## TAJINE KHELAI

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 Marrakech.

## VEGETABLE TAJINE

GFO\* VGO\* V\*

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

## CHICKEN TAJINE

GFO\*

**+£3.00**

A flavourful dish of slow cooked baby chicken with preserved lemons, olives and a blend of Moroccan spices.

## CHICKEN TFAYA COUSCOUS

**+£3.00**

Tender slow cooked baby chicken simmered with sweet caramelised onions and plump raisins, served over fluffy couscous. A delightful blend of savory and sweet flavors in every bite.

## VEGETABLE COUSCOUS

VGO\* V\*

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

## CHICKEN PASTILLA

N\*

**+£3.00**

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.

## PAN FRIED SARDINES

Pan fried sardines served with aromatic rice dressed in an expertly seasoned tomato sauce.

# Desserts

## BAKLAVA\*

N\*

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

## CINNAMON A L'ORANGE

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

## LEMON SORBET

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

# The Marrakesh

Unique Moroccan Dining

## Set Menu

2 Course £21.95

3 Courses £25.45

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.

N\* Contains Nuts

GFO\* Gluten Free Option

VGO\* Vegan Option

V\* Vegetarian