



TAGINES

TRADITIONAL MOROCCAN SLOW COOKED BRAISED STEW COOKED & SERVED IN THE CLASSIC CLAY POT - ALL SERVED WITH PITA BREAD

CHICKEN £18.15

SUCCULENT CHICKEN COOKED DOWN WITH SAFFRON PRESERVED LEMON, MIXED HERBS & OLIVES

LAMB £19.75

FALL OF THE BONE LAMB WITH CINNAMON, PRUNES
ROSEWATER & SESAME SEEDS

FISH £19.25

FISH ON BLEND OF FRESHLY MADE SPICED HERBS, FRESH CHILLI, TOMATO, POTATO & SWEET PEPPER

KAFTA £19.75

MINCED LAMB IN A TOMATO SAUCE WITH A POACHED EGG

VEGETARIAN £15.95

SEASONAL VEGETABLES WITH AN AROMATIC BROTH

PIL PIL £17.90

SHELLED PRAWNS IN A TOMATO, GARLIC & HERB SAUCE

GRILLED

ALL SERVED WITH A CHOICE OF COUSCOUS, RICE, FRIES OR SALAD

CHICKEN SKEWERS 17.50

CHICKEN BREAST MARINATED IN LEMON JUICE & GARLIC

LAMB SKEWERS £18.30

LAMB CUBES MARINATED IN OLIVE OIL, MIXED HERBS & CUMIN

KAFTA SKEWERS £17.30

LAMB MINCED WITH PEPPERS, ONION & MIXED HERBS

JED WITH PEPPERS, UNION & MIX

CRUSHED WHEAT STEAMED WITH BUTTER, ALL SERVED WITH BRAISED VEGETABLES

COUSCOUS

CHICKEN £18.15

LAMB £19.75

FISH £19.00

VEGETARIAN £14.25

ROYAL £21.95

CHICKEN, LAMB MERGUEZ & VEGETABLES

FARROUJ MESHWI £19.75

WHOLE BABY CHICKEN WITH A GARLIC & HERB MARINADE

FARROUJ MESHWI HALF £12.00

HALF BABY CHICKEN WITH A GARLIC & HERB MARINADE

MIXED GRILL £19.75

CHICKEN SKEWER, LAMB SKEWER, KAFTA SKEWER

SEAFOOD

ALL SERVED WITH A CHOICE OF COUSCOUS, RICE, FRIES OR SALAD

SEABASS £20.85

SAUTEED SEABASS WITH OLIVE OIL & MOROCCAN HERBS

SAMAKAH HURRAH £20.85

GRILLED SEABASS WITH A CHILI TOMATO & TAHINI SAUCE

KING PRAWNS £19.25

PAN FRIED KING PRAWNS WITH A CORIANDER & TAHINI SAUCE

PASTILLA

TRADITIONAL MOROCCAN PIE WITH A ENCASED IN FILO PASTRY, ALL SERVED WITH BRAISED VEGETABLES

CHICKEN £18.15

VEGETABLE V £15.95

SWEET & SAVOURY CHICKEN WITH CINNAMON ROSE
WATER & ALMONDS

SLOW COOKED VEGETABLES WITH CORIANDER & CUMIN

SEAFOOD £18.65

MIXED SEAFOOD WITH VERMICELLI & FRESH CHILLI

10% DISCRETIONARY SERVICE CHARGE TO BE ADDED TO GROUPS OF 6 AND OVER **ALLERGY STATEMENT**: PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS.





HARIRA SOUP £5.75 TOMATO BASE TRADITIONAL MOROCCAN SOUP

LENTIL SOUP v £5.75

PUREE OF LENTILS COOKED WITH BUTTER & OLIVE OIL

Mides V

WARM PITTA BREAD £2.75 HOUSE SALAD 3.50

OLIVES £2.99 FETA SALAD 4.99

RICE 3.99

FRIES 3.25

COUSCOUS 3.99

Marrakech Set Menu

STARTERS MEZZA SELECTION TO SHARE MAIN COURSE

COUSCOUS, TAGINE CHICKEN, TAGINE VEGETABLES, MIXED GRILL, RICE

Dar Marrakch Specialities

HOUSE SELECTION OF 7 HOT & COLD STARTERS THE MARRAKECH 7 MEZZA £35.00 MARRAKECH VEG 7 MEZZAV £32.50

COLD

HOUMMUS v £5.75

CHICKPEA PUREE WITH TAHINI SAUCE & LEMON JUICE

MOUTABEL V £6.30

SMOKED AUBERGINE PUREE

MOUSAKAA v £6.30

BAKED AUBERGINE COOKED WITH CHICKPEAS ONIONS & TOMATOES MARINATED VINE LEAVES FILLED WITH RICE & TOMATOES

TABOULEH v £6.30

PARSLEY, BULGUR WHEAT & TOMATO SALAD

FATTOUSH V £5.75

LEBANESE SALAD WITH CROUTONS & SUMAC SPICE

FETA CHEESE SALAD v £6.30

MIXED SALAD WITH BLACK OLIVES & FETA CHEESE

WARAK ENAB v £6.99

LUBIA V £5.75

GREEN BEANS COOKED IN OLIVE OIL & HERBS

HOT

FALAFEL V £6.30

DEEP FRIED MIXED CHICKPEAS, HERBS & SPICES

MERGUEZ £7.45

SPICY LAMB SAUSAGES IN A SPICY SAUCE

JAWANEH £6.50

CHARGRILLED CHICKEN WINGS IN A LEMON & GARLIC MARINADE

FATAYER V £6.50

PASTRY PARCELS FILLED WITH SPINACH, ONIONS & LEMON JUICE

ARAYES £6.30

MINCE LAMB COOKED IN PITTA BREAD WITH TAHINI

BATATA HARRAH V £6.00

SAUTÉED SPICY POTATOES WITH CORIANDER & GARLIC

KALLAJV £6.50

HALLOUMI CHEESE TOASTED IN PITA BREAD

SAMBOUSEK £6.50

HOMEMADE PASTRY FILLED WITH A CHOICE OF LAMB OR FETA CHEESE & HERBS

SPICY WINGS £6.50

CHARGRILLED CHICKEN WINGS IN A SPICY MARINADE

CHICKEN LIVER £6.30

SAUTÉED CHICKEN LIVER WITH GARLIC, LEMON JUICE & CUMIN

HARISSA PRAWNS £6.50

PAN FRIED PRAWNS IN A HOMEMADE SPICY HARISSA SAUCE

BRIWAT CHICKEN £7.15

SHREDDED CHICKEN WRAPPED IN FILO PASTRY

CALAMARI £6.50

DEEP FRIED BREADED SQUID RINGS WITH A PINCH OF SALT

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