

FEBRUARY 14TH

Valentine's Day

COMPLIMENTARY GLASS OF KIR
ROYAL ON ARRIVAL

STARTERS

Harira Soup (V)

Traditional Moroccan vegetables soup spiked with coriander and Argan olive oil served with Moroccan bread

Little Marrakech Hummus

Humus with your choice of shredded falafel, chicken or mince meat and grilled Moroccan bread

Vegy Briwatts (V)

Layers of filo pastry stuffed with baby spinach, fetta cheese and home made mango chutney

Avocado Marrakech (V)

Baked avocado filled with spiced prawns, mushrooms, tomato & cheese

Tabouleh Royal Salad

Hand crafted couscous, pomgrenade, chopped parsley, diced mixed salad, fresh mint, marinated peppers & grilled halloumi drizzled with lemon and Moroccan olive oil

Kasbah Calamari

Golden deep fried strips of calamari served on a salad garnish & saffron tartare sauce

Should you suffer from any allergies please inform your waiter
A discretionally 10% service charge will be added to your final bill

MAIN

Couscous Romeo & Juliette (lamb shank, chicken or Merguez)

Couscous bed topped with your choice of prime cut lamb, chicken breast or grilled merguez served with an array of vegetables, chickpeas, caramilized onions and raisins

Lamb Tagine

Braized prime cut lamb with moroccan spiced onion sauce, sun dried prune & apricots, vegetables topped with roasted almonds and sesame seeds

Lahma Risotto

Saffron Moroccan rice, mixed fresh vegetables, wild mushrooms topped with grilled tender strips of sirloin steak cooked to your liking

Auberigine khodra tagine (V)

Grilled auberigine layers stuffed with rocket, roasted peppers, courgettes, mushrooms and goat cheese oven baked in light tomato and cheese sauce

Fes Chicken Bestella

Fine pastry stuffed with sweet & spiced chicken, almonds & cinanom served wth fresh salad and Moroccan orange marmelade

Valentine Fish Tagine of The Day

Fresh fish of the day cooked in light tomato garlic sauce, black olives oregano, mixed vegetables & roasted new jersey potatooes

(more vegetarian options are available on request)

DESSERT

Selection of home made desserts served with fresh Moroccan mint tea or coffee

49.95
p. person

