

Valentines Menu 2018

Starters:

- **Meze (V)**
Chef's selection of dips served with warm pitta.
- **Baba Ghanoush (V)**
Grilled aubergine dip with tahini and garlic,
Served with warm pitta.
- **Bourek Au Crevettes**
Shallow fried brik pastry filled with prawns and béchamel,
served with a side salad.
- **Kebda M'chermla**
Lamb's liver cooked in a garlic and caraway sauce,
served with tagine bread.

Main Courses:

- **Lamb Shank Tagine**
Slow cooked lamb shank in an onion rich sauce with ras el hanout, ginger and cumin, served with
couscous, prunes, apricots and toasted almond flakes.
- **Tbikha (V)**
Artichoke, broad bean, potato and green pea tagine with garlic, fresh coriander and chilli, served
with bread or rice
- **Grilled fish of the day with dersa**
Served with hand cut chips and sautéed green beans.
- **Brochettes Casbah**
Classic mixed grill served with rice, salad and grilled vegetables.
- **Chekchouka (V)**
Mixed peppers and aubergine cooked in a rich tomato sauce with egg, served with tagine bread.

Desserts

- **Selection of Algerian pastries**
- **Eastern Mess**
Arab-style eton mess with raspberry coulis, fresh whipped cream and crushed pistachios
- **Homemade chocolate fudge brownie**
Served with Madagascan vanilla ice cream

£22.95 Per Head