CHRISTMAS MENU

WELCOME DRINK UPON ARRIVAL, PICKLED TORSHI & KALAMTA OLIVES

STARTERS

BASTILLA

BRIK PASTRY PARCELS STUFFED WITH TURMERIC, GINGER AND CORIANDER COOKED CHICKEN, ONIONS AND TOASTED ALMONDS, DUSTED WITH ICING SUGAR AND CINAMMON +£2

COURGETTE FRITTERS

WITH FETA CHEESE, SHALLOTS, GARLIC, FRESH DILL & CORIANDER. SERVED WITH GARLIC AND DILL YOGURT DIP (V)

CREVETTES MCHERMLA

KING PRAWNS COOKED IN A SPICY TOMATO SAUCE WITH GARLIC, CUMIN, CARRAWAY AND FRESH CORIANDER

MEZZE FOR 4 PERSONS

HUMMUS, TZATZIKI, BABA GHANOUSH, VINE LEAVES, FALAFEL, TABBOULEH & PITTA (V) (VE)

CHORBA VERMICELLE

TRADITIONAL ALGERIAN SOUP FLAVOURED LAMB, PAPRIKA, CINNAMON, RAS EL HANOUT MIXED VEGETABLES, VERMICELLI & FRESH CORIANDER

MAIN COURSES

CHARCOAL GRILLED SEABASS

SEABASS FILLET MARINATED IN GARLIC, PAPRIKA, PULBIBER & CORIANDER. SERVED WITH DERSA, GRILLED VEG, SALAD AND YOUR CHOICE OR SKIN ON FRIES OR RICE

BEEF TAGINE

SLOW COOKED BEEF WITH TURMERIC, CINNAMON, GINGER, RAS EL HANOUT, PRUNES, APRICOTS, FRESH CORIANDER AND ROASTED ALMONDS

BROCHETTES CASBAH

MIXED GRILL WITH LAMB, CHICKEN, KAFTA, MERGUEZ AND A LAMB CHOP SERVED WITH SALAD AND YOUR CHOICE OF RICE OR FRIES +£3

VEG COUSCOUS

STEAMED COUSCOUS WITH STEWED COURGETTE, CARROT AND TURNIP. TOPPED WITH CARAMELISED ONIONS, SULTANAS, CHICKPEAS, ROASTED ALMONDS AND SERVED WITH A SPICED BROTH (VE)

DESSERTS

HOMEMADE BAKLAVA

DATE & WALNUT ICE CREAM

MANGO & PASSION FRUIT SORBET (VE)

TAHINI CHOCOLATE BROWNIE

2 COURSES 28 3 COURSES 33

PRE ORDER ONLY (MINIMUM 4 PERSONS)
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL