

A  
TRIBUTE  
TO  
THE  
FIVE  
SENSES

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All of the dishes in our menu originate from North African cuisine.

Most of them are traditional recipes.

Some of them are our own interpretation, using authentic ingredients in more modern dishes.

All of them invite you to indulge in a sensual feast.

Whether modern or authentic, our dishes use the best that the Maghreb has to offer. Fresh ingredients are sourced from the market every day.

They are combined with a subtle harmony of herbs and spices, producing delicate combinations of flavours and aromas.

We hope that this short journey with us will give you a feel for the art of entertaining and living in the Maghreb, with its melting pot of tradition and modernity.

If you are not familiar with the customs and cuisine of our region, please don't hesitate to ask our staff for advice on how best to sample and savour our dishes.

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ENJOY  
YOUR  
MEAL.

BON  
APPETIT.

BISMILLAH.

£49.00 PER PERSON

# A GASTRONOMIC JOURNEY THROUGH NORTH AFRICA

## THE FAMOUS MOMO SPECIAL

42 Below Vodka, fresh mint, lemon juice  
and sugar topped with soda water

### SELECTION OF KEMIA

#### BRIOUATS

Filled with cheese, mint and  
potatoes served with a quince  
marmalade



#### WOOD PIGEON PASTILLA

Fine filo pastry filled with sweet  
and lightly spiced wood pigeon,  
almonds and cinnamon, served  
with orange confit



#### CHARGRILLED AUBERGINE

Charmoula flavoured baby carrots  
wrapped in marinated & grilled  
aubergine, topped with rocket  
pesto

#### PAN FRIED SCALLOPS

With aubergine chutney  
and salsa verde

### MAIN COURSES

#### COUSCOUS MOMO

Lamb shank, charcoal  
grilled lamb skewers and  
merguez

*OR*

#### LAMB TAGINE

With saffron pears,  
onion confit and  
sultanas

*OR*

#### CHICKEN TAGINE

Traditional chicken with  
preserved lemons, olives,  
onion compote and saffron

*OR*

#### FISH TAGINE OF THE DAY

Selected from the daily  
market

*OR*

#### SPRING CHICKEN FOR TWO

With seasonal vegetables  
and pommes fondantes

### DESSERTS

Selection  
created by  
our pastry chef

 SUITABLE FOR VEGETARIAN

 CONTAINS ALCOHOL

 CONTAINS NUTS

AN OPTIONAL 13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

# STARTERS

## TRADITIONAL

### HARIRA

£7.00

Traditional Moroccan vegetable soup, spiked with coriander oil



### BRIOUATS

£9.50

Filled with cheese, mint and potatoes served with a quince marmalade



### WOOD PIGEON PASTILLA

£10.50

Fine filo pastry filled with sweet and lightly spiced wood pigeon, almonds and cinnamon, served with orange confit



### PAN-ROASTED CHICKEN LIVERS

£9.00

With chick pea houmous, pomegranate and walnut salad

## CHEF'S DISHES

### PAN FRIED SCALLOPS

£11.50

With aubergine chutney and salsa verde

### ASPARAGUS

£8.50

With Moroccan egg and roasted hazelnuts



### PRAWN K'TAIFFE

£11.50

King prawns with watercress tabouleh and harissa mayonnaise

### CHARGRILLED AUBERGINE

£9.00

Charmoula flavoured baby carrots wrapped in marinated & grilled aubergine, topped with rocket pesto

### MARINATED RED PEPPERS

£8.25

With Mediterranean cheese salad

# MAIN COURSES

## COUSCOUS

### COUSCOUS MECHOU FOR TWO

£59.00

Slow charcoal whole roasted lamb shoulder, with authentic spices and ras el hanout spiced figs

### COUSCOUS MOMO

£28.00

Lamb shank, charcoal grilled lamb skewers and merguez

### CHICKEN COUSCOUS

£18.00

Charcoal grilled marinated chicken breast

### LAMB COUSCOUS

£23.00

Charcoal grilled skewers of marinated lamb

## SIDE DISHES

Pommes fondantes £4.00

Spinach £4.00

Green Salad £3.50

Couscous £3.50

Merguez £4.50

## TAGINES

### LAMB TAGINE

With saffron pears, onion confit and sultanas  
£22.00

### CHICKEN TAGINE

Traditional chicken with preserved lemons, olives, onion compote and saffron  
£18.00

### FISH TAGINE OF THE DAY

Selected from the daily market  
£19.00

### VEGETABLE TAGINE

Spring vegetables in fragrant herb jus  
£17.00



## CHEF'S DISHES

### RUMP OF LAMB

£27.00

With Jerusalem artichoke purée, wild garlic and rosemary jus

### 10oz SIRLOIN STEAK "ON THE BONE"

£29.00

Charcoal grilled. Served with sweet potatoes, watercress salad and a "Momo" butter

### SPRING CHICKEN FOR TWO

£36.00

With seasonal vegetables and pommes fondantes

### WHOLE RED MULLET

£28.00

Charcoal roasted, with tomato and courgette tart and saffron aioli

### BAKED LEMON SOLE

£26.00

With brown shrimps, lemon confit and parsley

### STUFFED MEDITERRANEAN VEGETABLES

£18.00

With red pepper emulsion



SUITABLE FOR VEGETARIAN

CONTAINS ALCOHOL

CONTAINS NUTS

HEAD CHEF DAVID JONES

AN OPTIONAL 13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL