

A  
TRIBUTE  
TO  
THE  
FIVE  
SENSES  
OF  
OUR  
GUESTS

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 instinctive 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 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 the cuisine of our region, please don't hesitate to ask our staff for advice on how best to sample and savour our dishes.

ENJOY  
YOUR  
MEAL

BON  
APPETIT.

BISMILLAH.

DINNER MENU

£52.00 PER PERSON

DINNER MENU  
A GASTRONOMIC JOURNEY  
THROUGH NORTH AFRICA

THE FAMOUS MOMO SPECIAL

Kettle One Vodka, fresh mint, lemon juice and sugar topped with soda water

SELECTION OF KEMIA

ASSORTMENT OF  
BRIOUATS

Cheese and mint & seafood and coriander

WOOD PIGEON PASTILLA

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

\*

STUFFED AUBERGINES

Flavoured with cumin shallots and 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 pear, prunes, almond and caramelised onion

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

MOROCCAN 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

**ASSORTMENT OF BRIOUATS**

£10.50

Cheese and mint, seafood and coriander, chicken and saffron

**MOROCCAN SALAD**

£8.00

Tomato, cucumber, grilled peppers, lemon and cumin dressing

**WOOD PIGEON PASTILLA**

£11.00

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

**ZAALOUK / MECHOUIA**

£8.50

Aubergine caviar, roast peppers with herb crouton



## CHEF'S DISHES

**PAN FRIED SCALLOPS**

£12.00

With aubergine chutney and salsa verde

**PAN ROAST CHICKEN LIVERS**

£9.50

With chick pea houmous, pomegranate and walnut salad

**PRAWN K'TAIFFE**

£11.50

With avocado velouté, mango & tomato salsa

**STUFFED AUBERGINES**

£8.75

Flavoured with cumin shallots and rocket pesto

**DUCK BOUREK**

£9.50

With butternut squash and apple chutney

**GRILLED SARDINES**

£10.00

Marinated in charmoula with red pepper confit and zaatar galette

## MAIN COURSES

## COUSCOUS

**COUSCOUS MECHOUI FOR TWO**

£59.00

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

**COUSCOUS MOMO**

£28.00

Lamb shank, charcoal grilled lamb skewers and merguez

**CHICKEN COUSCOUS**

£18.50

Charcoal grilled marinated chicken breast

**LAMB COUSCOUS**

£23.00

Charcoal grilled skewers of marinated lamb

## SIDE DISHES

Pommes fondantes £4.00

Spinach £4.00

French beans £4.00

Curly kale £4.00

Green salad £3.50

Couscous £3.50

Merguez £4.50

## TAGINES

**LAMB TAGINE**

£22.50

With pear, prunes, almond and caramelised onion

**CHICKEN TAGINE**

£18.50

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

**FISH TAGINE OF THE DAY**

£19.00

Selected from the daily market

**VEGETABLE TAGINE**

£17.00

Stuffed winter vegetables in fragrant herb & tomato jus



## CHEF'S DISHES

**MOMO GRILL**

£28.00

Roast honey quail, lamb cutlet, merguez, chicken kofta with roasted vegetables and smoked winter sauce

**MOROCCAN CHICKEN FOR TWO**

£36.00

With seasonal vegetables and pommes fondantes

**DEER FILLET**

£25.50

Baby pears, celeriac purée, red wine jelly & game jus

**GRILLED DUCK BREAST**

£23.00

With creamy polenta, curly kale & jus

**CHAR GRILLED HALIBUT**

£24.50

With "ratte" potato salad & vierge sauce

**WINTER RISOTTO**

£18.50

With a vegetable bouquet & watercress emulsion



SUITABLE FOR VEGETARIAN

CONTAINS ALCOHOL

CONTAINS NUTS

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