

# Carthage

## Mezze to Share

Cheese Briouats | Hummus | Zaalouk  
Mechouia | Moroccan Salad

## Main Courses

### LAMB TAGINE

Lamb shoulder | Poached spiced pears  
Prunes & caramelised onions

### ASSILAH GAMBAS KOFTA

Datterini tomatoes & cinnamon sauce  
Trombetta courgette | Basil

### VEGETABLE TIAN

Aubergine & basil  
Yellow & green courgettes  
Taggiasche olives & parmesan crumble

## Desserts

SELECTION  
OF TRADITIONAL  
MAGHREBINE PASTRIES

£49 PER PERSON

# Alexandria

## Mezze to Share

Cheese Briouats | Hummus | Zaalouk  
Mechouia | Moroccan Salad

## Main Courses

### CLASSIC MOMO COUSCOUS

Couscous served with lamb cutlet  
Grilled spiced chicken thigh  
Merguez sausages

### MONKFISH TAGINE

Monkfish | Mariniere-style cockles  
Spring cabbage | Freekeh

### GASCONY GREEN ASPARAGUS TAGINE

Green asparagus | Peas  
Spiced rhubarb | Bergamot lemon water

## Desserts

### CHOCOLATE NAMELAKA

Beetroot Li Chu dark chocolate  
Cocoa crumble | Raspberry & harissa sorbet

### LEMON TART

Lemon curd  
Crumble | Basil gel & meringue

£59 PER PERSON

*Our dishes are prepared in areas where allergens are present, so we cannot guarantee 100% that they are free from these ingredients. Please speak with your waiter if you have an allergy  
A discretionary service charge of 13% will be applied to your bill*