



Valentine Menu

Mix Apetiser to Share

- Zaaluk, grilled aubergine pate, Moroccan vinegar & pimenton
- Ginger marinated meat balls, garlic, turmeric & tomato sauce
- Spiced salad, cabbage, sultans, cinnamon & rose water dressing
- Fried Spinach, pickled lemon, green olives & cumin
- Pan fried chicken liver, paprika, thyme & lemon
- Marinated & charcoal grilled chicken kebab, wild herbs & harissa dip

Selection of
Moroccan Dips €9.50
(hummus, fava been pate,
tzaziki and harissa
tomato sauce)
served with bread

Mains

- Seasonal vegetables tagine, pimenton, parsley, & preserved lemon
- Spicy kofta meatballs tagine, cumin, tomato sauce & egg
- Chicken breast couscous, sultanas, caramelized onions & cinnamon
- Tagine of lamb, carrots, pease & spices
- Hake fillet tagine, ginger marinade, scallions, tomatoes & peppers
- Braised chicken fillet, preserved lemon, Moorish olives, saffron sauce & potatoes

Alternative Options

(Add 5 € per person)

- 7-hour slow-Roasted lamb shoulder with Ras el Hanout 12 spices & veg*
- Pastela, filo pastry stuffed with quail, chicken, almonds muhammara, saffron & cinnamon
- Oven-baked lamb shank, prunes, almonds, saffron & sweet potatoe*
- Baked monk fish, saffron, dates, walnuts & caramelised onions
(12th century Moorish recipe)

Home Made Desert of the Day

Allergen Information

- Vegetarian
- Vegan
- Celiac (Please note the bread served on side of all starters is not celiac)
- Sweet Flavour
- Gluten Free

(Please note non gluten free bread is served on side of all starters)
12.5% service charge to parties of 6 or more

Sides

- Bread 1.95
- Couscous with olive oil 2.50
- Spicy potatoes hara 4.90*
- Home made chips 4.00*
- Marinated Olives 2.95*
- Mixed green leaves 3.50*
- Roasted vegetables 3.00*
- Hot Chickpeas 3.50*
- Rice 3.00*

Unlimited Filtered
Water Still /Sparkling
only €1 pp
(will be added for
5 people or more)