

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)

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 €1pp (will be added for 5 people or more)

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