



Del'Aziz

FOOD





*After Pastry of Tardina
Follows Sanbusaj, well fried:
Eggs vermillioned after boiling
Lie with olives side by side.*

*Strips of tender meat in slices,
Dipped in oil of finest make,
Tempt anew the flagging palate
And the appetite awake;*

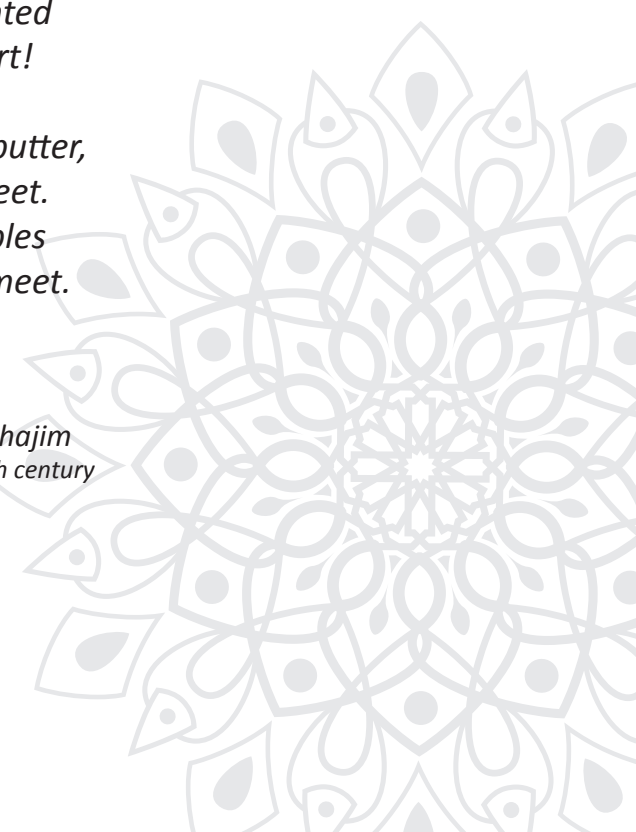
*Lemons, too with Nadd besprinkled
Scented well with ambergris,
And, for garnishing the slices,
Shreds of appetising cheese.*

*Vinegar that smarts the nostrils
Till they snuffle and they run;
Little dates like pearls, that glisten
On a necklace one by one.*

*Sauce of Buran served with eggplant
That will tempt thy very heart,
And asparagus – enchanted
With asparagus thou art!*

*Lastly, Lozenge, soaked in butter,
Buried deep in sugar sweet.
And a saki's cloven dimples
Promise joy when lovers meet.*

*Mahmud ibn Al-Husain Al-Kushajim
Poet, astrologer, culinary expert - 13th century*





EVENTS

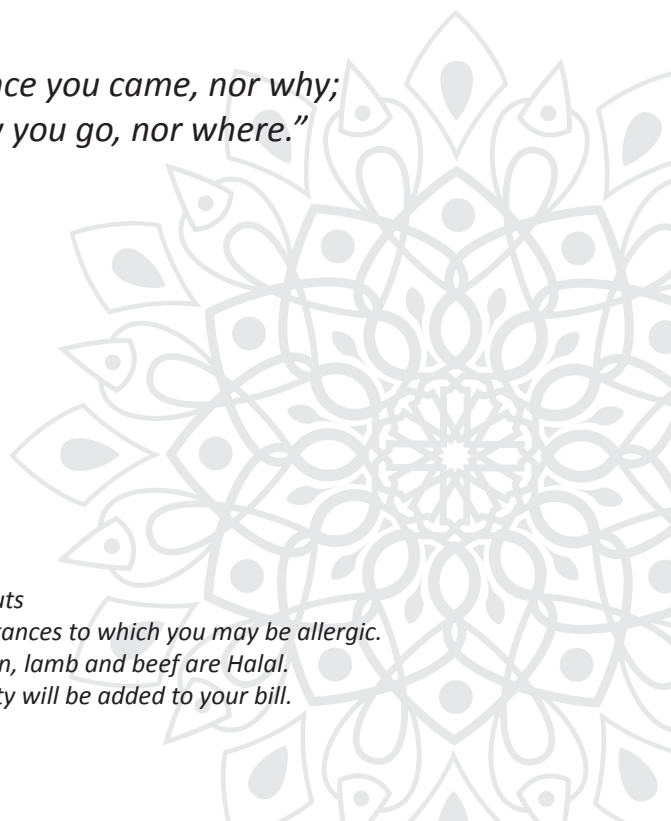
Capturing the flavours and scents of the Mediterranean, Del' Aziz offers a wide range of contemporary and traditional dishes reflecting the flavours of the Med, Morocco and the Maghreb, around Lebanon and through to Greece and Turkey.

Dishes are intense and exotic, scented and colourful. Add to this hundreds of candles and lanterns, music, belly dancing and shisha and you have a unique and enchanting atmosphere to celebrate your party.

Please see the manager to discuss your event.

*"Eat and drink! For you know not whence you came, nor why;
Eat and Drink! For you know not why you go, nor where."*

Omar Khayyam



(v) = Vegetarian (n) = Nuts

Some of the dishes may contain nut products or food substances to which you may be allergic.

Please ask our staff for information. All our chicken, lamb and beef are Halal.

All prices are inclusive of VAT; a 12.5% staff gratuity will be added to your bill.



OLIVES AND PICKLES

Harissa Marinated Olives

2.50

Mixed Lebanese Pickles

2.50

MEZZE PLATTERS

Mezze Platters

14.95

Ideal for two to share

Mixed Mezze Platter

Hummus, tabouleh, lamb boreck, keftas, merguez sausages & tzatziki

Vegetarian Mezze Platter (v)

Hummus, dolma, tabouleh, falafel, cheese boreck & tzatziki

COLD MEZZE

Del' Aziz Hummus (v)

4.50

Rich chickpea puree flavoured with cumin, garlic & tahini

Baba Ganoush (v)

6.00

Smoked aubergine, tahini & yoghurt dip topped with pomegranate

Tzatziki (v)

5.00

Grated cucumber mixed with thick yoghurt, garlic, mint & dill

Tabouleh (v)

4.50

Fresh parsley, mint, tomato & cracked wheat salad

Mechouia (v)

6.00

Roasted red, yellow and green peppers with capers & coriander

Marinated Courgette (v)

5.50

Grilled courgettes marinated with garlic & dill

Dolma (v)

5.00

Vine leaves stuffed with rice, herbs, lemon juice & sumac

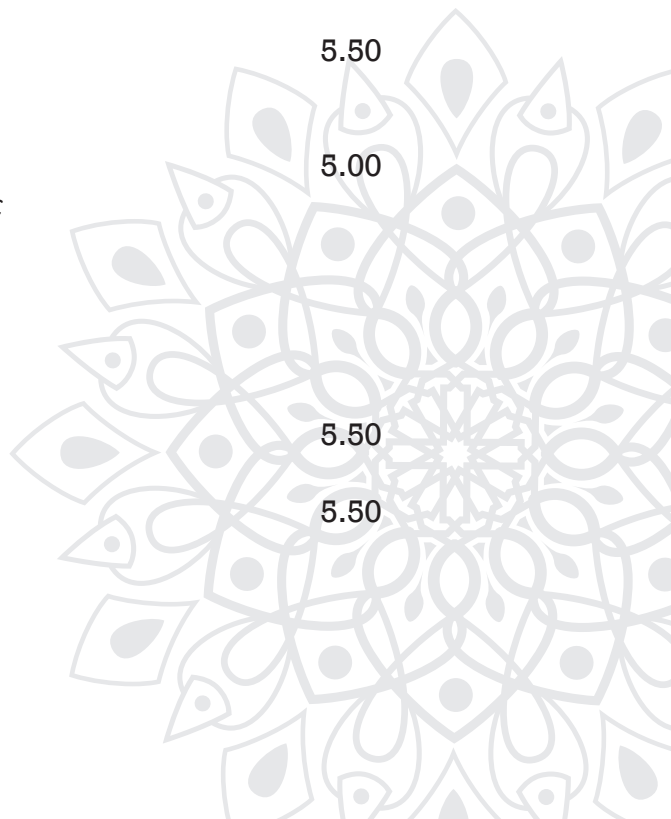
SOUP

'Harira' Moroccan Vegetable Soup (v)

5.50

Soup of the Day please ask your waiter

5.50





WARM MEZZE

Pan Fried Chicken Liver <i>Finished with pomegranate molasses & mint</i>	5.50
Mirza Ghassemi (v) <i>Smoked aubergine puree with tomato & scrambled egg</i>	6.00
Falafel (v) <i>Crisp croquette of chick peas spiced with coriander & cumin with minted yoghurt</i>	5.50
Sorkeh Panir (v) <i>Grilled haloumi cheese with quince membrillo</i>	6.00
Izmir 'Kefta' Meatballs <i>Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce</i>	6.00
Mint & Feta Cheese Boreck (v) <i>Pastry cigars stuffed with feta cheese flavoured with fresh mint</i>	6.00
Minced Lamb & Apricot Boreck <i>Pastry cigars stuffed with cinnamon spiced lamb & sun-dried apricots</i>	6.00
Stuffed Baby Squid Sahanaki <i>Baby squid stuffed with spiced rice and slow cooked in a tomato & feta sauce</i>	6.00
Grilled Merguez Sausages <i>Moroccan spiced lamb sausages with minted yoghurt</i>	6.00
Persian Chicken Shish <i>Saffron marinated corn-fed chicken breast with chermoula sauce</i>	6.00
Moroccan Lamb Shish <i>Cumin spiced lamb with minted yoghurt</i>	6.50



THE CHARCOAL GRILL

All dishes below served with a side dish of your choice

Persian Chicken Shish 13.50

Corn-fed chicken breast marinated with saffron & onions

Moroccan Lamb Shish 14.50

Fillet of marsh lamb rubbed with cumin & pepper

Persian 'Koobideh' Lamb 13.00

Minced lamb spiced with saffron, garlic & onions served with grilled tomatoes & finished with sumac. Recommended with saffron rice

Merguez Sausages 11.50

Grilled Moroccan spiced lamb sausage

Tiger Prawn Shish 19.50

Harissa & lemon marinated prawns grilled with a crisp fennel salad

Mixed Shish Platter (served for two) 35.00

Shish of lamb, chicken, koobideh, tiger prawn & merguez sausage

Steak of the Day *please ask your waiter for details*

CHOOSE YOUR OWN SIDE DISH

Couscous (v)

With oriental broth

Persian Jewelled Rice (v) (n)

Saffron rice with barberries, mulberries, pistachios & orange peel

Basmati Rice with Saffron (v)

Batata Harrah (v)

Sautéed spicy potatoes with harissa & mixed peppers

Sautéed Seasonal Green Vegetables (v)

Mixed Leaf Salad (v)

Rocket & Parmesan (v)

Sweet balsamic dressing

THE HOB & THE OVEN

Tagine of Chicken with Preserved Lemon & Green Olives <i>Carrot, onion confit, green olives served with couscous</i>	14.00
Tagine of Lamb Shank with Prunes & Almonds (n) <i>Served with saffron potatoes & couscous</i>	16.50
Couscous Royale <i>Chicken & lamb shish, grilled merguez with oriental broth & steamed couscous</i>	17.50
Couscous with Seven Vegetables (v) <i>Steamed couscous topped with seven seasonal vegetables, onion & golden sultana confit</i>	13.75
Stuffed Pepper (v) (n) <i>Stuffed with saffron rice, barberry, pine nuts & pistachios served with broad beans and asparagus salad</i>	12.75
Aubergine Mozzarella Bake (v) <i>Layers of grilled aubergine, tomatoes, mozzarella & basil pesto served with French bean salad</i>	12.75
Mechoui <i>Slow cooked cumin spiced lamb shoulder, served with couscous and poached fruit (for two)</i>	35.00
Pasta of the Day	<i>please ask your waiter for details</i>
Catch of the Day	<i>please ask your waiter for details</i>

SIDE DISHES

Couscous (v) <i>With oriental broth</i>	4.50
Persian Jewelled Rice (v) (n) <i>Saffron rice with barberries, mulberries, pistachios & orange peel</i>	5.50
Basmati Rice with Saffron (v)	4.50
Batata Harrah (v) <i>Sautéed spicy potatoes with harissa & mixed peppers</i>	4.50
Sautéed Seasonal Green Vegetables (v)	4.50
Mixed Leaf Salad (v)	4.50
Rocket & Parmesan (v) <i>Sweet balsamic dressing</i>	4.50

THE FRYING PAN

10.75 <i>Pan fried onions, mushrooms, wood roasted piquillo peppers, Spanish chorizo, oak smoked bacon, potatoes, melted mature cheddar cheese & two fried free range eggs</i>
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THE BURGERS (½ LB)

Homemade grass fed Scottish beef, served in a home-baked sesame bun with tomato, red onion & cucumber.

Classic Burger 6.95
With spiced tomato relish

Cheese Burger 7.95
Our Classic burger with melted cheddar

Smokey Burger 8.95
Classic burger with smoked bacon & smoked apple-wood cheese

Spring Lamb and Merguez Burger 8.50
On a bed of whipped feta, broad beans & yoghurt

Corn-fed Chicken Burger 8.50
Grilled chicken breast, with homemade BBQ sauce in our ciabatta bun

Tunisian Fisherman's 'Catch of the Day' Burger 8.95
Fish fillet with sumac mayonnaise

Falafel Burger (v) 6.95
Croquette of chickpeas served with tzatziki

Portobello Mushroom and Goat Cheese Melt Burger(v) 6.95
In toasted black olive bun with roast red pepper and walnut puree, baby spinach

EXTRA TOPPINGS

1.50 each

Hummus
Tzatziki
Mechouia
Goat's Cheese
Applewood Smoked Cheddar
Crispy Bacon
Portobello Mushrooms
Stilton
Fried Egg

THE POCKET PITAS

Our very own fluffy grilled Greek pita stuffed with minted yoghurt, pickled cucumber, fresh tomato & shredded lettuce

Persian Chicken Shish 6.95
Koobideh Minced Lamb 6.95
Grilled Merguez Sausage 6.95
Falafel (v) 6.95
Grilled halloumi cheese (v) 6.95

Double your meat 3.50
Regular Fries 3.50
Del'Aziz Fries with parsley and garlic coat 3.75

DESSERT

“Dessert Table”

price varies

Select from our dessert table of homemade cakes and tarts baked fresh daily in our bespoke bakery

Middle Eastern Pastries (n)

5.50

A selection of baklava and other Middle Eastern sweets

A choice of Homemade Sorbets & Ice Creams

5.50

Ask your waiter for the selection of the day

DESSERT WINE

Casta Diva Cosecha Miel 2002

7.00

Liquer like honey richness with intense tropical fruit aromas

Pedro Ximenez Cardinal Cisneros

7.00

A rich premium quality fortified wine from Andalucia

COFFEE & HOT DRINKS

Espresso

1.65

Double Espresso

1.95

Macchiato

1.65

Cappuccino

1.95

Cafe Latte

1.95

Turkish Coffee

2.50

Moroccan Mint Tea (pot)

4.75

A selection of 28 Artisan Teas please ask your waiter for details

2.50

SHISHA

Classic Shisha

12.50

Mint, apple, grape & strawberry

Shisha Royale

15.00

A luxurious experience. Milk filtered with 2 shots of the spirit of your choice



LEVANTINE FEAST

£22 per person, minimum 4 people

COLD MEZZE

Hummus (v)
Tabouleh (v)
Baba ganoush (v)



WARM MEZZE

Mint & feta cheese boreck (v)
Lamb boreck with apricot & cinnamon
Falafel, mint yoghurt (v)



MAINS

Persian saffron chicken shish
Moroccan spiced lamb shish
Roasted pepper stuffed with rice, barberry, pistachios & raisins (v)(n)



SIDES

Batata harrah
Sesame green bean & sun dried tomato salad (v)

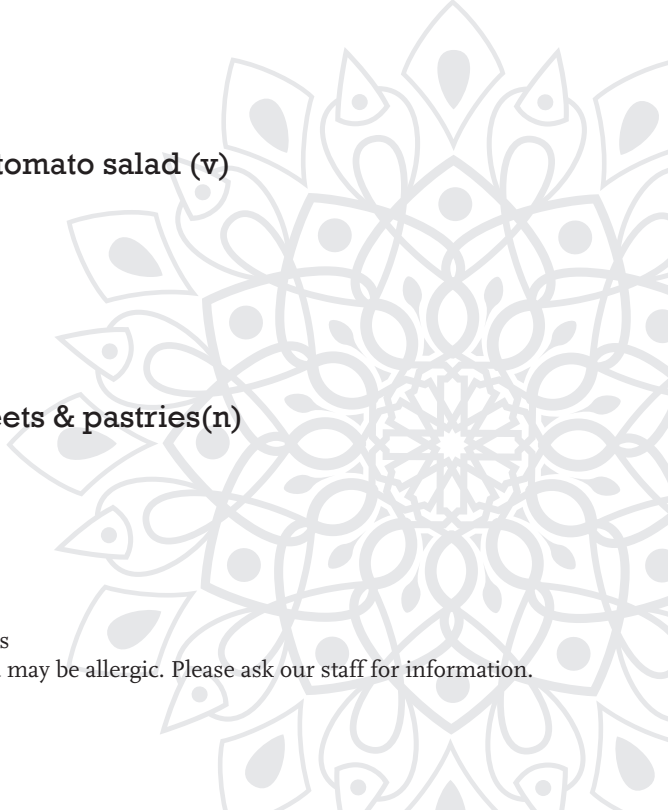


DESSERTS

A selection of Middle Eastern sweets & pastries(n)

(v) = vegetarian (n) = nuts

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MIDDLE EASTERN FEAST

£28 per person, minimum 4 people

COLD MEZZE

Hummus (v)

Dolma (v)

Tabouleh (v)



WARM MEZZE

Mint & feta cheese boreck (v)

Mirza ghassemi(v)

Lamb keftas



MAINS

Del'Aziz Mixed Grill

Saffron chicken shish, Moroccan spiced lamb shish, Koobideh & merquez sausage,
grilled tomatoes, white cabbage & sumac salad



SIDES

Jewelled rice(v)(n)

Batata harrah(v)



DESSERTS

Clemantine, date, rosewater and mint salad

Selection of Middle Eastern sweets and pastries(n)

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SULTAN'S FEAST

£40 per person, minimum 4 people

COLD MEZZE

Hummus (v)
Tzatziki (v)
Baba ganoush(v)



WARM MEZZE

Mint & feta cheese boreck (v)
Lamb & apricot boreck
Falafel, mint yoghurt (v)



FISH COURSE

Tagine of fish with soft onions & chick peas



MAINS

Slow roasted cumin spiced lamb shoulder, poached fruits

Vegetarian option

Roasted peppers stuffed with rice, mulberries, pistachios, rocket salad (v)(n)



SIDES

Steamed couscous (v)
Vegetable broth, chick pea & onion confit (v)
Batata harrah(v)

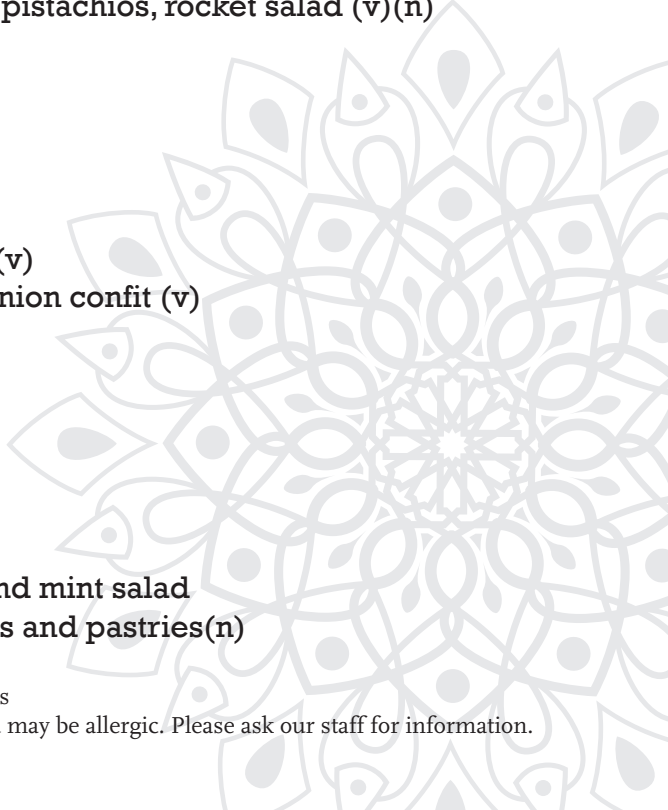


DESSERTS

Clemantine, date, rosewater and mint salad
Selection of Middle Eastern sweets and pastries(n)

(v) = vegetarian (n) = nuts

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TASTING MENU

£39.50/person (min 2 people)

COLD MEZZE

Hummus(v)

Rich chickpea purée flavoured with cumin, garlic & tahini

Tabuleh (v)

Fresh parsley, mint, tomato & cracked wheat salad

Tzatziki (v)

Grated cucumber mixed with thick yoghurt, garlic, mint & dill



WARM MEZZE

Falafel(v)

Crisp croquette of chick peas spiced with coriander & cumin with minted yoghurt

Lamb Boreck

Pastry cigars stuffed with cinnamon spiced lamb & sun-dried apricots

Sorkeh Panir

Grilled haloumi cheese with quince membrillo



MAINS

Corn Fed Chicken Tagine

With carrots, green olives & preserved lemons

Kefta Lamb Tagine with Baked Eggs

Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce



SIDES

Coriander Steamed Cous Cous (v)

Plain Basmati Rice with saffron (v)

Batata Harrah (v) *spicy sautéed potato*



DESSERTS

Please Choose from our Dessert Table!

OR

Selection of Ice Creams and Sorbets

