

Mezze

Mezze Platters

Ideal for two to share

Mixed mezze platter 13.75

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

Mixed seafood mezze platter 14.50

Koossa, dolma, tabouleh, salmon falafel, tiger prawn boreck & tzatziki

Mixed mezze platter (v) 13.75

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

Cold Mezze

Del'Aziz hummus (v) 4.00

Rich chickpea purée flavoured with cumin, garlic & tahini

Koossa (v) 4.50

Fried courgette, yoghurt, garlic & tahini purée

Baba ganoush (v) 5.50

Smoked aubergine, tahini & yoghurt dip topped with pomegranate

Tzatziki (v) 4.00

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

Taboule (v) 4.00

Fresh parsley, mint, tomato & cracked wheat salad

Mechouia (v) 5.50

Roasted red, yellow and green peppers with capers & coriander

Marinated courgette 5.00

Grilled courgettes marinated with garlic & dill

Dolma (v) 4.50

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

Stuffed florines (v) 4.50

Baby red bell peppers stuffed with feta & herbs

Moroccan lentil salad (v) 4.50

Moroccan spiced split lentil with coriander dressing

'Maghrabieh' couscous salad (v) 4.00

Large couscous with saffron, peppers, cucumber, mint & parsley

Soup

'Harira' Moroccan vegetable soup (v) 5.00

Soup of the day *please ask your waiter* 5.00

(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.

To the best of our knowledge, the dishes on this menu do not contain genetically modified produce.

We only use extra virgin olive oil in our food. All prices are inclusive of VAT with an optional 12.5% staff gratuity is added to your bill.

An optional 10p will be added to your bill for each glass of tap water with full proceeds donated to Wateraid.

Warm Mezze



Pan-fried chicken liver <i>Finished with pomegranate molasses & mint</i>	4.50
'Maqli' mushrooms (v) <i>Sautéed with garlic & parsley</i>	4.50
Mirza ghassemi (v) <i>Smoked aubergine puree with tomato & scrambled egg</i>	5.50
Harissa spiced baby aubergine (v) <i>Baby aubergine, harissa & honey with goat's cheese dressing</i>	5.50
Salmon falafel <i>Crisp croquette of chick peas, salmon & dill with roasted red pepper hummus</i>	5.50
Falafel (v) <i>Crisp croquette of chick peas spiced with coriander & cumin with minted yoghurt</i>	5.00
Sorkeh panir (v) <i>Grilled haloumi cheese with quince membrillo</i>	5.00
Izmir 'kefta' meatballs <i>Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce</i>	5.50
'Sahanaki' <i>Tiger prawns sautéed and finished with feta & tomato sauce</i>	5.50
Roast sardines 'chermoula' <i>Fresh sardines marinated with chermoula & char-grilled with a cucumber & dill salad</i>	5.00
Mint & kasaar cheese boreck (v) <i>Pastry cigars stuffed with kasaar & feta cheese flavoured with fresh mint</i>	5.00
Minced lamb & apricot boreck <i>Pastry cigars stuffed with cinnamon spiced lamb & sun-dried apricots</i>	5.50
Tiger prawn boreck <i>Pastry cigars stuffed with harissa sautéed tiger prawns & coriander</i>	6.00
Grilled merguez sausages <i>Moroccan spiced lamb sausage with minted yoghurt</i>	5.50
Tiger prawn shish <i>Harissa & lemon marinated prawns with a crisp fennel salad</i>	7.50
Persian chicken shish <i>Saffron marinated corn-fed chicken breast with chermoula sauce</i>	5.00
Moroccan lamb fillet shish <i>Cumin spiced Moroccan lamb fillet shish with minted yogurt</i>	5.50
Duck & date shish <i>Marinated with cinnamon & pomegranate molasses served with date & fig jam</i>	6.00



Main Entrees

From The Charcoal Grill

All dishes below served with a side dish of your choice

Persian chicken shish 11.50

Corn-fed chicken breast marinated with saffron & onions

Moroccan lamb shish 13.50

Neck fillet of marsh lamb rubbed with cumin & pepper

Persian 'koobideh' lamb shish 11.00

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

Merguez sausages 9.50

Grilled Moroccan spiced lamb sausage

Tiger prawn shish 18.00

Harissa & lemon marinated prawns grilled with a crisp fennel salad

Mixed shish platter (served for two) 32.00

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

Steak of the day

Please ask your waiter for details

Side Dishes

Couscous (v) with oriental broth

Loubieh bil-maticha (v) green bean stew

Persian jewelled rice (v) (n) saffron rice with barberries, mulberries, pistachios & orange peel

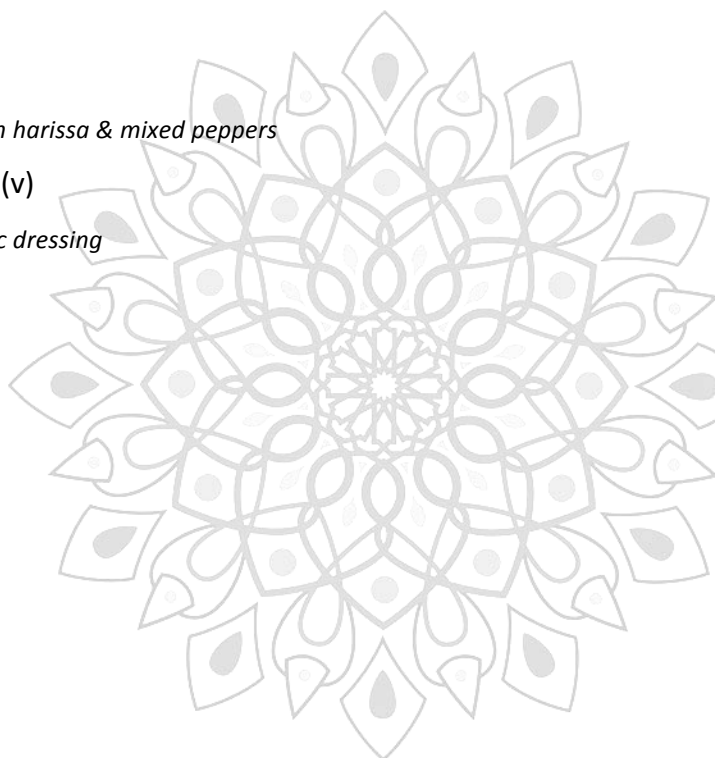
Basmati rice with saffron (v)

Batata harrah (v) sautéed potatoes with harissa & mixed peppers

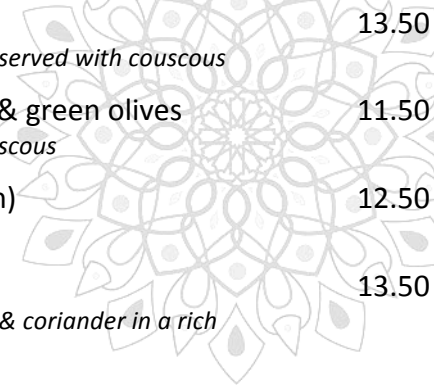
Sautéed seasonal green vegetables (v)

Rocket & parmesan (v) sweet balsamic dressing

Honey glazed root vegetables (v)




From The Hob & The Oven



Tagine of duck & apricots <i>Spiced with cinnamon, onions & golden sultanas served with couscous</i>	13.50
Tagine of chicken with preserved lemon & green olives <i>Carrot, onion confit, green olives served with couscous</i>	11.50
Tagine of lamb with prunes & almonds (n) <i>Served with saffron potatoes & couscous</i>	12.50
Persian lamb 'bamie' <i>Slowed cooked shank of lamb with ladies fingers & coriander in a rich tomato sauce served with saffron rice</i>	13.50
'Keftas' lamb meatballs <i>Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce served with saffron rice</i>	10.50
Couscous royale <i>Chicken & lamb shish, grilled merguez with oriental broth</i>	13.75
Couscous with seven vegetables (v) <i>Steamed couscous topped with seven seasonal vegetables, onion & golden sultana confit</i>	11.50
Stuffed peppers (v) (n) <i>Stuffed with saffron rice, barberry, pine nuts & pistachios served with rocket salad</i>	11.50
Persian 'ghemieh' aubergine & split pea stew (v) <i>Split pea, tomato & dried lime stew with grilled aubergine</i>	10.50
Aubergine mozzarella bake (v) <i>Layers of grilled aubergine, tomatoes, mozzarella & basil pesto served with a French bean salad</i>	10.50
Pasta of the day <i>Please ask your waiter for details</i>	
Catch of the day <i>Always the freshest fish available. Please ask your waiter for details</i>	

Side Dishes



Couscous (v) with oriental broth	4.00
Loubieh bil-maticha (v) green bean stew	4.50
Persian jewelled rice (v) (n) saffron rice with barberries, mulberries, pistachios & orange peel	4.50
Basmati rice with saffron (v)	4.00
Batata harrah (v) sautéed potatoes with harissa & mixed peppers	4.00
Sautéed seasonal green vegetables (v)	4.50
Rocket & parmesan (v) sweet balsamic dressing	4.50
Honey glazed root vegetables (v)	4.50