

Del'Aziz

SATURDAY LUNCH

Served 12-6pm

FROM THE KITCHEN

FAST NIBBLES

£2.00

Marinated olives, pickled chillies & turnips
Tzatziki with fresh crudités
Hummus with fresh crudités

SOUP

£5.00

'Harira' Moroccan vegetable soup (v)

MEZZE PLATTERS

£13.95

Ideal for two to share

Mixed mezze platter

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

Mixed vegetarian mezze platter (v)

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

Mixed seafood mezze platter

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

POCKET PITA

£8.50

Grilled Greek pita stuffed with mint yoghurt, pickled cucumber, fresh tomato & shredded lettuce.

Served with chips or village salad.

Persian chicken shish

Koobideh minced lamb

Grilled merguez sausage

Falafel

THE BURGERS

£8.50

Grass fed Scottish beef, served in a home baked sesame bun with tomato, red onion & cucumber

Served with chips or village salad.

Classic burger *with special tomato relish*

Cheese burger *classic burger with melted cheddar*

Hummus burger *classic burger with hummus*

Smokey burger *classic burger with bacon & smoked apple-wood cheese*

Spicy burger *classic burger with harissa sauce*

Corn-fed chicken burger *grilled chicken breast filet,*

with homemade BBQ sauce served in ciabatta

Tunisian fisherman's 'catch of the day' burger

with sumac mayonnaise

Falafel burger (v) *croquette of chickpeas served with tzatziki*

Double your burger meat

£3.00

THE FRYING PAN

£9.75

The Original

Pan fried onions, mushrooms, wood roasted piquillo peppers, Spanish chorizo, oak smoked bacon, potatoes, melted mature cheddar cheese & two fried free range eggs

The Veggie (v)

Pan fried onions, mushrooms, wood roasted piquillo peppers, spinach, roasted courgette, potatoes, smoked mozzarella cheese & two fried free range eggs

MAINS

Persian chicken shish with spicy potatoes

£11.50

Moroccan lamb fillet shish with cumin,
served with jewelled saffron rice

£13.50

Persian 'koobideh' minced lamb with saffron rice

£13.00

Merguez sausages with couscous & oriental broth

£9.50

Tagine of chicken with preserved lemon & olives
served with couscous

£11.50

Tagine of lamb with prunes & almonds
served with couscous

£12.50

Grilled fillet of salmon, saffron & prawn risotto cake
with sun dried tomato pesto

£14.00

Tagliatelle tossed with crayfish, rocket &
a lemon & chilli oil

£9.50

Aubergine, tomato & mozzarella bake
with French bean salad (v)

£10.50

Chargrilled rib eye steak, hand cut chips,
béarnaise sauce, grilled tomato & salad leaves

£16.50

DRINKS

COFFEES & TEAS

	S	M	L
Chai Latte	£1.80	£2.20	£2.50
Hot Chocolate	£1.90	£2.40	£2.70
Café Americano	£1.70	£1.95	£2.30
Café Latte	£1.80	£2.20	£2.50
Cappuccino	£1.80	£2.20	£2.50
Café Mocha	£1.90	£2.40	£2.70
Espresso	£1.50		
Espresso Macchiato	£1.50		
Double Espresso	£1.80		
Double Macchiato	£1.80		
Turkish Coffee	£2.50		

Soya milk and decaff coffee available

FRESH JUICE BAR

	M	L
Cocktails:	£3.80	£4.50

Root Juice: *Carrot, Beetroot, Lemon, Ginger*
 Popeye: *Carrot, Celery, Spinach, Parsley*
 Colorado Detox: *Carrot, Celery, Beetroot, Fennel*
 Waldorf Twist: *Apple, Celery, Lemon, Ginger*
 Rise N'shine: *Carrot, Ginger, Lemon, Apple/orange*
 Velvet Underground: *Apple, Carrot, Beetroot*

Smoothies:

£4.00 £4.75

Red Om: *Strawberry, Yogurt, Apple, Banana*
 Monkey Shake: *Blueberry, Orange, Banana*
 Purple Haze: *Raspberry, Yoghurt, Apple*
 Livin Good: *Banana, Orange, Ginger, Pear*
 Wake Up: *Apple, Banana, Oats, Almond, Dates, Milk*
 Yellow Bango: *Banana, Mango, Orange*

Pure Juice:

£3.25 £3.90

Orange, Carrot, Pear, Apple

SOFT DRINKS

	small	£1.75	large	
Source Water Still/Sparkling				£3.45
Icon Coke / Diet Coke				£1.75
Fentimans <i>Ginger Beer, Shandy, Seville Orange Jigger</i>				£1.95
Thorncroft <i>Elderflower</i>				£2.20
Chegworth Valley Juices <i>Apple, Apple mixed with Cranberry, Strawberry, Rhubarb</i>				£1.95
Cranberry juice				£1.75
Pineapple Juice				£1.75
Tomato Juice				£1.75
Twining Iced Tea <i>Lemon, Peach, Green Tea with Lemon</i>				£1.95

SIGNATURE TEA

Fresh Moroccan Mint Tea £ 4.00
A truly memorable experience served in a traditional Moroccan tea pot, with green tea and fresh mint leaves. With or without sugar. Serves two.

ARTISAN TEA

£2.00

BLACK TEA

Organic Breakfast
Certified organic version of this classic breakfast blend is balanced with an elegant, yet traditional hearty body.
 Organic Earl Grey
Rich black tea leaves with a twist of the citrusy notes of bergamot.
 Organic Darjeeling Estate
This Darjeeling leaf is chosen seasonally for its floral, sweet, lingering finish.
 Earl Grey Decaf
Rich black tea leaves blended with a twist of deep first press bergamot oil.
 Orange Dulce
Rich dark brew teeming with notes of orange, vanilla and jasmine blossoms.
 Chilli Tea
Looks light and innocent, but hiding behind the delicate Ceylon is a zesty orange and a surprising chili kick.

Vanilla Bean

A deep blend of black tea leaves with Madagascar vanilla beans.

Chocolate Flake

Remember how many times you dunk chocolate biscuits to your cup of tea! A sophisticated black tea with chocolate flakes.

CHAI TEA

Bombay Chai

Black tea leaves with subtle hints of orange, cinnamon, cardamom, pepper, and clove.

Chai Latte

A deliciously creamy version of Bombay chai with hot frothy milk.

GREEN TEA

Organic Hojicha Green Tea

Slow-roasted organic Japanese green tea leaves yield a rich, nutty brew.

Mountain Spring Jasmine

Smooth organic China green tea leaves scented with Arabian jasmine blossoms.

Green Tea Tropical

Smooth green tea leaves harmoniously blended with pineapple and guava for a subtle fruity finish. Antioxidant rich.

Marrakesh Mint Green

Refreshing green tea is brightened with peppermint cultivated on a mountain in Tiznit, Morocco.

Popcorn Green tea

Genmaicha Japanese Green tea with a popcorny, almost nutty undertone. Like 'Sugar Puffs in a cup' – truly unique.

WHITE TEA

White Orchard

Mouth watering fruits of melon and peach harmoniously blended with pure China white tea leaves.

BLUE TEA

Tung Ting Oolong

Oolong tea sits between green and black. This tea will deliver the strength of a black tea, with the aromatic, flowery flavours of a green tea.

RED TEA

Organic Honeybush & Rooibos

An earthy, mahogany-coloured nectar that gives way to a subtly, nutty flavour. Caffeine free.

Rooibos Crème Caramel

Woody, nutty Rooibos balanced with sweet creme caramel for an indulgent, smooth, rich drink. A skinny dessert! Caffeine free.

African Nectar

A lovely floral blend with African Rooibos leaves teeming with tropical fruit and blossoms. Caffeine free.

HERBAL INFUSION

Organic Mint Mélange

Finest organic mint leaves from the Middle Atlas mountain range in Morocco.

Chamomile Citrus

Soothing Egyptian chamomile flowers with subtle slices of citrus fruit.

Super Fruit

Super fruity with blueberry and cranberry, this cheeky drink is a little tart!

Pure Lemongrass

An unexpectedly sweet lime and citrus drink. Aids indigestion.

Liquorice & Mint

Sweet blend of liquorice and mint.

Organic Detox Infusion

A luscious, detoxifying herbal infusion highlighted by clean notes of mint and basil. A spa retreat in a cup!

Apple

Hazer Baba's Turkish instant apple tea. A favourite!

SEASONAL

Summer Flowers

Floral with a bite. Lemon, elderflowers and lavender with a gingery kick.

Spiced Winter Red

Warming winter spices of cloves, cinnamon and oranges combined with a delicious red tea base. Caffeine free.

(V) = Vegetarian

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 product. We only use extra virgin olive oil in our food.

All our chicken, lamb and burgers are Halal.

All prices are inclusive of VAT; 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.