



TAJINE TAUSEN AND ONE NEIGHT

Slow-cooked saffron beef, caramelised plums, braised ragout of onion, chicken and raisin, roasted almonds served with saffron couscous and marinated vegetables – true taste of Morocco's rich culinary history.

13.90

1 4 7

COUSCOUS MARRAKASH

Golden-baked lemon chicken skewer, braised onions, marinated vegetables, and preserved lemons, harissa and saffron couscous – a perfect balance of tangy and savoury flavours.

13.00

1 6 7

SAHARA SOUL BOWL

Grilled merguez lamb sausages with braised ragout of onion, chicken and raisin, marinated vegetables and chermoula.

13.50

1 5 6 7

BERBER BOWL

A selection of seasonal vegetables and melted cherry tomatoes, served with saffron couscous, caramelized onions, chickens, raisins and roasted almonds.

12.90

1 4 7

12-4PM | ALL DISHES 10.50 ADD A DRINK FOR 12.90

SWEETS

GAZELLE HORNS

(Kaab El Ghazal)

Delicate crescent-shaped pastry filled with almonds

1 2 3 4 3.50

MAAMOUL

Semolina-based cookies filled with dates

1 3 7 3.00

DRINKS

MOROCCON MINT TEA

Served in traditional Berrad tea pot

5.00

HOMEMADE LEMONADE

7 3.90

HOMEMADE MOROCCAN MINT ICED TEA

3.90

WATER

3.00

1 GLUTEN 2 EGGS 3 MILK 4 NUTS 5 CELERY

6 MUSTARD 7 SULPHUR DIOXIDE AND SULPHITES (>10 MG/KG OR 10 MG/L)