

Moroccan Evening

MENU 2017

Choose any three dishes each

Beef in tomato sauce with spiced garlic

Cubed beef slow-cooked in a rich tomato sauce, sprinkled with thinly sliced spiced garlic

Chicken tagine with dates & honey

Chicken slow cooked in a herb and spice sauce served with a drizzle of honey and sprinkled with roasted almond flakes.

Bakola Moroccan Spinach Salad

Spinach cooked with onion, garlic and cumin, topped with almonds and served with pita bread

Lamb tagine

Slow cooked lamb in a herb and spice sauce with sultanas and apricots

Chicken chermoulla

Chicken served with lentils, spinach, coriander, lemon and drizzled with a mint yogurt

Spicy roasted sweet potato couscous

Roasted sweet potato, served with spicy couscous and chopped parsley

Couscous & chicken salad

Couscous, chicken, dried apricots, sultanas, pine nuts, cumin seeds and fresh chopped mint gently tossed in a French dressing.

Tomato, olive & radish salad

A fresh salad of cherry tomatoes, black olives, radish and mushrooms drizzled with a Moroccan seasoned dressing

Pistachio couscous with cooked peppers

Pistachio and coriander couscous served with fresh peppers cooked with caramelised onions and tomatoes

A selection of Wines and Beers are available.