

FEBRUARY 14TH

# Valentine's Day

COMPLIMENTARY GLASS OF KIR  
ROYAL ON ARRIVAL

## STARTERS

### Harira Soup (V)

Traditional Moroccan vegetables soup spiked with coriander and Argan olive oil served with Moroccan bread

### Little Marrakech Hummus

Humus with your choice of shredded falafel, chicken or mince meat and grilled Moroccan bread

### Vegy Briwatts (V)

Layers of filo pastry stuffed with baby spinach, fetta cheese and home made mango chutney

### Avocado Marrakech (V)

Baked avocado filled with spiced prawns, mushrooms, tomato & cheese

### Tabouleh Royal Salad

Hand crafted couscous, pomgrenade, chopped parsley, diced mixed salad, fresh mint, marinated peppers & grilled halloumi drizzled with lemon and Moroccan olive oil

### Kasbah Calamari

Golden deep fried strips of calamari served on a salad garnish & saffron tartare sauce

Should you suffer from any allergies please inform your waiter  
A discretionally 10% service charge will be added to your final bill

## MAIN

### (lamb shank, chicken or Merguez) Couscous Romeo & Juliette

Couscous bed topped with your choice of prime cut lamb, chicken breast or grilled merguez served with an array of vegetables, chickpeas, caramilized onions and raisins

### Lamb Tagine

Braized prime cut lamb with moroccan spiced onion sauce, sun dried prune & apricots, vegetables topped with roasted almonds and sesame seeds

### Lahma Risotto

Saffron Moroccan rice, mixed fresh vegetables, wild mushrooms topped with grilled tender strips of sirloin steak cooked to your liking

### (V) Aubergine khodra tagine

Grilled aubirgine layers stuffed with rocket, roasted peppers, courgettes, mushrooms and goat cheese oven baked in light tomato and cheese sauce

### Fes Chicken Bestella

Fine pastry stuffed with sweet & spiced chicken, almonds & cinanom served wth fresh salad and Moroccan orange marmelade

### Valentine Fish Tagine of The Day

Fresh fish of the day cooked in light tomato garlic sauce, black olives oregano, mixed vegetables & roasted new jersey potaatoes

*(more vegetarian options are available on request)*

## DESSERT

Selection of home made desserts served with fresh Moroccan mint tea or coffee

49.95  
p. person

