**Moroccan Menu**

**The Beginning**

Harira soup

A vegetarian soup with its origins in the High Atlas mountains, with chickpeas, rice, lentils and herbs

Vegetable Briwat

Deep fried filo pasty triangles stuffed with vegetables

**The Middle**

Moroccan chicken tagine

A traditional tagine with herbs, spices, and lemons

La3dass

The 3 is in place of an Arabic letter Roman alphabet doesn’t have! Lentils and spices

Bakoula style spinach

Bakoula is a type of mallow used in Moroccan cuisine, we substitute it with spinach

Herby couscous salad

Couscous with lots of fresh herbs, onion, and red peppers

Griddled vegetables

Aubergines, peppers, tomatoes and herbs

**The End**

M’hencha

A “snake” of filo pasty filled with dates and almonds in an orange and honey syrup

Served with cream

Cheese board

Coffee or tea

£30 per person

If you have an allergen or intolerance, please discuss when booking

Please bring your own alcoholic and soft drinks

Tap water provided