

Zaytoona

Mezze

A Moroccan mezze is different to your standard starter, a mezze is a selection of very small dishes that can be shared, perfect for large groups to enjoy each others company as you are engaging and sharing the mezze with friends and family We recommend 2-3 mezze between two guests For a table with more than four people we would recommend 5-7 mezze dishes

Sautéed Spinach & Stygian Olive' V 6.00

Pan Fried spinach cooked in rich olive oil topped with pitted black olives

Spicy Carrot Salad Puree V 8.00

Sliced Carrots that become blended & enriched with olive oil and canyenne pepper

Zaalouk V 8.00

A warm mezze dish, pan barbecued aubergine with chopped tomato's and bell pepper's

Shashlik

Our Shashlik is barbecued on charcoal , giving it rich flavour and tenderness to the meat that cannot be compared to a grill , served with rice and salad complimentary

Shashlik Mix 19.00

Cubed Lamb and Chicken Pieces marinated in olive oil and Moroccan spices

Shashlik Moroccan 19.00

Cubed chicken marinated in yogurt and Moroccan spices *Swap for fries ? 2.00*

Shashlik Lamb 19.00

Cubed Lamb marinated in olive oil and Moroccan spices

Pan-Fried Seabass 19.00

Fillet Seabass cooked with onions marinated in olive oil and Moroccan spices

Hummus and Bread V 5.00

Moroccan styled hummus & bread

Moroccan Spiced Potatoes V 4.00

Diced Potato's boiled and then deep fried, crispy and fluffy garnished with chillies and coriander

Lentil Soup V 3.00

Small bowl of Moroccan Addas, flavoursome in warm enjoyable spices with lentils

Cous Cous

Our Cous Cous dishes are naturally served with steamed vegetables, chickpea, caramelised onion, sultanas and a bowl of vegetable broth to compliment the cous cous

Royal Cous Cous 28.00

A dish for two, served with barbecued cubed chicken & lamb

Chicken Cous Cous 21.00

Cubed barbecued Chicken

Lamb Cous Cous 21.00

Cubed barbecued Lamb

Vegetable Cous Cous V 21.00

Seasonal mixed Vegetables with chickpeas and caramalised onions

Appetizers

2.50 Organic Moroccan Olive Oil V with Pomegranate Balsamic Pomegranate molasses made in Morocco drizzled into a saucer of organic olive oil.

3.50 Olives V 3.50 Moroccan pitted olives

Tajine Pastilas 12.00

A large homemade Filo-wrapped stripped chicken spiced with basil and oregano, topped with honey, cinnamon, sugar and almond flakes, an authentic Marrakesh, sweet yet savoury

Potato Fritter V 6.00

Traditional Moroccan fritter, pancake shaped & fried in flour with finely chopped mix tomato & Wbell peppers

Tajine

Tajine is a style of cooking, that lived a part of Morocco livelihood and diet. Tajines Consist of a ceramic clay with a cone lid. This helps the steam from the cooking rise into the cone, condenses then drips back down into the dish tenderising and enriching the flavours, spiced with traditional aromatic spices and Ras El Hanout

Tajine Nabati V 17.00

The original Vegan tagine, Cooked in a simmered tomato sauce with Courgette, Potato,Pumpkin, Butternutsquash and carrots

Tajine Barkok Lamb Boneless 21.00

Lamb boneless; Tenderising meat spiced with Ras El Hanout and cinnamon cooked with prunes,dried apricots with roasted almonds

Tajine Seabass Vg 23.00

Locally caught seabass fillet cooked in a juicy tomato-based sauce with Moroccan seafood spices, finely chopped onions, sliced bell peppers & soft skinless potato

Chicken Tajine 19.00

Boneless juicy chicken breast with Ras El Hanout and Lemoné juice,cooked with skinless soft potato's, garnished with pitted black olives & dried coriander

Libaan Vg 4.00

Tzatziki styled yogurt with finely chopped cucumber and chives

Moroccan Salad V 6.00

Finely chopped red onions, cucumber & tomato bedded on a Roman lettuce, garnished with pomegranate lemoné

Harria Soup V 6.00

Traditional Soup, warm enjoyable spices with lentils, chickpeas and vermicelli
Add chicken - £4.00

Tajine Barkok Duck 21.00

Duck leg; juicy, succulent and sweet. Spiced with Ras El Hanout & cooked with prunes and apricots

Tajine Barkok Lamb Shank 28.00

Whole Lamb Shank; juicy and succulent, tenderising meat spiced with Ras El Hanout and cinnamon cooked with prunes, dried apricots with roasted almonds

Tajine Beef Kofta 21.00

Traditional Beef Koftah (mince) shaped into beef meatballs and cooked in a rich succulent tomato sauce topped with coriander

Fancy your tagine with vegetables? - 4.99

Recommend one side to go with - 3.00 the Tajine

**Vermicelli rice / Gluten free rice / Fries
Cous cous / White Rice**