



Tagine Khon

A FANTASTIC 2 COURSE DINNER MENU

£22.50

STARTERS

(N) Moroccan kefta M'kaoura

A marvellous marinated meatball dish. Cooked in a Moroccan tomato & herb style sauce. Served with rice and roasted almonds

(VN) Our famous Traditional Moroccan mezze for 1 or 2 to share

Zaalouk, meshouia, taktouka, hommos, taboulet, Wark inab, barba, laadas, bakoula, Khizzou m'shermal, marinated feta cheese, and olives served with pita bread

Merguez bel adaas

Grilled lamb sausage served with tomato and herby green lentils, herrissa, and flavoured bread

(V) Jabna maghribia

Hummus, herby roasted vegetables, and grilled halloumi on toasted bread

Kemroon m'shermal

Large king prawns pan-fried in garlic, olive oil, fresh herbs, hint of chillies and served with sharmoula mix

Briouates M'naouine

An assortment of filo pastries stuffed with goat cheese, olives, 'n' herbs; kemroun 'n' vermicelle; and herby kofta. Served with sharmoula harra

(V) Home Made Garlic Stuffed Mushrooms

With our home made recipe served with garlic herby bread and garlic mayo dip

(V) Moro Nacho

Chilli tortilla chips, topped with home made sharmoula harra, melted mozzarella, sprinkled with sweet peppers, chillis, olives, and jben

Add spicy chicken for only £2.00

MAIN COURSE

(N) Tagine Lah'm Bel Barkouk

Lamb tagine with caramelised prunes, slow cooked in saffron, ginger, cinnamon, boiled eggs, sprinkled with roasted almonds and sesame seeds

Tagine De Poulet Aux Citrons confits Et Olives

Tagine of chicken with preserved lemons, Moroccan olives, and coriander sauce

Kofta Tagine

Home made minced meat balls cooked in tomato sauce with fresh herbs and aromatic spices
Served with our house style rice and topped with baked egg.

(V) Traditional Moroccan Vegetable Cous Cous

This wonderful dish includes carrots, potatoes, tomatoes, onions, parsnips, courgettes, white cabbage, chickpeas and served with Tunisian herrissa, marinated raisins, grilled aubergines, and home made sauce on a side.

Same as above with **lamb** or **chicken** or **Moroccan merguez** (lamb sausage)

Tagine Begri Ba Jelbana Wel Artichoux

Traditional beef tagine with green peas, new potatoes and artichoke hearts and Moroccan spices

Poisson Du Jour

Whole filleted Sea bass tagine marinated with our own herbs and spices baked in an herby tomato sauce, hint of fresh chilli, potato, carrots, peppers, onions and Moroccan olives

(N) Tagine d'jej bel Mashmash Wa Sanaoubar

Chicken tagine with caramelised onions, apricots and raisins, sprinkled with roasted pine nuts, and sesame seeds

Cafe du Globe brochettes

Skewers of lamb, chicken and merguez marinated with herbs and spices served with cous cous or saffron rice and jban (Moroccan style yoghurt)

(V)Vegetarian tagine

Seasonal vegetables, saffron, ginger and coriander sauce served with dry fruits

(V) Spiced Chicken shawarma our own style

Served on sizzling skillet, warm tortilla, homemade sharmoula harra, mozzarella, jben, herby green lentils and lettuce

Combo BBQ Baby Back of Ribs - *truly the best in town*

A great combination of half rack of pork ribs and chicken wings marinated in spices and smothered with BBQ sauce, served with falafel and herby savoury-diced potatoes

(V): contains no meat or fish (N) : contains nuts or nuts based ingredient

All tagines are served with Cous Cous, rice or Moroccan bread

The above price is per person. If you share a starter and main course we have to charge for each person