



# A FANTASTIC 2 COURSE EARLY DINNER MENU + GLASS OF HOUSE WINE £18.50

Also Ideal for pre-theatre and comedy walks customers

From 5:00pm - 6:30pm

Available every day except Saturdays & Bank holidays

## STARTERS

### **(VN)** Traditional Moroccan Mezze - *simply popular*

Our mezze includes Hommos Maghribi, Zaalouk, meshouia, taktouka, Tabouleh, marinated feta cheese, Barba, laadas, bakkoula, khezzou m'shernal', olives and pita

### **Lalla Fatima**

A great combination of kofta briwat, **OR (V)** goat cheese and black olives briwats. Served with Falafel, hommos, house salad garnish, Moroccan salsa, jben and pita

### **(V)** Jabna maghribia

Hommos, herby roasted vegetables, and grilled halloumi on toasted flat bread

### **(V)** Home Made Harira

Harira is traditional Moroccan soup, rich in minerals and vitamins, made with lentils, Chickpeas, coriander and aromatic spices

Or

### **(V)** Tomato and herb soup

Served With flavoured bread

### **Du Globe Sampler Platter- *for 2 to share* – Tagine Zhor style**

An assortment of potato skins filled with lamb kofta 'n' cheese or **(V)** Zaalouk (compote of aubergine, tomato & herbs) 'n' halloumi cheese, spicy chicken wings, falafel, prawn briwats, and flavoured bread, Served with jben and sharmoula harra

### **(V)** Khobz bjben

Melted goat's cheese, roasted peppers on olive oil toasted bread

### **(V)** Moro Nacho

Crisp corn tortilla topped with sharmoula harra and melted mozzarella, sprinkled with chillis, peppers, olives and jben

**Add spicy chicken for only £2.00**

### **(V)** Tabsil al kaid

Baba Ganouj, falafel, Moroccan Hommos, marinated Olives, salad garnish and pita

### **Jawaneh**

Charcoal grilled marinated spiced chicken wings served with J'ben

## MAIN COURSE

### **(N) Moroccan kefta M'kaoura**

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

### **(N) Tagine D'jej bel Barkouk**

Chicken tagine with prunes, saffron, ginger, roasted almonds, sesame seeds. Served with rice or cous-cous

### **(N) Beef Tagine Bel Mashmash Wa Sanaoubar**

Moroccan Beef style tagine with caramelised onions, apricots, raisins, sprinkled with roasted pine nuts, and sesame seeds served with rice or Cous Cous.

### **(V) Vegetarian Tagine**

Seasonal vegetables cooked in ginger, cinnamon and coriander sauce served with marinated dry fruits and homemade sauce served with rice.

### **(V) Omelette Dyal dar**

Packed full with potato, chick peas, onions, peppers and mushrooms. Served with house salad and sharmoula harra

### **(N) Moroccan Chicken kadra**

Typical Moroccan chicken dish cooked in coriander sauce, saffron ginger, butter ghee, chickpeas and almonds. Served with rice or couscous

### **Moroccan Begri Ba Jelbana Wel Artichoux**

Traditional beef dish with green peas, new potatoes and artichoke hearts and Moroccan spices. Served with rice or cous-cous

### **(V) Cous Cous Bel Khoudra**

This wonderful dish includes seven original vegetables, served with Tunisian Herrissa, marinated raisins and home made sauce on the side

### **Moroccan Chicken shawarma**

A rolled soft tortilla bread filled with spicy chicken, sliced peppers, onions, and cheese, served with house salad, jben and sharmoula harra

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

**Note:** The above price is per person.

**If you share a starter and main course we have to charge for each person**