



**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