



WELCOME

Moroccan cuisine is rated amongst the best in the world. Spices here are used to enhance and not mask the flavoured food. The most commonly spices used are cumin, paprika, saffron, ginger, cinnamon and sesame seed.

I Mostafa Benjelloun (owner) was born in Casablanca. I take pride in my fez cuisine (the Capital of Moroccan cooking), which is based on traditional recipes handed down from my loving fez born grandmother "Lalla Zhour".

Our menu specialises in popular Moroccan dishes that are ideal for sharing with family and friends, served in the style of Moroccan home. Our Staff are on hand to explain any unfamiliar choices on the menu.

Here are some famous Moroccan dishes and drink you must try:

Cous-Cous is regarded as the traditional and national dish of Morocco. **Cous-Cous**, derived from wheat, is light and fluffy when cooked and served with vegetables and or meat or both.

Harira is Morocco's famous soup. It is best loved by Moroccans during the month of Ramadan, when it is frequently served to break the fast at sunset.

Tagine is a historically Berber dish. Conical pointed earthenware that allows the food retains its moisture. It is a stew made of lamb, chicken, fish, and kofta.

B'stila is an elaborate traditional royal sweet and savoury Moroccan speciality. Thin layers of lightfluffy pastry stuffed with either chicken or seafood fillings.

Fresh mint tea is the national Moroccan drink. It is often jokingly referred to as Berber Whisky. A pleasure you should never refuse.

In response to our customers' interest, a small bazaar display is now open downstairs, featuring beautiful and unique handmade traditional Berber jewellery; hand crafted wooden boxes; stunning Tagine Zhor pottery (great idea for gifts) i.e. traditional cooking tagines ; main and side plates; bowls; vases; candles; leather slippers; lanterns; rugs; mirrors; traditional tea pots and glasses; and many, many more. The competitive prices shown down stairs are exclusively for the diners.

Also we are now offering take away deli cooking ingredients i.e. **lemon comfit**; **prunes**; **herrissa**; delicious selection of fresh appetisers, **salad**; **baklawas** and **tagines**. Simply choose your favourites and we will either box it or wrap it up for you.

Hope you enjoy your visit



NIBBLES

- (V) Khobz bzouita** £4.25
Trio Moroccan flat bread: plain; herby garlic butter; and sharmoula harra. Served with olive oil
- (V) Mixed fresh olives & flavoured flat bread** £4.85
Herby olives served with flavoured bread
- (V) Hommos Maghribi - Moroccan style** £4.65
Chickpea puree with lemon oil juice. Served with pita
- (V) Baba Ghannouj** £4.65
Roughly chopped Grilled aubergine mixed with tahini, garlic, fresh lemon juice and olive oil. Served with pita
- (V) Tquitaat** £6.25
Moroccan Hommos, baba Ganouj, marinated Olives, salad garnish Served with pita
- (V) Halloumi Meshoui** £5.95
Grilled halloumi cheese

HOT MEZZE

- Kofta M'kaoura (N)** £6.50
A marvellous marinated meat ball dish cooked in a Moroccan tomato & herb style sauce, served with rice and almonds
- Kemroom M'shermal** £7.95
Lightly pan-fried large king prawns in garlic butter, hint of fresh chillies, olive oil, tossed in our blend of herbs and spices and served with sharmoula harra
- Merguez bel adaas** £6.95
Grilled spiced Moroccan lamb sausages served with tomato and herby green lentils, herrissa and flavoured flat bread
- Falafel (V)** £6.15
Deep- fried broad bean and chickpeas, served with our own style Hommos and tahini sauce
- Lalla Zhor** £6.35
Choose from kofta briwats or (V) b'jben briwats or combo. Served with falafel, hommos, house salad garnish Moroccan salsa, jben and pita
- Sardines B'sharmoula** £6.50
Fresh sardines marinated and stuffed with our chef's herbs and spices. Lightly pan-fried and served with Sharmoula and fresh salad garnish
- Jawaneh M'shwiyeen** £6.15
Charcoal- grilled marinated spiced chicken wings served with Jben (Our own home made yogurt dip)
- B'stila B'lhout** £8.50
Moroccan speciality of a mix of seafood, wrapped in a filo pastry with a hint of fresh chillies and vermicelle, baked and served with sharmoula mix and tomato style salsa

- (N) Tabsil Moulay sultan** **for 2 only** **£21.50**
"This speciality comes from Fez the capital of Moroccan cooking" A selection of meaty briwats, Merguez (Moroccan lamb sausage) Spiced Chicken wings, falafel, Stuffed mushrooms, sharmoula harra, hommos maghribi, baba ghannouj

BRIWATS

All served with Jben and house salsa

Briwat bjben (V)	£6.50
Filo pastry filled with goat cheese, black olives and fresh herbs.	
Briwat Lalla fatima	£6.75
Filo pastry filled with herby minced lamb, eggs, and spices	
Briwat bel kemroom	£7.15
Filo pastry filled with prawns, vermicelli, hint of chillies, lemon juice, coriander and cumin	
Briwat bel bkoula(V)	£6.15
Filo pastry filled with fresh herby spinach, spices and feta	
Briwat Mema khadija(N)	£7.25
Filo pastry of boneless chicken cooked in safron sauce, eggs, honey and almonds	
Briwat Dar Kaid(N)	£7.95
Selection of all 5. Served with sharmoula harra	

COLD MEZZE

(VN) Our Famous Traditional Moroccan Mezze	for 1 £9.25 for 2 £17.95
"Simply rich with flavours and spices"	
Zaalouk, meshouia, taktouka, hommos Maghribi, taboulet, falafel, laadas, barba, bakoula, Khizzou m'shermal, marinated feta cheese with pesto, and olives served with pita	
(V) Taboulet	£5.65
Coriander salad with tomato, fresh mint, onion, cous cous, sultana, chickpeas feta cheese, lemon juice and olive oil dressing	
(V) Wark Inab b'zouita	£5.25
Vine leaves filled with rice, mint, onions, herbs and spices. Served with Salad garnish	

SOUPS

(V) Harira	£5.95
Traditional Moroccan soup, rich in minerals and vitamins, made with lentils, chickpeas, coriander and aromatic spices served with herby flat bread	
Soup of the Day (V) According To The Season	£5.65
Served with herby flat bread	



HOUSE SPECIALITIES

The very best of Moroccan dishes served in a distinctive and traditional manner

TAGINE

All served with Cous Cous, Rice or Moroccan bread

- | | |
|---|---------------|
| Tagine lham Bel Barkook (N) | £16.25 |
| Lamb tagine with caramelised prunes, slow cooked in saffron, ginger, cinnamon, boiled eggs, sprinkled with roasted almonds and sesame seeds | |
| Tagine Djej B'zetoun | £14.75 |
| A small chicken cooked in preserved lemon comfit, Moroccan olives, and coriander sauce | |
| Comfit of Duck Tagine (N) - Lala Zhor way - | £16.25 |
| Tagine of duck with caramelised apricots and raisins, sprinkled with roasted pine nuts, and sesame seeds | |
| (V)Vegetarian tagine | £13.15 |
| Seasonal vegetables, saffron ginger and coriander sauce served with dry fruits | |
| Kofta Tagine | £14.35 |
| Homemade minced meat balls cooked in tomato sauce with fresh herbs and aromatic spices topped with baked egg | |
| Tagine Begri Ba Jelbana Wal Artichoux | £15.25 |
| Traditional beef tagine with green peas, new potatoes and artichoke hearts And Moroccan spices | |

COUS-COUS

- | | |
|---|---------------|
| S'csou Dyal Mema (V) | £12.75 |
| "Excellent treat for Vegetarians and vegans" | |
| This wonderful dish includes seven original vegetables, served with Tunisian Herrissa, marinated raisins and homemade sauce on the side | |
| Lamb or Chicken or Merguez (Lamb sausage) Cous-Cous | £14.95 |
| Same as above with your choice of lamb or chicken or merguez | |
| Cous-Cous Maison | £17.95 |
| A great combination of chicken, lamb and merguez served as above with traditional seven vegetables | |

B'STILA

- | | |
|---|---------------|
| B'stila D'jej (N) | £15.95 |
| An elaborate, traditional royal sweet and savoury Moroccan speciality Filo pastry of boneless chicken and almonds with saffron sauce baked until crisp and finished with a sugar and cinnamon coating. Served with house salad and homemade sauce on a side | |

BROCHETTES

Marinated in our own Moroccan Spices and herbs. Served with house salad, jben and Moroccan salsa and a choice of Cous-Cous, rice or savoury and herby diced potatoes

Lamb brochettes Skewers of lamb	£15.75
Chicken brochettes Skewers of chicken	£14.95
Café Du Globe Brochettes Skewers of lamb, chicken and merguez	£18.50

FISH

Mixed Fish grill Skewer of king prawns, fillet of sea bass, and salmon, all marinated in Our blend of herbs and spices served with house salad, homemade dips and choice of rice, Cous Cous or herby diced potatoes	£18.95
Tagine Bel Hout Whole filleted sea bass marinated in saffron, ginger and garlic, baked and cooked in tomato & herby Moroccan style sauce with a hint of fresh chillies and vegetables. Served with rice or Cous-Cous	£16.95
Tagine D'essaouira A medley of seafood including prawns, mussels, salmon, squid rings and many more cooked in creamy Moroccan tomato and herbs style sauce served with rice	£15.25
Scottish Salmon Fillet Perfectly grilled salmon fillet. Marinated with our herbs and spices .Served with fresh Moroccan salad and herby diced potato.	£13.75

SIDE ORDERS

Roasted herby vegetables and halloumi (V)	£5.50
Batata harra (V) Herby cubes of potatoes, with fresh chillies, garlic and sweet peppers	£4.25
French Fries (V)	£3.75
Plain pita, or flavored Khobez or Tagine bread (V)	£1.50
Cous cous (V)	£2.50
Rice (V)	£2.25
Hommos (V)	£2.50
Herrissa (V)	£0.70
Jben (V)	£0.95
Marinated fresh Olives (V)	£2.85



SALADS

Tuna Salad Nicoise

Tuna, green beans, potatoes, tomatoes, red onions, olives, boiled egg and oil lemon juice

Small £6.15

Large £10.25

Café Du Globe Salad (N)

Taboulet with goat's cheese, kofta (meat balls), chicken, lettuce, Cherry tomatoes and roasted almonds. Served with house dressing

Small £7.15

Large £12.25

Moroccan Fresh Salad (V)

On a bed of green salad, tomato, cucumber, olives, feta cheese, red onions with fresh coriander lemon oil

Small £5.75

Large £9.95

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

Don't forget to savour our traditional Moroccan fresh mint tea and delicious Baklawas at the end of your meal either inside or outside terrace (when weather permitted) and enjoy perhaps a shisha pipe and its flavoured tobacco.

Also please pay a visit just before you leave to our gem Bazaar shop downstairs featuring beautiful and unique handmade Moroccan items. "Great idea for gifts"

We accept, American Express, Visa Debit, MasterCard and UK Maestro to minimum charge of £10.00.

Cheques are not accepted with or without bank guarantee card.

Our prices all include VAT. Service is not included except for a party of 5 or more. When an optional 10% service charge will be added.

