

# A LA CARTE MENU

RESTAURANT GASTRONOMIQUE MAROCAIN

## **ADVANCE ORDERS**



DISHES SO MOUTH WATERING THAT WE NEED THE EXTRA TIME TO PREPARE...

#### M'HAMMAR

(MINIMUM 2 PEOPLE)

Shoulder of lamb marinated in herbs, spices and olive oil then slowly roasted in the oven and served with a choice of rice or couscous with vegetables.

#### CHOICE OF BEEF TAGINE

Tender pieces of beef slow cooked with a choice of Artichoke & peas, sweet onion & rasins, fresh vegetables or sweet prunes & apricot

### BASTILLA (LARGE)

(MINIMUM 10 PEOPLE)
Choice of chicken or
seafood Bastilla - great for
special occassions

### TRID

(MINIMUM 4 PEOPLE)

Chicken in a saffron, onion, herb and spice sauce - served with delicious meloui (thin layers of pastry)

Any special dietary requirements happily catered for. (Market prices applied)

We are happy to prepare any other Moroccan dishes on request.







### TAGINE **SPECIALITIES**



Slow cooked stews. A must have in Morocco
All tagines served with a choice of couscous
or saffron rice.

### TAGINE LAMB BELBARKOUK

Stewed Lamb in a tagine with sweet prunes and apricots

#### TAGINE LAMB TFAIA

Stewed Lamb in a tagine with caramelised sweet onions and raisons

### TAGINE LAMB BELKHODRA

Stewed Lamb with fresh vegetables

### KEBAB MAGHDOUR

Tender cubes of lamb slow cooked in tagine with diced tomato, parsley, olive oil, topped with fresh egg

#### TAGINE BELKAFTA

Lamb meatballs slow cooked in tagine with tomato based sauce and topped with fresh

### CHICKEN MAGHDOUR

Tender cubes of chicken slow cooked in tagine with diced tomato, parsley, olive oil topped with a fresh egg

#### DJAJ BELBARKOUK

Chicken in tagine with sweet prunes apricots

#### DJAJ BELKHODRA

Chicken in tagine with fresh vegetables

### DJAJ M'KALLI

Chicken tagine pickled with lemon and olives

#### **DJAJ TFAIA**

Chicken tagine with caramelised sweet onions and raisins

# **COUSCOUS**



Steamed cracked wheat - The basis for the
North African stews and broths which have
become the premier dish of Morocco

### COUSCOUS LAMB

Steamed couscous with tender pieces of lamb and fresh vegetables

#### COUSCOUS CHICKEN

Steamed couscous with chicken and fresh vegetables

### COUSCOUS AUX BROCHETTE

Steamed couscous topped with fresh vegetables with a choice of grilled skewers:

## Lamb

Chicken

#### COUSCOUS AL FASSIA

Our Deluxe couscous dish served with lamb, chicken and grilled mergas on the side



### VEGETARIAN **STARTERS**

15.95

15.95

15.95

15.95

13.95

13.95

13.95

13 95

13.95

13.95

15.95

13.95

15.95

13.95

16.95



Did you know almost everything on this page is vegan and vegetarian? At Al Fassia we aim to please... (Filo pastry contains traces of egg)

5.95

5 50

6.95

6 95

5 95

5.95

7 9 5

13.95

6 95

12.95

10.95

10.95

10.95

11.95

10.95

#### HARIRA

Traditional moroccan soup with tomatoes, chickpeas, lentils, celery, herbs & spices

Populer Mediterranean delicacy served with pitta bread

#### FALAFAL

Chickpeas, beans, garlic, onion & coriander

Grilled aubergine with tomato, garlic, herbs and olive oil served on a bed of crispy lettuce with pita bread

#### MANGOUB

Broadbean stew served on a bed of crispy salad, served with pita bread

#### EPINARD A L'AILE

Spinach cooked with olive oil, garlic, herbs, spices and preserved lemon, served with pita bread

#### AL FASSIA SALAD

Selection of cold starters: Roasted aubergine, peppers and tomato, broad beans, spinach, lentils, carrots and houmous. Served with pitta bread.

### - For 1 person

- Available as a sharer for 2

### **BRIWAT BELKHODRA**

Homemade filo pastry stuffed with vegetables

### **VEGETARIAN** MAIN



### **BASTILLA BELKHODRA**

Homemade filo pastry stuffed with vegetables and vermicell served with salad and saffron rice

## VEGETARIAN COUSCOUS

With fresh seasonal vegetables

### COUSCOUS TFAIA

Couscous with sweet onions, raisins and sweet prunes

### TAGINE D'ELAÂDAS

Lentil stews slow cooked with vegetables, garlic, mixed herbs and olive oil

### TAGINE D'ELKHODRA

Fresh vegetable stew fantasia

## TAGINE D'ELFOUL

Broad bean stew slow cooked in garlic, mixeed herbs and olive oil



# **SPECIAL**



#### **STARTER**



(includes all 4 dishes)





# AFTER MEAL



#### AL FASSIA SPECIAL

(MINIMUM 4 PEOPLE)

Let us introduce you to the wonderful, traditional tastes of Morocco with our special meze - The "must have" for over 20 years...

#### MOROCCAN STYLE MEZE

Selection of hot & cold starters: houmous, aubergine, roasted pepper and tomato, broad beans, carrots, lentils, spinach, filo pastry with vegetables, grilled mergas sausages, maâkouda belhout (homemade salmon fish cakes) and pitta bread

#### LAMB TAGINE

Lamb stewed in a tagine with sweet prunes & apricot

#### CHICKEN MKALLI

Chicken tagine pickled with lemon &

#### COUSCOUS SIDE DISH

with fresh vegetables

#### **VEGETARIAN SIDE DISH**

Lentii or Broad Beans tagine
- Starter only (per person)
- Starter & main (per person)

### SALADE D'ORANGE A LA CANNELLE Orange salad with cinnamon

BAGHRIR BERBERE	5.95
Pancake with pure honey and butter sprinkled	

9.95 26.95

5.95

2.00

7.95

12.95

5.95

5.95

4.95

6.95

11.95

with almonds - Add Ice Cream

### BASTILA A LA GLACE

Filo pastry with almonds and cinnamon served with ice cream

- For 1 person

- Available as a sharer for 2

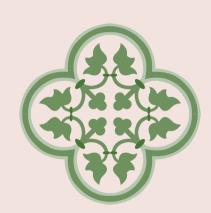
CRÈME BRÛLÉE

HOMEMADE CREME CARAMEL

**ICE CREAM** 

MOROCCAN HOMEMADE PASTRIES FOR 1 AVAILABLE AS A SHARER FOR 2





10% SERVICE CHARGE ON BILLS OVER £120

