

“Was that Layla’s flame”

By Umar ibn Al-Farid



Was that Layla’s flame that shone through the veils of night on Dhū-Salam?
Or lightning’s flash throughout the vales round Zawra and Al-Alam?
Have you but a sigh of dawn for me, O winds about Na’man?
Have you but a sip to offer me, O waters of Wajra?
O driver of laden camels rolling up the wayless sands
like a scroll of mighty writ beside the Sagebrush of Idam
Turn aside at the guarded safeground -God be your shepherd!- and seek the path

To yonder Lotus thicket, to the myrtle and laurel bay.
Then halt at Mount Sal, and ask at the curling vale of Raqmatayn:
Have the tamarisks grown and touched at last in the livening weep of the rain?
If you’ve crossed the waters of Aqīq in the mornlight, I implore you
By God, be unabashed and offer them my heart-felt Hail!
Tell everybody this: I have left behind a heart-felled man

Alive as a deadman, adding plague to plague through your domains.
From my heart like a burning bush there spreads a flame of more than fire.
From my eyes the pouring tears are like a ceaseless season of rains.
For such is lovers’ law: not one limb of the mortal body
When bound in love with a gazelle can ever be free of pain.
You ignoramus! You who defame and shame me for my love!
Desist and learn. You would not blame me, had your love been the same.

I swear by the sacred union, by the age-old love and by
Our covenant’s communion and all the things of bygone ages:
No consolation, no replacement turned me away from loving
For it is not who I am to move with the whims of solace and change.
Return the slumber to my eyes, and then perhaps I will see you
Visit my bed in the recklessness of dream as a revenant shade.
Alas for our days at Khayf! Had they but lasted each tenfold!
Alas for me, alas, how the last day couldn’t last or stay.
If only my grief could cure me, oh if only the “oh” of my woe

And my remorse could ever recover aught that is passed away,
Gazelles of the winding dell! Be kind and turn away from me
For I, to look on no one but my love, have bound my gaze
In deference to a Judge who has decreed a wondrous fatwa
That my blood be shed in every month, both sacred and profane.
Deaf, he did not hear my plea. Dumb, he could not reply.
He is stricken blind to the plight of one whom love has struck insane.

HOT & COLD DRINKS

MOROCCAN COFFEE (DARK AND BITTER)	£3.95
CARDAMOM COFFEE	£3.95
MOROCCAN FRESH MINT TEA (GREEN/BLACK)	£3.95
ROSE TEA / ORANGE BLOSSOM TEA / CINNAMON TEA / LEMON TEA.....	£3.95
COKE / COKE ZERO (330ML BOTTLE)	£3.80
7UP / PEPSI MAX.....	£3.25

MOROCCAN BEER (CASABLANCA 330ML BOTTLE / BOTTLED
LAGER).....£5.40

BULMERS CIDER (ORIGINAL 500ML BOTTLE) £6.50

SWEET MOROCCAN LIQUEUR (16% VOL - 50ML OVER ICE).....£6.50
Traditional sweet beverage made with passion fruit, mango,
papaya, lemon and lime

SPIRIT.....Sgl: 3.90.... Dbl: £6.50
Whisky, Dark Rum, Vodka, Gin, Tequila.

SPIRIT..... Sgl: 4.90....Dbl: £8.90
Gordons Pink Gin, Whitly Neil Gin, Jack Daniels Whisky,
Red Label, Captain Morgans Spiced Rum

Arak £5.50

TONIC WATER (LOW CALORIE AVAILABLE)..... £3.25

MINERAL / SPARKLING WATER (1 LTR BOTTLE)..... £5.25

FRUIT JUICES £3.25....Jug £11.50
(Apple, Cranberry, Mango, Orange)

HOMEMADE LEMONADE£5.60.... Jug £16.95
With Rose Water & Mint

HOMEMADE AL FARID TROPICAL JUICE..... £4.80....Jug £14.95
Blend of apple, cranberry,mango and orange juices shaken over
ice with grenadine.

COCKTAILS

KISSED BY ROSEGlass £9.80...Jug £24.50
Gin, rose water, grenadine and sparkling lemonade served with
rose petals

MOROCCAN ICED TEAGlass £9.80...Jug £24.50
Tequila, dark rum and lemon juice shaken over ice. Topped with
Pepsi Max

MOROCCAN MO-TEA-TOGlass £9.80...Jug £24.50
Dark rum, lemon juice, black tea and rose water shaken over ice
with mint and lemonade

SANGRIAGlass £9.80...Jug £24.50
A classic. Made with a fruity merlot, orange juice and sparkling
lemonade.

الفرید مطعم
Al Farid

**MOROCCAN, LEBANESE MEZZE
BAR & RESTAURANT**

WINE MENU



www.alfaridrestaurant.co.uk

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 [@alfaridexeter](https://www.instagram.com/alfaridexeter)



WHITE WINE

Glass 175ml Glass 250ml Bottle

1. AL FARID HOUSE WHITE £6.95 £9.95 £24.95
(2) Easy Drinking and a good complement to our dishes.12%

Glass 175ml

2. PREVITA PINOT GRIGIO £7.95 £26.95
(2) Italy Crispy and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish. Great match to our grill meat, Duck, chicken Tagin and selection of mezze. 12%

Glass 175ml

3. MARCEL HUBERT SAUVIGNON £8.50 £28.95
France Abrilliant crispy, grassy and refreshing. Fabulouse match with food, as its intense flavour and wonderfully balanced acidity make it essential with chicken Tagin, sea food, vegetables and all our mezze dishes. 11.5%

4. CAMDEN PARK CHARDONNAY £31.00
(1) Australia Fresh aromatic bouquete with lemon, peach and citruse flavours.12.5%

5. LES TROIS DOMAINES BLANCE £35.95
Morroco (3) Abright wine, particulary fruity made from grapes in vineyard 20km from Meknes. 12%



ROSE WINE

Glass 175ml Glass 250ml Bottle

6. AL FARID HOUSE ROSE £6.95 £9.95 £24.95
(2) An easy drinking, medium dry wine. A fair compromise between red and white. 12%

Glass 175ml

7. HIGHBRIGE WHITE ZINFADEL £7.95 £24.95
California (4) Juicy and refreshing flavours of ripe strawberry and luscious watermelon combine with delicate sweetness and crisp acidity. Served well with chicken, salads or cheese dishes. 10.5%

Glass 175ml

8. PREVITA PINOT GRIGIO £7.95 £26.95
Italy (2) Fruity and refreshing with flavours of apricot, peach and strawberries. 12%

TASTE GUIDE

White/Rose Wine: (1) = Dry, (6) = Sweet

Red Wine: (A) = Light, (C) = Medium,
(E) = Full Bodied



RED WINE

Glass 175ml Glass 250ml Bottle

9. Al-farid House Red £6.95 £9.95 £24.95
(C) Easy Drinking and a good complement to our dishes.11%

Glass 175ml

10. McGUIGAN LOT 92 SHIRAZ £7.95 £26.95
South Eastern Ausralia (C) Fruity and spicy Shiraz is bold and well-rounded with aromas of plump and dark berries with a fragrance and spicy finish. Perfectly match with mezze, lamb dishes and mix shish platter.11%

Glass 175ml

11. Marcel Hubert Merlot £8.50 £28.95
France (C) An incredibly juicy and easy going Merlot with flavour of plum and blackberry. It is a perfect partner for red meats and hearty tagins.14%

12. Camden park Cabernet Sauvignon £29.95
Australia (C) Rich plummy flavours with hint of spice creat a delicious wine. Partner wonderfully with grilled meat, Meatball and lamb Tagin.13.5%

13. CELLIER D' OR COTE DU RHONE £34.95
France (C) A medium bodied red wine with deep, rich and hints of peppery spice and warm berry flavour. Perfect for pairing with red meat and bold dishes.12.5%

14-DOMAINE DE SAHARI £38.95
Morocco (C) Blend of Cabernet, Merlot and syrah grapes from beni M'Tir. Matured in oak barrel, ruby color and nose of red and black fruit.13%



SPARKLING WINE

Bottle

15. Marques de la Sarana Cava Brut £38.00
Spain (2) Delicate white Cava offers inviting citrus and apple, with a crisp and zesty fruit finish. Enjoy on its own or with seafood.11.5%

16. VINO SPUMANTE PROSECCO 20CL £12.95
North east Italy (1) Delicate white stone fruit and lemon flavours and fine bubbles. Enjoy on its own or with olives and white meat. 11%

Hot & Cold Drinks



MOROCCAN COFFEE (DARK AND BITTER)	£3.95
CARDAMOM COFFEE	£3.95
MOROCCAN FRESH MINT TEA (GREEN/BLACK)	£3.95
ROSE TEA / ORANGE BLOSSOM TEA / CINNAMON TEA / LEMON TEA	£3.95
COKE / COKE ZERO (330ML BOTTLE)	£3.80
7UP / PEPSI MAX	£3.25

MOROCCAN BEER (CASABLANCA 330ML BOTTLE / BOTTLED LAGER)	£5.40
CIDER BOTTLE	£6.50
SWEET MOROCCAN LIQUEUR (16% VOL - 50ML OVER ICE)	£6.50
Traditional sweet beverage made with passion fruit, mango, papaya, lemon and lime	
SPIRIT	Sgl: £3.90 Dbl: £6.50
Whisky, Dark, white and spiced Rum, Vodka, Gin, Tequila.	
SPIRIT	Sgl: £4.90 Dbl: £8.90
Gordon's Pink Gin, Whitley Neill Gin, Jack Daniel's Whisky, Red Label, Captain Morgan's Spice Rum	
ARAK	£5.50
TONIC WATER (LOW CALORIE AVAILABLE)	£3.25
MINERAL / SPARKLING WATER (LARGE BOTTLE)	£5.25

FRUIT JUICES (APPLE, CRANBERRY, MANGO, ORANGE)	£3.25	JUG £11.50
HOMEMADE LEMONADE WITH ROSE WATER & MINT	£5.60	JUG £16.95
HOMEMADE AL FARID TROPICAL JUICE	£4.80	JUG £14.95
Blend of Apple, Cranberry, Mango and Orange Juices shaken over ice with Grenadine.		

Cocktails



	GLASS	JUG
KISSED BY ROSE	£9.80	£24.50
Gin, rose water, grenadine and sparkling lemonade served with rose petals		
MOROCCAN ICED TEA	£9.80	£24.50
Tequila, dark rum and lemon juice shaken over ice. Topped with Pepsi Max		
MOROCCAN MO-TEA-TO	£9.80	£24.50
Dark rum, lemon juice, black tea and rose water shaken over ice with mint and lemonade		
SANGRIA	£9.80	£24.50
A classic. Made with a fruity merlot, orange juice and sparkling lemonade		



Group Deals

We offer a magnificent deal for groups of 6 or more at a set price per person.

We will provide you with a feast fit for a King!

Just sit back and enjoy the carnival of flavour that will dazzle your eyes and fill your tummy with a fantastic feeling of contentment ...

**ONLY £29.95
PER PERSON**

Unlimited from the Chef's Meze Selection

OR

**ONLY £35.95
PER PERSON**

Unlimited from the Chef's Meze Selection

PLUS

**Your Choice of Sharing Tagines
for the Table**



Welcome to Al Farid Moroccan, Lebanese Mezze Bar & Restaurant

Umar ibn 'Al-Farid' was an Arab poet; his poetry is entirely Sufic and he was esteemed as the greatest mystic poet of the Arabs!

Our head chef has created a thoughtful menu that delights the taste buds. A firm favourite is the mezze; an array of small succulent dishes. The menu comprises of both hot and cold dishes and offers a wealth of colour, flavour, texture and aroma. An attribute of Moroccan food is the fact that it is very healthy as well as tasty and filling.

A choice of traditional Moroccan desserts are on offer to complement the meal. You can expect Baklawa: a sweet pastry, or Mahlabia: a rice pudding with rose water.

The drinks menu also offers a unique Moroccan cocktail, 'Kissed by Rose'. To finish your meal you cannot miss out on one of our Moroccan coffees or fresh mint tea flavoured with natural cardamon, cinnamon or rose water.

No Moroccan meal is complete without smoking an authentic shisha pipe. Each day the water pipes are packed with fresh flavoured tobaccos. Choose between Double Apple; an aniseed flavour, Strawberry or Grape and Mint, to name a few.

FOOD ALLERGIES

PLEASE ASK BEFORE YOU EAT...

Management advises that food prepared here may contain or have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish!

*Tahini is a sauce made from sesame seeds

**Zereshk is small dry Persian barberry fruit

***Sumac is a middle eastern spice

****May contain nuts

(GF) Gluten Free **(VG) Vegan** **(V) Vegetarian**

Starters

HOMEMADE FALAFEL (GF) (VG - Without Tzatziki)	£9.50
Homemade crisp croquette of mashed chickpeas blended with coriander, cumin and tahini*. Served on a bed of tzatziki, with tahini* sauce and mixed salad.	
MARINATED GRILLED SQUID (GF)	£11.20
Grilled squid marinated with garlic, lemon grass, harissa sauce and olive oil. Served on a bed of mixed salad and side of hummus.	
IZMIR KOFTA (GF)	£9.50
Moroccan spiced minced lamb meatballs slowly braised in a tomato sauce. Served with mixed salad.	
BATA (GF)	£12.50
Moroccan spiced duck served on a bed of mixed salad, drizzled with pomegranate molasses.	
MAIGOU (GF)	£12.50
Pan-fried prawns cooked in garlic and lemongrass with a tomato sauce. Served with mixed salad.	
TEEN (V)	£11.50
Fig and goat's cheese parcels. Served with sweet chilli sauce and mixed salad.	
MOROCCAN FISH CAKES	£9.50
Homemade Moroccan spiced fish cakes. Served with sweet chilli sauce and mixed salad.	
HALLOUMI SALAD (GF) (V)	£9.95
Grilled halloumi served on a bed of mixed salad, topped with a pomegranate dressing.	
CHICKEN PASTILLA	£9.95
Cinnamon spiced chicken wrapped in a crisp filo pastry. Served with sweet chilli sauce and mixed salad.	
DOLMEH FEFEL (GF) (V)	£9.95
Roasted peppers stuffed with cannellini beans, chickpeas and Maghrabian cheese. Served with mixed salad.	
AUBERGINE ROULADE (GF) (V)	£9.50
Wraps of grilled aubergine around Maghrabian cheese and sun blushed tomatoes. Served with sweet chilli sauce and mixed salad.	
HOMEMADE BEETROOT FALAFEL (GF) (VG - Without Tzatziki)	£9.50
Homemade crisp croquette of mashed chickpeas and beetroot spiced with coriander, cumin and tahini*. Served on a bed of tzatziki, with tahini* sauce and mixed salad.	
MUSHROOM PASTILLA (V)	£9.95
Stuffed mushroom and cheese parcels. Served with mixed salad.	
SHORBAT ADAS SOUP (GF) (VG)	£7.95
Lentils, tomato, chickpeas and root vegetables.	
LAMB SAMBOUSEK	£9.95
Minced Lamb with onion and Sumac**, wrapped in crisp pastry. Served with a mixed salad.	
SPINACH FATAYER (V)	£9.95
Stuffed spinach and onion with Sumac parcels. Served with mixed salad and pomgrant sauce.	



DeSSERTs

£7.95

RASPBERRY AND ALMOND FRANGIPANE (GF) (V)

Raspberry cake made with ground almonds. Served with vanilla ice cream.

MAHALABIA (GF) (V)

Moroccan rice pudding made with rosewater, saffron and sprinkled with cinnamon and coconut.

CRANBERRY PISTACHIO BLONDIES (GF)

Served with vanilla ice cream.

PISTACHIO BAKLAVA**** (V)

Selection of miniature traditional Moroccan pastries with pistachios.

SHAABIYAT (V)

Light pastry of filo dough, filled with a traditional sweet homemade maghrebian cream cheese, served hot with vanilla ice cream.

CHOCOLATE HALVA (VG without ice cream)

Traditional sweet candy made from sesame paste (tahini*), cocoa and sunflower seed butter. Served with vanilla ice cream.

CHOCOLATE FONDANT (V)

Chocolate sponge cake served hot with vanilla ice cream.

DESSERT DRINKS

MOROCCAN COFFEE (DARK AND BITTER)	£3.95
CARDAMOM COFFEE	£3.95
MOROCCAN FRESH MINT TEA (GREEN/BLACK)	£3.95
ROSE TEA / ORANGE BLOSSOM TEA / CINNAMON TEA / LEMON TEA	£3.95
SWEET MOROCCAN LIQUEUR (16% VOL - 50ML OVER ICE).....	£6.50
Traditional sweet beverage made with passion fruit, mango, papaya, lemon and lime	
Arak	£5.50



Set Menu

FOR TWO OR FOUR PEOPLE

SELECTION FOR 2 PEOPLE £67.95

Hummus*, Baba Ghanouj, Falafel* and Fish Cakes served with Warm Pita Bread.
Followed by 'Mixed Grill'. To finish with Baklava****.

SELECTION FOR 4 PEOPLE £143

Hummus*, Baba Ghanouj, Falafel*, Tabbouleh, Warak Inab B'Zeit served with Warm Pita Bread.
Followed by 'Mixed Grill', Lamb Tagine and Dolmeh Felfel Tagine. To finish with Fresh Mint Tea or Moroccan Coffee and Baklava****.

MIXED GRILL: Grilled skewers of marinated chicken breast, seasoned ground minced lamb kebab, tender lamb fillet and spicy Moroccan sausages. Served with spicy potatoes and grilled tomatoes layered between two portions of lavash (flat bread), with a side of couscous and root vegetables.

Side Dishes



PERSIAN JEWELLED RICE (GF) (VG) £4.95

Saffron rice and barberries. (The dried fruit of Berberis.)

BASMATI RICE WITH SAFFRON (GF) (VG) £4.95

COUSCOUS (VG) £4.95

SALAD SHIRAZ (GF) (VG) £4.95

Fresh tomato, onion, cucumber & dried mint dressed with lemon juice and black pepper.

ROASTED ROOT VEGETABLES (GF) (VG) £4.95

FATTOUSH SALAD (GF - Without Croutons) (VG) £5.95

Mixed salad with olives, lemon, fresh mint and olive oil dressing. Topped with Lavash croutons.

AUBERGINE FATTOUSH (GF - Without Croutons) (VG) £5.95

Mixed salad tossed with smoked aubergine, olives, sumac**, fresh mint and pomegranate dressing. Topped with Lavash croutons.

PITA BREAD (V) £1.95

MIDDLE EASTERN FLAT BREAD (V) £2.25

MOROCCAN MARINATED OLIVES (GF) (VG) £4.50



Mains



- LAMB TAGINE (GF)** £25.95
Aromatic slow cooked lamb shank spiced with turmeric, cumin, cardamon, onions and garlic. Cooked with root vegetables. served with saffron rice and a sprinkle of Zereshk**.
- CHICKEN TAGINE (GF - Swap Couscous for Rice)** £21.95
Delicious slow cooked chicken leg with apricots, rose water and dried lime cooked with root vegetables. Served with couscous.
- AL BAHR TAGINE (GF - Swap Couscous for Rice)** £23.95
Lemongrass and harissa marinated King prawns and baby squid, topped with roasted root vegetables, tomato sauce and chickpeas. Served with couscous.
- FESENJAN TAGINE (GF)** £23.95
Slow cooked duck in pomegranate molasses and ground walnuts***.
Served with saffron rice and a sprinkle of Zereshk**.
- KEFTA TAGINE (GF)** £21.50
Cinnamon spiced lamb meatballs slow baked in an aromatic tomato sauce topped with a poached egg. Served with saffron rice and a sprinkle of Zereshk**.
- SEVEN VEGETABLE TAGINE (GF - Swap Couscous for Rice) (VG)** £18.95
Slow cooked stew with butternut squash, carrots, peppers, aubergine, swede, sweet potato and courgettes. Topped with Zereshk** and served with couscous.
- DOLMEH FEFEL (GF - Swap Couscous for Rice) (V)** £19.95
Roasted peppers stuffed with cannellini beans, chickpeas and Maghrabian cheese.
Cooked in an aromatic tomato sauce and served with couscous.
- JOJEH SOLTANI (GF)** £23.95
Marinated lemon and saffron chicken breast, seasoned ground minced lamb kebab and grilled tomatoes. Served with saffron rice and a sprinkle of Zereshk** and Sumac***.
- AUBERGINE STUFFED WITH MUSHROOM (GF) (V)** £19.95
Oven roasted aubergine stuffed with garlic mushrooms and Maghrabian cheese.
Braised in tomato sauce, served with saffron rice and a sprinkle of Zereshk**.
- MOROCCAN LAMB SHISH (GF - Swap Couscous for Rice)** £23.95
Grilled fillet of lamb marinated in lemon and saffron. Served on a bed of couscous with root vegetables and a rich tomato sauce.
- AUBERGINE GATEAU (GF - Swap Couscous for Rice) (V)** £21.95
Layers of grilled aubergine, sweet potato, tomato and Maghrabian cheese baked in an aromatic tomato sauce, served with couscous.
- DOLMEH AUBERGINE (GF) (VG)** £19.95
Oven roasted aubergine stuffed with lentils, tomatoes, chickpeas, root vegetables and rice. Cooked in tomato sauce. Served with a side salad.
- TAVAK SHISH (GF - Swap Couscous for Rice)** £21.00
Grilled chicken breast marinated with lemon and saffron. Served on a bed of couscous with root vegetables and a rich tomato sauce.
- BEEF TAGINE (GF)** £21.95
Slow cooked beef with squash, prune and chickpeas. Served with saffron rice and sprinkle of zereshk**.
- MIXED SHISH PLATTER (GF - Swap Couscous for Rice & Bread for Salad) (FOR TWO)** £49.00
Grilled skewers of marinated chicken breast, seasoned ground minced lamb kebab, tender lamb fillet and spicy Moroccan sausage. Served with spicy potatoes and grilled tomatoes layered between two portions of lavash (flat bread), with a side of couscous and root vegetables.



Meze



All at £7.50

6 for £43.95

OR 6 and a Bottle of Al Farid House Wine for £64.90

1. HUMMUS (GF) (VG)

Chickpea puree flavoured with garlic, lemon juice and tahini*.

2. HUMMUS BEIRUTI (GF) (VG)

Chickpea puree with hot pepper, parsley, garlic, lemon juice and tahini*.

3. HUMMUS KAWARMA (GF)

Hummus* topped with marinated minced lamb.

4. HUMMUS SHAWARMA (GF)

Hummus* topped with marinated chicken.

5. MOUTABAL BABA GHANOUJ (GF) (V)

Grilled aubergine blended with yoghurt, lemon juice and tahini*. Served with pomegranate molasses.

6. TZATZIKI (GF) (V)

Grated cucumber mixed with Greek yoghurt, garlic, fresh mint and dill.

7. FOOTA (GF) (VG)

Mushrooms pan fried with garlic, onions, lemon and barberries.

8. BATATA HARRA (GF) (VG)

New potatoes sautéed with sweet peppers, garlic, onions and spicy harissa sauce.

9. FALAFEL (GF) (VG - Without Tzatziki)

Homemade crisp croquette of mashed chickpeas spiced with coriander, cumin and tahini*. Served on a bed of tzatziki, drizzled with tahini* sauce.

10. BEETROOT FALAFEL (GF) (VG - Without Tzatziki)

Homemade crisp croquette of mashed chickpeas and beetroot spiced with coriander, cumin and tahini*. Served on a bed of tzatziki, drizzled with tahini* sauce.

11. TABBOULEH (VG)

Fresh parsley salad with tomatoes, fresh mint and cracked wheat.

12. MAGHRABIEH SALAD (VG)

Pearl couscous (wheat) with saffron, peppers, cucumber, fresh mint and parsley.

13. WARAK INAB B'ZEIT (GF) (VG)

Vine leaves filled with rice, parsley, fresh mint and spring onions cooked in lemon juice and olive oil.

14. ADAS (GF) (VG)

Spiced lentils with tomatoes and mixed vegetables.

15. HALLOUMI MISHWI (GF) (V)

Grilled halloumi cheese on a bed of mixed salad.



Meze

All at £7.50

6 for £43.95

OR 6 and a Bottle of Al Farid House Wine for £64.90

16. TEEN (V)

Fig and goat's cheese parcels. Drizzled with sweet chilli sauce.

17. GRILLED MOROCCAN SAUSAGE (GF)

Skewered spicy Moroccan sausages.

18. PERSIAN CHICKEN SHISH (GF)

Chargrilled lemon and saffron marinated chicken breast.

19. MOROCCAN LAMB FILLET SHISH (GF)

Cumin spiced ground lamb shish. Served on a bed of tzatziki.

20. MOROCCAN FISH CAKES

Homemade spiced fish cakes. Drizzled with sweet chilli sauce.

21. BEETROOT SALAD (GF) (V)

Marinated beetroot topped with tzatziki.

22. AUBERGINE ROULADE (GF) (V)

Wraps of grilled aubergine around Maghrabian cheese and sun blushed tomatoes.

23. DOLMEH FEFEL (GF) (V)

Roasted peppers stuffed with cannellini beans, chickpeas and Maghrabian cheese.

24. FOUL MOUDAMA (GF) (VG)

Boiled fava beans laced with garlic, drizzled with lemon juice and olive oil.

25. JAVANEH

Delicious chargrilled marinated chicken wings, served with sweet chill sauce.

26. IZMIR KOFTA (GF)

Cinnamon spiced lamb meatballs slowly braised in a tomato sauce.

27. ARADIS (GF)

Lemongrass, garlic, coriander and harissa marinated grilled tiger prawns.

28. AUBERGINE MOUSSAKA (GF) (V)

Layers of grilled aubergine, sweet potato, tomato and Maghrabian cheese served with tomato sauce.

29. CALAMARI (GF)

Crispy calamari served with a garlic mayonnaise.

30. CHICKEN PASTILA

Cinnamon spiced chicken wrapped in pastry, drizzled with sweet chilli sauce.

31. SLATA BARDIA (GF) (VG)

Sliced beetroot with cinnamon, olive oil and a touch of balsamic vinegar.

32. MUSHROOM PASTILLA (V)

Stuffed mushroom and cheese parcels.

33. MINT AND FETA CHEESE BOREK (V)

Pastry rolls stuffed with Feta cheese and fresh mint.

34. LAMB SAMBOUSEK

Minced Lamb, onion and Sumac*** wrapped in a crispy pastry.

35. SPINACH FATAYER (V)

Stuffed spinach and onion with Sumac*** parcels. Served with mixed salad and pomgrant sauce.

