

MARRAKECH RESTAURANT

VALENTINE MENU

STARTER

HOMEMADE HUMOUS & SPICY MOROCCAN OLIVES (V)

Our own blend of humous & Moroccan olives, served with Moroccan bread

BREWAITE

Parcels of Filo pastry stuffed with the famous Marrakech chicken and vermicelli, served with a mixed leaf garnish & a yoghurt dip

GRILLED SEABREAM

Marinated grilled fillet of Sea bream served on a bed of toasted ciabatta bread, with green leaves & a sweet chilli jam

FALAFEL (V)

Crushed chick peas with Moroccan spices, deep fried, served with a salad garnish & Tahini dip

MAIN COURSE

LAMB ROYALE

Tender pieces of lamb leg in an onion, ginger & saffron sauce, served with apricots, caramelised onions, almonds & sesame seeds

CHICKEN DE CASA

Pan fried chicken breast topped with spinach, melted gorgonzola cheese and crispy bacon, served with a garlic, saffron & cream sauce and a medallion of roasted rosemary potatoes

SOUK SEABREAM

Pan fried fillet of sea bream, in a white wine, lemon, garlic & cream sauce with dill, served on a medallion of roasted rosemary potatoes

SAHARA VEGETABLE TAGINE (V)

A medley of vegetables with olives (optional) in a spicy charmoula sauce, served with a choice of rice or couscous

DESSERT

BACKLAWA

Filo pastry parcels filled with crushed roasted almond, pistachio & walnuts, drizzled with honey and sesame seeds

VEGAN/GLUTEN FREE CHOCOLATE BROWNIE (V)

A moist chocolate brownie, served with a vegan vanilla ice-cream

MACARINA

A moist sponge made with almonds & semolina and laced with a honey syrup

VEGAN VANILLA ICECREAM (V)

Vanilla ice-cream topped with almonds & sesame seeds

£30.00 PER PERSON