



# MAIN COURSE

## December 2014

### Moroccan Specialities

**Chicken Tagine G N** £12.95  
Braised chicken cooked with clementine & pine nuts

**Lamb Tagine G N** £13.75  
Lamb shoulder cooked with a prune glaze, dried fruits, rosewater & almonds

**Vegetable Tagine G** £11.95  
Seasonal vegetables cooked with goat's cheese & fresh basil oil

**Hake Tagine G** £16.95  
Fresh hake lightly stewed in a sweet piquillo sauce

**Royal Couscous** £16.90  
Steamed light & fluffy couscous served with braised lamb, slow cooked saffron chicken, spicy lamb sausages & seasonal vegetables

**Chicken Couscous** £14.50  
Steamed light and fluffy couscous served with slow cooked saffron chicken, seasonal vegetables & onion & sultana relish

### Spanish Specialities

**Paella Valenciana G** £15.50 per person  
(minimum 2 people)  
Seafood paella with prawns, squid, mussels

**Paella Carne G** £15.25 per person  
(minimum 2 people)  
Meat paella with beef chorizo, chicken, rabbit & spicy lamb sausages

### Grills

**Chicken Meshwi G** £13.95  
Grilled chicken marinated garlic, lemon juice & harissa

**Lamb Meshwi G** £14.95  
Grilled lamb marinated in olive oil, cumin & parsley

**Mix Grill G** £15.95  
Grilled lamb, chicken & salt & pepper beef kafta

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### Side Dishes

<b>Couscous</b>		<b>£2.95</b>
<b>Basmati Rice</b>	<b>G</b>	<b>£3.25</b>
<b>Patatas</b>	<b>G</b>	<b>£2.95</b>
<b>Crudités</b>	<b>G</b>	<b>£1.50</b>
<b>Green Beans</b>	<b>G</b>	<b>£2.95</b>
<b>Green Salad</b>	<b>G</b>	<b>£2.95</b>

### ANDALUCIA FEAST

£24.50 per person - 2 to 5 people

#### Starters

Chef's selection of two seasonal Tapas per person

#### Mains courses

Choice of Main Course per person

#### Dessert

Selection of Baklawa & Fresh mint tea