



  
*Marrakesh*  
MOROCCAN BAR & RESTAURANT

# STARTERS

## Lentil Soup

Lightly cooked lentils with onions, garlic, carrots & olive oil

£5.50

## Moroccan Soup (Harira)

Traditional Moroccan vegetable soup with vermicelli and chick peas.

£5.50

## COLD STARTERS

£5.95

## Hommous

Ground chick peas puree.

## Moussakaa

Fried aubergines with chickpeas, tomatoes, mix peppers and spices.

## Baba Ghanouj

Smoked aubergines with sesame oil, lemon juice and yoghurt, topped with fresh pomegranate.

## Vine Leaves

Vine leaves stuffed with rice, herbs and spices.

## Fattouch Salad

Mixed fresh vegetables with herbs and toasted Lebanese bread.

## Tabouleh Salad

Parsley, tomatoes, onion, fresh mint, crushed wheat, lemon juice and olive oil.

## Greek Salad

Olives, feta cheese, tomatoes, cucumber, lettuce and dry mint topped with extra virgin olive oil

## Hommous Beiruti

Hommous with parsley and garlic, topped with broad beans and olive oil

## HOT STARTERS

£5.95

## Falafel

Deep fried chick peas medallions mixed with broad beans, onions, leeks & herbs

## Arayes

Minced lamb with parsley grilled on Lebanese bread.

## Arayis Bi'jibneh

Halloumi cheese with dry mint grilled in Lebanese bread

## Grilled Hallomi cheese

## Spicy Potato (Patata Harra)

Diced potatoes cooked with coriander chillies, red and green peppers and garlic.

## Samboussek

Golden fried elegant homemade pastry choose from filling (feta cheese and parsley/ minced lamb and herbs/ fresh spinach and cheese).

## Mergueze

Pan fried traditional Moroccan sausages with tomato sauce.

## Kibbeh Mikliyyeh

Ground meat with crushed wheat stuffed with minced meat, onion and pine nuts (deep fried).

## Chicken Wings

Grilled marinated in fresh ginger, herbs and lemon.

## Foul Medamas

Broad beans cooked with garlic cumin, coriander and tomato sauce.

## Hommous Shawerma (lamb or chicken)

## Fried Baby Calamari

### SYMBOL GUIDE



Vegetarian



Chef Loves



Gluten Free

Some of the dishes may have traces of nuts. Please ask your waiter for details

# CHEFS SPECIAL MAIN COURSES

## Chicken Spinach Roulade

Chicken breast stuffed with spinach, goat cheese, chick peas, carrot topped with spinach cheese sauce served with rice.

£14.95

## Kleftiko

A piece of lamb slowly braised in the oven with herbs and seasoning served with rice and salads

£21.50

## Moroccan Grilled Salmon

Grilled salmon topped with cream, dill and kapers, served with sea food rice

£15.00

## Egyptian Lamb Fatta

This is a classic Egyptian favourite.

Rice and lamb meat with crispy bread on bottom served with lamb soup

£16.95

## Lebanese Lamb Okra

Cooked with tomatoes, onions, coriander and served with vermicelli rice

£16.95

# VEGETARIAN DISHES

## Vegetarian Tagine

Served with your choice of couscous, rice or bread.

£12.95

## Vegetarian Couscous

Couscous topped with steamed vegetables, raisin and chickpeas

£12.95

## Musakaa

Aubergine specially baked with tomatoes, onion, peppers and spices. Served with rice.

£12.95

## Vegetable Platter

Selection of grilled vegetables in extra virgin olive oil topped with mozzarella cheese served with rice.

£12.95

# FROM THE GRILL

<b>Shish Tawouk</b>	£14.95
Boneless chicken marinated in garlic, lemon juice and home spices.	
<b>Lamb Kofta</b> 	£14.95
Minced lamb, parsley and peppers, grilled on skewers.	
<b>Grilled Spicy Lamb Kofta</b>	£16.95
Minced lamb and parsley, grilled with homemade spicy tomatoes sauce.	
<b>Mixed Grill</b>	£16.95
A fine selection of grilled tender lamb and chicken.	
<b>Marrakesh Mixed grill for 2</b>	£29.95
Kofta skewers, lamb chops, tender chicken cubes and chicken wings service with rice	
<b>Lebanese Grilled Baby Chicken</b>	£15.95
Baby chicken marinated in lebanese spices. Served with fries	
<b>2 Fillets of Sea Bass</b>	£16.95
Marinated in herbs, garlic, olive oil topped with tahini sauce	
<b>Farruj Musakhan</b> 	£15.95
Grilled boneless chicken, wrapped in village bread with onions, peppers and special herbs baked in the oven.	
<b>Mixed Grill Fish</b> 	£24.50
2 fillets of Sea Bas, Prawns, Calamari served on a bed of special rice and salads.	

## CHARGRILLED STEAKS

### Sirloin

8oz - £14.95      12oz - £18.95

### Rib Eye

10oz - £16.95      12oz - £18.95

All our steaks are served with slow roasted tomatoes and garlic mushrooms  
and Chips, Mash Potatoes or Potato Wedges

**Pepper Sauce // Blue Cheese Sauce // Daine Sauce**

# MARRAKESH SPECIALITY

## TAGINES

Tagine dishes are served with your choice of Arabian bread, couscous or rice

**Lamb Tagine**  £16.95

Tender chunks of lamb with traditional Moroccan sauce, sweetened with prunes and apricots, topped with almonds and sesame seeds.

**Chicken Tagine** £14.95

A class chicken stew, with the light touch of Moroccan spices, preserved lemons, potatoes and green olives. An authentic and delicious dish.

**Souseg Tagine** £14.95

Spicy home made sausage cooked with fresh tomatoes and coriander (optional poached eggs)

**King Prawn Tagine** £17.95

King prawns lightly cooked with mixed seasonal vegetables with special house spices

## COUSCOUS

Couscous dishes are served with Moroccan special flavoured sauce

**Lamb Couscous**  £17.95

Couscous topped with tender lamb stew with traditional Moroccan mixed herbs, raisins and steamed vegetables.

**Chicken Couscous** £16.95

Couscous topped with succulent chicken stew cooked in Moroccan herbs, raisins and steamed vegetables and traditional Moroccan herb sauce.

**Couscous Royal** £19.95

The works! Couscous topped with tender lamb, chicken and mergueze, steamed vegetables, raisins and chickpeas.

## SIDE ORDERS

**Steamed Couscous** £2.95

**Rice** £2.95

**Fries** £2.95

**Extra Bread** £2.95

**Steamed Vegetables** £2.95

# CHARCOAL SET MENU

Vegetarian Option available

Serves a Minimum of 2 people, price stated per person

Price £29.95

## COLD MEZZE

### Hummus

Chickpeas paste blended with tahina, lemon juice and olive oil dressing

### Vine Leaves

Vine leaves stuffed with rice, lemon juice and olive oil.

### Baba Gannough

Roughly chopped grilled aubergine mixed with tahina, garlic, fresh lemon juice & olive oil

### Tabouleh

Parsley, tomatoes, onion, fresh mint, crushed wheat, lemon juice and olive oil

## HOT MEZZE

### Falafel

A favourite for centuries - fried medallions of minced broad beans, chickpeas, onions, leek, garlic, coriander and herbs, topped with sesame seeds

### Kibbeh Mikliyyeh

Ground meat with crushed wheat stuffed with minced meat, onion and pine nuts (deep fried)

### Lamb Sambousek

Golden fried home made pastry filled with minced lamb & herbs

### Cheese Sambousek

Golden fried elegant homemade pastry filled with feta cheese and parsley

## MAIN COURSES

Your Choice

‘FROM THE GRILL’

or

‘MARRAKESH SPECIALITY’

Except couscous royal & mixed grill fish

## DESSERT

An assortment of oriental delights

### Baklava

served with refreshing mint Moroccan Tea

Please Note: Couscous Royal & Mix Grill Fish are not included in the set menu.

Some of the dishes may have traces of nuts. Please ask your waiter for details

# MARRAKESH MEZZE MENU

Vegetarian Option available

Serves a Minimum of 2 people, price stated per person

Price £24.95

## COLD MEZZE

### **Hummus**

Chickpeas paste blended with tahina, lemon juice and olive oil dressing

### **Vine Leaves**

Vine leaves stuffed with rice, lemon juice and olive oil.

### **Baba Gannough**

Roughly chopped grilled aubergine mixed with tahina, garlic, fresh lemon juice & olive oil

### **Taboulah Salad**

Chopped parsley mixed with some onions and tomatoes, fresh mint, crushed wheat and chunky peaces of pineapple

## HOT MEZZE

### **Kibbeh**

Ground meat with crushed wheat stuffed with minced meat, onion and pine nuts (deep fried).

### **Falafel**

A favourite for centuries – fried medallions of minced broad beans, chickpeas, onions, leek garlic, coriander and herbs, topped with sesame seeds

### **Cheese Samboussek**

Golden fried home made pastry filled with feta cheese & parsley

### **Lamb Samboussek**

Golden fried home mase pastry filled with minced lamb & herbs

### **Chicken Wings**

Chicken wings marinated in fresh ginger, herbs and lemon

### **Arayes**

Minced lamb with parsley grilled on Lebanese bread

### **Mini Mergueze**

North African spicy sausages cooked in tomato sauce, pickled vegetables and white beans

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# DESSERTS

## Om Ali

£5.50

Egyptian style puff pastry pudding with milk, raisins, nuts & topped with coconut

## Baklava

£5.50

## Ice Cream

£4.50

Vanilla, Chocolate or Strawberry



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