

  
MOROCCAN BAR & RESTAURANT



*Marrakesh*

*Welcomes you*

*With a wide selection of authentic food, wine and beer from Morocco, Egypt and Lebanon  
you are sure to have a truly memorable dining experience.*

## Sandwiches

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Served between 12pm and 3pm

### **Grilled Kofta with Tahini Sauce**

Grilled minced lamb served in Arabian bread

£5.00

### **Grilled Lamb with Tahini Sauce**

Grilled seasoned diced lamb served in Arabian bread

£5.00

### **Shish Tawouk with Tomeyah dip**

Grilled chicken cubes served in Arabian bread

£5.00

### **Oriental Sausages**

Spicy miniature sausages served in Arabian bread

£5.00

### **Falafel (V)**

Fried medallions of minced broad beans, onions, leek, garlic, coriander and herbs, topped with sesame seeds served in Arabian bread

£5.00

### **Halloumy cheese and Tomato (V)**

Grilled Halloumy cheese and freshly diced tomato served in Arabian bread

£5.00

### **Shawerma Lamb**

Roasted thin slices of marinated lamb served in Arabian bread

£5.00

### **Shawerma Chicken**

Roasted thin slices of marinated chicken served in Arabian bread

£5.00

## Quick Bites

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Served between 12pm and 2pm

### **Couscous**

(Chicken, Vegetable or Mergueze)

Couscous topped with your choice of,  
Chicken stew, steamed vegetables or spice mergueze

£12.95

### **Lunch Mezza**

(Chef's selection of freshly made dips & salads)

Served with Arabian Bread

£8.50

## Moroccan Lunch Menu £14.95

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To be served from 12pm to 3pm

Mezze: Choose 2

### **Hummus (V)**

Chickpea paste blended with tahina, lemon juice & olive oil dressing

### **Fatoush (V)**

A Lebanese speciality of crispy salad and toasted pieces of bread, lettuce, radish, mint, tomatoes and spring onions all marinated in a sommak herb, olive oil and lemon dressing

### **Vine Leaves (V)**

Stuffed Vine Leaves with rice and herbs

Main Course: Choose 1

### **Couscous**

Couscous is a soft, fine grain typical of the region  
That is traditionally seasoned with saffron and turmeric

### **Lamb Couscous**

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

### **Chicken Couscous**

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

### **Vegetable Couscous (V)**

Couscous topped with steamed vegetables, raisins and chickpeas

### **Tagines**

A Tagine is a traditional Moroccan terracotta cooking vesel used to seal in the flavours and aroma of Moroccan spices cooking. Often served Sizzling!

### **Lamb Tagine**

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

### **Chicken Tagine**

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

### **Vegetarian Tagine (V)**

A hearty selection of favourite vegetables from North Africa including carrots, potatoes, courgettes, onions, aubergines, green olives and chickpeas, all beautifully cooked together in a traditional spiced Moroccan herb sauce

## Lebanese Lunch Menu £12.95

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To be served from 12pm to 3pm

### Mezze: Choose 2

#### **Falafel (V)**

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

#### **Humus (V)**

Chick peas paste blended with tahina, lemon juice and olive oil

#### **Tabouleh (V)**

A true Mediterranean gem - a light, refreshing and healthy salad of cracked bulgar wheat, Finely chopped parsley & mint, tomatoes and sweet red peppers combined under delicate lemon and olive oil dressing

### Main Course: Choose 1

#### **Kebab and Kofta**

Grilled minced lamb served with oriental rice, grilled vegetables, salad and bread

#### **Shish Tawouk**

Grilled chicken fillet served with oriental rice, grilled vegetables and tomyah salad

#### **Lamb Chops**

Served with oriental rice, grilled vegetables and tomyah salad

## Seafood Lunch Menu £14.95

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To be served from 12pm to 3pm

Mezze: Choose 2

**Hommous**

Ground Chick Peas puree.

**Falafel (V)**

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

**Fatoush (V)**

A Lebanese speciality of crispy salad and toasted pieces of bread, lettuce, radish, mint, tomatoes and spring onions all marinated in a sommak herb, olive oil and lemon dressing

Main Course:

**2 Fillets of Seabass**

Sea bass in tomato sauce mixed bezel and rosemary  
Served with oriental rice and fresh salad

## Desserts

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Served between 12pm and 3pm

**Om Ali** £5.00

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

**Selection of homemade pastries** £5.00

Homemade pastries

## Non Alcoholic Cocktails

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**Lemon Press** £5.50

**Classic Marrakesh Fresh fruit Cocktail** £6.00

**Fresh Squeezed Orange** £3.50

**Orange, Mango & Strawberry** £4.50

**Orange, Mango & Pineapple** £4.50

**Orange, Pineapple & Strawberry** £4.50

**Melon & Mango** £4.50

**Orange, Pineapple & Kiwi** £4.50

**Avocado, Banana & Mint** £4.50

**Banana** £3.50

## Hot Beverages

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**Moroccan Mint Tea** £3.50

**Fresh Mint or Green Tea** £2.50

**English Tea** £2.00

**Hot Chocolate** £3.00

**Filter Coffee** £2.50

**Turkish Coffee (sweet, medium or no sugar)** £3.00

**Latte** £3.00

**Cappuccino** £3.00

## Hot Alcoholic Drinks at £6.00

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**Irish Coffee** - Jameson Irish Whisky, Espresso & Cream

**Kaluka** - Hot Chocolate, Kahlua coffee liqueur

**Baileys Latte** - Baileys, espresso & milk

**Almond Coffee** - Black coffee with Amareto almond liqueur

## Cold Beverages

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**Sparkling Water 75cl** £4.50      **Still Water 75cl** £4.50

**Sparkling Water 35cl** £3.00      **Sparkling Water 35cl** £3.00

**Cola regular or diet** £2.50      **Ginger Ale** £2.50

**Tonic** £2.50      **Red Bull** £3.00

**Soda** £2.50      **Bitter Lemon** £2.50





6 CHAPEL LANE › NOTTINGHAM › NG1 6JQ