



  
*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

## Chicken Liver Pomegranate Molas

Chicken liver and pomegranate.

## Arayes

Minced Lamb with Parsley grilled on 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 Sausage

Pan fried traditional Moroccan sausages with tomato sauce.

## Mussel Casserole £6.95

## Chicken Wings

Grilled marinated in fresh ginger, herbs and lemon.

## Foul Medamas

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

## Houmous Shawarma (lamb or chicken) £6.99

## Fried Baby Calamari £6.95

### SYMBOL GUIDE



Vegetarian



Chef Loves



Gluten Free

# CHEFS SPECIAL MAIN COURSES

<b>Chicken Spinach Roulade</b> Chicken breast stuffed with spinach, goat cheese, chick peas, carrot topped with spinach cheese sauce served with rice.	£14.95
<b>Moroccon Grilled Salmon</b> Grilled salmon topped with cream, dill and kapers, served with sea food rice	£15.00

## RICE DISHES

<b>Seafood Paella</b> Served with mussels, king prawns, squid, fish and green beans	£15.95
<b>Chicken Makluba</b> Served with aubergine, tomato and mint yoghurt sauce	£14.95
<b>Lamb Kabsah</b> Served with roasted cauliflower, aubergine and tomato	£16.95

## VEGETARIAN DISHES

<b>Vegetarian Tagine</b>  Served with your choice of couscous, rice or bread.	£12.95
<b>Vegetarian Couscous</b>  Couscous topped with steamed vegetables, raisin and chickpeas	£12.95
<b>Musakaa Rice</b>  Aubergine specially baked with tomatoes, onion, peppers and spices. Served with rice.	£12.95
<b>Egyptian Koushare</b>  Lentils, rice, pasta and caramelised onions	£12.95
<b>Moroccan Style Roasted Vegetable Couscous</b>  Served with Grilled Halloumi and creamy spinach sauce	£12.95

## QUICK LUNCH FEASTS

Served from 12.00pm to 6.00pm

<b>Lamb Steaks</b> Served with mint and broad beans	£10.99
<b>Grilled Chicken Breast</b> Served with fennel sauce	£10.99
<b>Coconut King Prawns</b>  Served with crisps	£12.99
<b>Sticky Chicken Drum Sticks</b> Served with fries	£9.99
<b>Spicy Prawns</b> With lime, farro and avocado	£12.99
<b>Fish Curry</b> Served with Rice	£11.99

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

# 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>Farruj Musakhan</b> 	£15.95
Grilled boneless chicken, wrapped in village bread with onions, peppers and special herbs baked in the oven.	
<b>Grilled Lamb Kebab</b>	£16.95
Cubes of lamb served with rice and mint yoghurt	

## CHARGRILLED STEAKS

<b>Sirloin</b>	<b>Rib Eye</b>
8oz - £14.95    12oz - £18.95	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**

# FROM THE SEA

<b>Calamari Salad</b>	£6.99
Tomato, potato and olives	
<b>Octopus Salad</b>	£6.99
Tomato, hazelnut and potato	
<b>Mixed Sea Food Salad</b>	£7.99
Octopus, calamari, prawns mussels	
<b>Prawn Cocktail</b>	£6.99
<b>American Style Prawn Cocktail</b>	£7.99
<b>Mixed Seafood Soup</b>	£7.99
<b>Deep Fried Squid</b>	£6.99
Served with vegetables and blue cheese sauce	
<b>Stuffed Seabass</b>	£19.95
Served with vegetables and prawns	
<b>Fillet of Halibut</b>	£19.95
Served with mussels and spring onion broth	
<b>Bream</b>	£19.95
Served with spinach and saffron potato	

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

# 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.

**Sausage Tagine** £14.95

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

## 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

### Lamb Samboussek

Golden fried home made pastry filled with minced lamb & herbs

### Cheese Samboussek

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

### **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



6 CHAPEL BAR • NOTTINGHAM • NG1 6JQ  
T: 0115 947 3038