

A LA CARTE MENU

RESTAURANT GASTRONOMIQUE MAROCAIN

ADVANCE ORDERS



DISHES SO MOUTH WATERING THAT WE NEED THE EXTRA TIME TO PREPARE...

M'HAMMAR

(MINIMUM 2 PEOPLE)
Shoulder of lamb marinated in herbs, spices and olive oil then slowly roasted in the oven and served with a choice of rice or couscous with vegetables.

26.95 P/P

CHOICE OF BEEF TAGINE

Tender pieces of beef slow cooked with a choice of Artichoke & peas, sweet onion & rasins, fresh vegetables or sweet prunes & apricot

LARGE CHICKEN BASTILLA

(MINIMUM 10 PEOPLE)
Traditional homemade filo pastry filled with chicken and almonds - great for special occassions

Any special dietary requirements happily catered for. (Market prices applied)

We are happy to prepare any other Moroccan dishes on request.







TAGINE SPECIALITIES



Slow cooked stews. A must have in Morocco... All tagines served with a choice of couscous or saffron rice.

TAGINE LAMB BELBARKOUK Stewed Lamb in a tagine with sweet prunes and apricots

TAGINE LAMB TFAIA
Stewed Lamb in a tagine with caramelised

sweet onions and raisons

TAGINE LAMB BELKHODRA 18.95

18.95

18.95

18.95

15.95

15.95

15.95

15.95

18.95

16.95

18.95

16.95

19 95

KEBAB MAGHDOUR
Tender cubes of lamb slow cooked in tagine

Stewed Lamb with fresh vegetables

with diced tomato, parsley, olive oil, topped with fresh egg

TAGINE BELKAFTA
Lamb meatballs slow cooked in tagine with
tomato based sauce and topped with fresh

CHICKEN MAGHDOUR

Tender cubes of chicken slow cooked in tagine with diced tomato, parsley, olive oil

topped with a fresh egg

DJAJ BELBARKOUK

Chicken tagine with sweet prunes apricots

Chicken tagine with fresh vegetables

DJAJ BELKHODRA 15 95

DJAJ M'KALLI 15.95

Chicken tagine pickled with lemon and olives

DJAJ TFAIA
Chicken tagine with caramelised sweet onions and raisins

COUSCOUS SPECIALITIES



Steamed cracked wheat - The basis for the North African stews and broths which have become the premier dish of Morocco

COUSCOUS LAMBSteamed couscous with tender pieces of lamb and fresh vegetables

COUSCOUS CHICKEN
Steamed couscous with chicken and fresh vegetables

COUSCOUS AUX BROCHETTE
Steamed couscous topped with fresh

vegetables with a choice of grilled skewers:

COUSCOUS AL FASSIA

Chicken

Our Deluxe couscous dish served with lamb, chicken and grilled mergas on the side

Dishes may contain allergens. If you have any specific dietary requirements, please speak to a member of staff before ordering.



VEGETARIAN STARTERS



Did you know almost everything on this page is vegan and vegetarian? At Al Fassia we aim to please...

HARIRA Traditional moroccan soup with tomatoes, chickpeas, lentils, celery, herbs & spices HOUMOUS

Popular Mediterranean delicacy served with pitta bread

FALAFAL 7.95 Chickpeas, beans, garlic, onion & coriander

6.95

5.95

7.95

8.95

14.95

7.95

13.95

12.95

12.95

12.95

ZAALOUKGrilled aubergine with tomato, garlic, herbs and olive oil served on a bed of crispy lettuce with pitta bread

MANGOUB
Broadbean stew served on a bed of crispy salad, served with pitta bread

6.95

EPINARD A L'AILE

Spinach cooked with olive oil, garlic, herbs, spices and preserved lemon, served with

pitta bread

AL FASSIA SALAD

Selection of cold starters: Posstad authorging

Selection of cold starters: Roasted aubergine, peppers and tomato, broad beans, spinach, lentils, carrots and houmous.
Served with pitta bread.

For 1 personAvailable as a sharer for 2

vegetables

BRIWAT BELKHODRA
Homemade filo pastry stuffed with

VEGETARIAN MAIN



BASTILLA BELKHODRA

Homemade filo pastry stuffed with vegetables and vermicell served with salad and saffron rice

VEGETARIAN COUSCOUS Steamed coucous with fresh seasonal

vegetables

COUSCOUS TFAIA

Steamed couscous with caramelised sweet

onions, raisins and sweet prunes TAGINE D'ELAÂDAS 12.95

Lentil stew slow cooked with vegetables, garlic, mixed herbs and olive oil - served with rice or coucous

TAGINE D'ELKHODRAFresh vegetable stew fantasia - sereved with

TAGINE D'ELFOUL
Broad bean stew slow cooked in garlic,

mixeed herbs and olive oil - served with rice

rice or couscous

or couscous

TAGINE D'ELFOUL White bean stow with garlie mixed borbs &

White bean stew with garlic, mixed herbs & olive oil



AL FASSIA SPECIAL



STARTER



MAIN



DESSERTS



AFTER MEAL DRINKS



AL FASSIA SPECIAL

(MINIMUM 2 PEOPLE)

Let us introduce you to the wonderful, traditional tastes of Morocco with our special meze - The "must have" for over 20 years...

MOROCCAN STYLE MEZE

Selection of hot & cold starters: houmous, aubergine, roasted pepper and tomato, broad beans, carrots, lentils, spinach, filo pastry with vegetables, grilled mergas sausages, maâkouda belhout (homemade salmon fish cakes) and pitta bread

ALL FOUR MAIN DISHES INCLUDED

LAMB TAGINE

Lamb stewed in a tagine with sweet prunes & apricot

CHICKEN MKALLI

Chicken tagine pickled with lemon & olives

COUSCOUS SIDE DISH

with fresh vegetables

VEGETARIAN SIDE DISH

Lentil or Broad Bean tagine

- Starter	only	(per	person)	

- Starter & main (per persor	_	Starter	Offiy (per person)
	-	Starter	& main (per persor

SALADE D'ORANGE A LA CANNELLE Orange salad with cinnamon

BAGHRIR BERBERE
Pancake with pure honey and butter sprinkled

with almonds
- Add Ice Cream

BASTILA A LA GLACE

Filo pastry with almonds and cinnamon served with ice cream - For 1 person

- Available as a sharer for 2

CRÈME BRÛLÉE

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HOMEMADE CREME CARAMEL

MOROCCAN HOMEMADE PASTRIES

- For 1 person

ICE CREAM

- Available as a sharer for 2

MINT TEA

- For 1

- Available as a sharer for 2

MOROCCAN COFFEE

- For 1

- Available as a sharer for 2

COFFEE

MOROCCAN LIQUEUR COFFEE

FRENCH COFFEE

IRISH COFFEE

CALYPSO COFFEE

7.00

7.00

11.95 P/P 29.95 P/P

6.95

6.95

2.00

8 95

13.95

6.95

6.95

5.95

7.95

12.95

3.50

6.00

3.50

6.00

3.00

7 00

7.00



