



## 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.

**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

**BASTILLA (LARGE)**

(MINIMUM 10 PEOPLE)

Choice of chicken or seafood Bastilla - great for special occasions

**TRID**

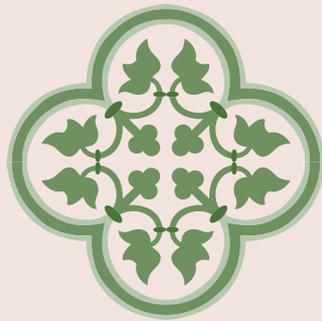
(MINIMUM 4 PEOPLE)

Chicken in a saffron, onion, herb and spice sauce - served with delicious meloui (thin layers of pastry)

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

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





**10% DISCRETIONARY SERVICE  
CHARGE ON BILLS OVER £120**



## TAGINE SPECIALITIES



## COUSCOUS SPECIALITIES



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

**TAGINE LAMB BELBARKOUK** 16.95  
Stewed Lamb in a tagine with sweet prunes and apricots

**TAGINE LAMB TFAIA** 16.95  
Stewed Lamb in a tagine with caramelised sweet onions and raisons

**TAGINE LAMB BELKHODRA** 16.95  
Stewed Lamb with fresh vegetables

**KEBAB MAGHDOUR** 16.95  
Tender cubes of lamb slow cooked in tagine with diced tomato, parsley, olive oil, topped with fresh egg

**TAGINE BELKAFTA** 13.95  
Lamb meatballs slow cooked in tagine with tomato based sauce and topped with fresh egg

**CHICKEN MAGHDOUR** 13.95  
Tender cubes of chicken slow cooked in tagine with diced tomato, parsley, olive oil topped with a fresh egg

**DJAJ BELBARKOUK** 13.95  
Chicken tagine with sweet prunes apricots

**DJAJ BELKHODRA** 13.95  
Chicken tagine with fresh vegetables

**DJAJ M'KALLI** 13.95  
Chicken tagine pickled with lemon and olives

**DJAJ TFAIA** 13.95  
Chicken tagine with caramelised sweet onions and raisins

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

**COUSCOUS LAMB** 16.95  
Steamed couscous with tender pieces of lamb and fresh vegetables

**COUSCOUS CHICKEN** 14.95  
Steamed couscous with chicken and fresh vegetables

**COUSCOUS AUX BROCHETTE**  
Steamed couscous topped with fresh vegetables with a choice of grilled skewers:

Lamb 16.95  
Chicken 13.95

**COUSCOUS AL FASSIA** 17.95  
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



## VEGETARIAN MAIN



Did you know almost everything on this page is vegan and vegetarian? At Al Fassia we aim to please... (Filo pastry contains traces of egg)

<b>HARIRA</b> Traditional moroccan soup with tomatoes, chickpeas, lentils, celery, herbs & spices	5.95
<b>HOUMOUS</b> Popular Mediterranean delicacy served with pitta bread	5.50
<b>FALAFAL</b> Chickpeas, beans, garlic, onion & coriander	6.95
<b>ZAALOUK</b> Grilled aubergine with tomato, garlic, herbs and olive oil served on a bed of crispy lettuce with pitta bread	6.95
<b>MANGOUB</b> Broadbean stew served on a bed of crispy salad, served with pitta bread	5.95
<b>EPINARD A L'AILE</b> Spinach cooked with olive oil, garlic, herbs, spices and preserved lemon, served with pitta bread	5.95
<b>AL FASSIA SALAD</b> Selection of cold starters: Roasted aubergine, peppers and tomato, broad beans, spinach, lentils, carrots and houmous. Served with pitta bread. - For 1 person - Available as a sharer for 2	7.95 13.95
<b>BRIWAT BELKHODRA</b> Homemade filo pastry stuffed with vegetables	6.95

### *All our vegetarian mains are Vegan*

<b>BASTILLA BELKHODRA</b> Homemade filo pastry stuffed with vegetables and vermicell served with salad and saffron rice	12.95
<b>VEGETARIAN COUSCOUS</b> Steamed coucous with fresh seasonal vegetables	11.95
<b>COUSCOUS TFAIA</b> Steamed couscous with caramelised sweet onions, raisins and sweet prunes	10.95
<b>TAGINE D'ELAÂDAS</b> Lentil stew slow cooked with vegetables, garlic, mixed herbs and olive oil - served with rice or coucous	10.95
<b>TAGINE D'ELKHODRA</b> Fresh vegetable stew fantasia - sereved with rice or coucous	11.95
<b>TAGINE D'ELFOUL</b> Broad bean stew slow cooked in garlic, mixed herbs and olive oil - served with rice or coucous	10.95
<b>TAGINE D'ELOUBIA</b> White bean stew with garlic, mixed herbs & olive oil	10.95



## AL FASSIA SPECIAL



## STARTER



## MAIN

(includes all 4 dishes)



## 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

### 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 person)

9.95

26.95

### SALADE D'ORANGE A LA CANNELLE

Orange salad with cinnamon

5.95

### BAGHRIR BERBERE

Pancake with pure honey and butter sprinkled with almonds

- Add Ice Cream

5.95

2.00

### BASTILA A LA GLACE

Filo pastry with almonds and cinnamon served with ice cream

- For 1 person

- Available as a sharer for 2

7.95

12.95

### CRÈME BRÛLÉE

5.95

### HOMEMADE CREME CARAMEL

5.95

### ICE CREAM

4.95

### MOROCCAN HOMEMADE PASTRIES

- For 1 person

- Available as a sharer for 2

6.95

11.95

### MINT TEA

- For 1

- Available as a sharer for 2

3.00

5.00

### MOROCCAN COFFEE

- For 1

- Available as a sharer for 2

3.00

5.00

### COFFEE

2.50

### MOROCCAN LIQUEUR COFFEE

6.00

### FRENCH COFFEE

6.00

### IRISH COFFEE

6.00

### CALYPSO COFFEE

6.00



## STARTERS



<b>TRADITIONAL BASTILLA</b> Homemade filo pastry filled with chicken and almonds - The starter to have...	8.95
<b>BRIWAT BELKAFTA</b> Homemade filo pastry with minced lamb	6.95
<b>BRIWAT BELHOUT</b> Homemade filo pastry with fresh seafood	6.95
<b>BRIWAT PANACHÉ</b> Selection of Briwat including seafood, minced lamb and vegetables	8.95
<b>MERGAS</b> Moroccan spicy sausage on a bed of salad with pitta bread	7.95
<b>CREVETTE ROYAL</b> Tiger King Prawns with a spicy tomato and garlic sauce - served with saffron rice	8.95
<b>SARDINE A LA SHARMOULA</b> Stuffed sardines with parsley, garlic, cumin and lemon	8.95
<b>MAÂKOUDA BELHOUT</b> Homemade salmon fish cake	6.95

## FISH SPECIALITIES



<b>KIMROUM</b> Tiger King Prawns in spicy tomato garlic sauce served with saffron rice	17.95
<b>TAGINE D'ELHOUT</b> Salmon gently cooked with olive oil, mixed herbs and fresh vegetables - served with rice or couscous	16.95
<b>SALMON GRILLÉ</b> Served with saffron rice and salad.	15.95
<b>TAGINE BELKEFTA D'ELHOUT</b> Fish balls cooked with garlic, olive oil, tomato, herbs, spices and a hint of lemon - served with rice or coucous	15.95
<b>BASTILLA D'ELHOUT</b> Homemade filo pastry stuffed with seafood and vermicelli served with rice and salad	16.95

## GRILLS



All dishes served with saffron rice and salad	
<b>BROCHETTES DE KAFTA</b> Grilled minced lamb with traditional herbs and spices.	13.95
<b>BROCHETTES D'AGNEAU</b> Cubes of lamb with traditional herbs and spices	16.95
<b>BROCHETTES DE POULET</b> Grilled tender pieces of chicken with traditional herbs and spices	13.95
<b>PANACHÉ DE BROCHETTE</b> Grilled minced lamb, mergas and chicken	16.95

## SIDES



<b>TOSSED MIXED SALAD IN OLIVE OIL</b>	3.95
<b>SIDE BROAD BEAN OR LENTIL TAGINE</b>	5.95
<b>RICE, COUSCOUS, PITTA BREAD</b>	2.00
<b>KHOUBZ</b> Homemade Moroccan Bread	2.50
<b>OLIVES</b>	3.00



**PRIVATE ROOM FOR HIRE**

Seating for up to 40

Please ask for further details

01753 855 370

27 St. Leonards Road, Windsor, SL4 3BP

[www.alfassiarestaurant.com](http://www.alfassiarestaurant.com)



## A LA CARTE MENU

RESTAURANT GASTRONOMIQUE MAROCAIN