SUGAR BOAT

# COOKS MOROCCO

## Thursday 22nd January

## Small plates 9.5

**Grilled Chermoula Sardines**
Chargrilled sardines marinated in Moroccan herbs, garlic, and lemon

**Grilled Lamb Keftas**
Spiced lamb skewers

**Merguez Sausage**
Spicy North African lamb sausage

**Pastilla**
Crisp pastry roll with spiced vegetables, almonds

## Large plates 20

**Lamb Tagine**
Slow-cooked lamb, aromatic spices and potatoes

**Chicken couscous**
Steamed real couscous served with vegetables, chicken and fragrant broth

**Baked aubergine & tfaya**
Roasted pine nuts, harissa, fresh herbs, chickpeas and caramelised onion sauce

## Sides, salads & sauces

**Msemmen bread 4.5**
Flaky pan-fried flatbread

**Harissa 2.5**
A bold chili paste with smoky heat and spices

**Chermoula 2.5**
Fresh herbs, shallots, citrus and garlic

**Daghmira 2.4**
Rich caramelised onion base, olives and preserved lemon

**Carrot Salad 3.5**
Grated carrots with citrus and gentle spice

**Green Veg Salad 3.5**
Seasonal greens with olives and preserved lemon

**Chickpea, Mint & Coriander Salad 3.5**
Chickpeas tossed with fresh herbs and citrus

## Desserts

**Sfenj 8**
Light Moroccan doughnuts, crisp outside, soft inside

**Mint Tea / Coffee & Ghriba**
Fresh mint tea or coffee served with traditional almond biscuits