



THE TAGINE SPECIAL MENU

Chorba (Soup) **VF/DF**

traditional North African soup, cooked with chick peas and fresh tomatoes

£39.00 per person

SELECTION OF STARTERS

Zaalouk **VF/DF/G**

compote of aubergines cooked with tomato sauce, parsley, fresh coriander and olive oil

OR

Houmous* **V/GF**

chickpeas purée served with crispy pitta bread and ouzania olive oil

OR

Kefta Meshwiya **GF**

grilled lamb kefta, mechouia dip & coriander

MAIN COURSE

Zizou Grill

Merguez, Lamb Chop, Mince Beef, Lamb and Chicken skewers served with selection of salad

Chicken Djaj Tagine **GF/DF**

Traditional chicken with preserved lemons, olives, onion compote and saffron

Lamb Barkouk Tagine **GF/DF**

Slow cooked lamb shank with prunes, almonds, poached pear and sesame seeds

Fish Tagine **GF/DF**

Sea bass cooked in plancha with potato, fennel, in a tomato sauce + purple olives

Batenjan Bil Jibneh*

Baked aubergine stuffed with roasted peppers, rocket salad and goat cheese

+ Extra's see side dishes

DESSERT

Selection of Moroccan pastries and mint tea

GF Gluten Free **DF** Dairy Free **V** Vegan/Vegetarian

ALLERGEN ADVICE:

Some dishes may contain traces of the following allergens, Wheat, Gluten, Peanuts, Sesame Seeds, Celery, Soybeans, Milk, Eggs, Mustard, Lupin, Molasses, Crustaceans, Fish, Sulphur Dioxide.

PLEASE NOTE that if you are pregnant, You may need to be cautious when consuming any of the above dishes, for any questions regarding allergen contents please ask your waiter or management. **Thank you**



STARTERS TO SHARE

Chorba (Soup) VF/DF £7.50

Traditional North African, cooked with chick peas and fresh tomatoes

Zaalouk VF/DF/GF £7.50

compote of aubergines cooked with tomato sauce, parsley, fresh coriander and olive oil

Mechouia VF/DF/GF £7.50

slow cooked grilled pepper cooked with tomato sauce cumin, garlic and olive oil

Houmous V/GF £7.50

chickpeas purée served with crispy pitta bread and ouzania olive oil

Slata Barda VF/DF/GF £7.50

Sliced beetroot with honey, cinnamon, olive oil and a touch of balsamic vinegar

Carrot Salad VF/DF/GF £7.50

Cooked carrot with garlic, coriander and morrocan spices

Marinated Olives £4.50

Baba Ghanush V/GF £7.50

Smoked aubergine, served with sauté spring onions

Merguez Meshwi £8.50

Grilled spicy beef sausages, sesame seeds

Kefta Meshwiya GF/DF £8.50

grilled beef kefta, mechouia dip & coriander

Lahm Meshwiya GF/DF £12.50

Lamp chops served with buckwheat and spinach

Pastilla of Chicken £12.50

sweet and spicy filo pastry with pistachio and cinnamon

Assortment of Briouats £10.90

Selection of filo pastry with chicken, beef, spinach and goats cheese

Vegetable Mezze V/DF/GF £22.00

Vegetarian mezze including 5 dips from the cold kemia - excluding the Baba Ghanush*



TO FOLLOW

Couscous Mechoui for Two DF

Slow roasted lamb shoulder
couscous with dates

£29 per person

Zizou Grill DF £23.00

Merguez, Lamb Chop, Mince Beef,
Lamb and Chicken skewers served with
selection of salad

for 2 people £44.00

for 4 people £90.00

Couscous Zizou DF £24.00

Traditional couscous served with lamb,
grilled chicken, merguez and vegetable
broth sauce

Veg Couscous VF/DF £19.00

Traditional veg couscous, courgette, carrots,
pumpkin, cabbage mix.

Lamb Barkouk Tagine DF/GF £23.00

Slow cooked lamb shank with prunes,
almonds, poached pear and sesame seeds

Tagine Mamounia DF/GF £23.00

Slow cooked lamb shank with baby
aubergine, new potato & purple olives.

Tagine Ishoufan DF/GF £23.00

Slow cooked lamb shank with spiced spinach

Tagine Kefta DF/GF £20.00

Beef meatballs cooked with tomato sauce
and moroccan spices finished with a
poached egg

Tanjia Lamb for Two DF

Lamb shank slow cooked in a clay pot with
saffa couscous

£25 per person

Tagine of the Day (Ask the waiter) £22.00

Tagine Djaj DF/GF £20.00

Traditional chicken with preserved lemons,
olives, onion compote and saffron

Tagine Baldy DF/GF £20.00

Traditional chicken with chickpeas and
batata frite

Tagine Lala Fatima DF/GF £20.00

Traditional chicken with preserved lemons,
purple olives, potatoes and saffron

Healthy Fish DF £24.00

Grilled salmon served with roasted
veg quinoa

Fish Tagine DF/GF £24.00

Sea bass cooked in plancha with potato,
fennel, in a tomato sauce + purple olives

SALAD

Vegetarian with Goat

Cheese Salad V £19.00

Chicken Salad DF £19.00

VEGETARIAN

Batenjan Bil Jibneh V £19.00

Baked aubergine stuffed with roasted
peppers, rocket salad and goat cheese

Veg Tagine VF/DF/GF £19.00

Slow cooked vegetables with fresh tomato sauce

Spinach Chakchouka £19.00

served with goats cheese

SIDES

Ishoufan (Spiced Spinach)
+ Sesame Seeds £5.50

Couscous VF/DF £4.00

Saffa Couscous VF/DF £4.00

Rice DF/GF £4.00

Marinated Olives £4.50

Green Salad £5.00

Batata Hara VF/DF/GF £4.00

Marguez Batata Hara £6.50

French Beans VF/DF/GF £5.00

Morrocan Bread V £4.00

Flat Bread VF £4.00

Harissa VF £3.50

Pitta Bread £2.50

Tahini Sauce £3.50



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FRUIT COCKTAILS

Mint Sahara £6.00
Fresh mint shaken with lemon juice and gomme (sugar syrup) topped up with soda

Berber Cooler £6.00
Fresh Raspberry purée shaken with apple and fresh orange juice

Skinjbir £6.00
Fresh Mango puree shaken with ginger, and pineapple juice.

Idjassa £6.00
A fresh pear puree and kiwi shaken with apple juice and a touch of orange blossom water

Cobra Beer £6.00
(Non-alcoholic)

HOT DRINKS

Pot of fresh Moroccan Mint tea
(medium) £8.00 / (large) £12.00

English tea/Earl Grey £3.00

Fresh Herbal Teas

Orange Blossom & Mint £3.00

Cinnamon & Mint £4.00

Cardamon & Mint £4.00

COLD DRINKS

Coke / Diet £4.00

Lemonade £4.00

Apple Juice £4.00

Pineapple Juice £4.00

Cranberry Juice £4.00

Orange juice £4.00

Fresh Lemon juice £5.00

Still/sparkling mineral
water (750ml) £4.00

Tonic water £3.50

An optional 12.5% service charge will be added to your bill

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Visit Tagine restaurant on Facebook for special offers and promotions

We also organise weddings and private parties, call us on **+44 20 8037 7961**
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