

Zaytoona

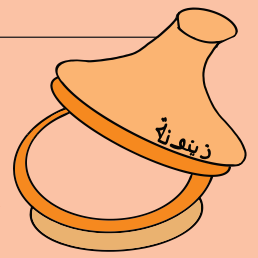
Moroccan Restaurant
زيتونة



APPETIZER

BAKED BREAD £2.00 **vg** MIXED OLIVES £3.00 **vg**

OLIVE OIL AND BALSAMIC POMEGRANATE MOLASSES £3.00 **vg**



MEZZE

PASTILLAS £10.00

Traditional Moroccan pastry.

Filo pastry with a sweet & savoury shredded Chicken mix. Served with toasted crushed almonds & cinnamon on top.

WARM SPICY CARROT SALAD £5.00 **vg**

Lightly cooked carrots tossed with spices, finished in a spicy puree base

MOROCCAN SPICED POTATOES £5.00 **vg**

Fine cut potatoes fried in traditional spices

SAUTEED SPINACH & OLIVES £5.00 **vg**

HUMMUS & BREAD £5.00 **vg**

YOGHURT £4.00 **vg**

Cucumber, yoghurt & mint

MOROCCAN SALAD £5.00 **vg**

Finely chopped cucumber, tomatoes & onions

ZAALOUK £6.00 **vg**

Aubergine cooked in chopped tomato sauce

LENTILS £3.00 **vg**

Cooked with Moroccan spices & carrots and potatoes

HARIRA SOUP £7.00 **vg**

Traditional Moroccan soup with lentils, chickpeas & spices

CHARCOAL GRILL

BBQ CHICKEN SHASHLIK £15.00

Grilled chicken pieces marinated in Moroccan spices

Served with vermicelli rice & salad

PAN FRIED SEA BASS £19.00

Marinated in Moroccan spices & garlic

Served with vermicelli rice & salad

BBQ LAMB SHASHLIK £17.00

Grilled lamb pieces marinated in Moroccan spices

Served with vermicelli rice & salad

TAGINE

BONELESS CHICKEN 17.00

Boneless Chicken bedded on potatoes with chicken sauce with olives & lemons

BARKOK BONELESS LAMB 19.00

Barkok Lamb with a Moroccan spiced sauce, topped with dried apricots & prunes sprinkled with sesame's & almonds

VEGETABLE £14.00 **vg**

Steamed Moroccan spiced carrots, courgette, pumpkin, potatoes, green peas topped with Fries or Rice

BARKOK LAMB SHANK £23.00

with a Moroccan spiced sauce, topped with dried apricots & prunes sprinkled with sesame's & almonds

BEEF KOFTA £17.00

Slow cooked Moroccan spiced tomato stew with balls of Beef Kofta, topped with a poached egg

SEABASS £19.00

Fresh fillet Seabass bedded on Moroccan spiced potatoes in a lemon and tomato based sauce with delicately cut bell peppers

Extra Vegetables

(Carrots, Courgettes, Pumpkin & Potatoes)

£4.99

COUS COUS

ROYAL COUS COUS £29.00

To Share, BBQ Chicken & Lamb cooked with Seasonal vegetables, chickpeas & raisins

BBQ LAMB £19.00

BBQ Lamb cooked with Seasonal vegetables, chickpeas & raisins

BBQ CHICKEN £17.00

BBQ Chicken cooked with Seasonal vegetables, chickpeas & raisins

VEGETABLE £14.00 **vg**

Saucy Seasonal vegetables, chickpeas & raisins

SIDES

FRIES 3.00

VERMICELLI RICE 4.00

COUS COUS 4.00

HOUSE SALAD 4.00

BOTTLED BEER

Casablanca – £4.69 . Red Peroni – £4.69

Kopparberg Cider – £4.49 . Budweiser ‘Budva’ – £6.69

Becks 0% – £3.50

SOFT DRINKS

Coca-Cola - £3.50

Coca-Cola Diet - £3.50

7up - £3.50

J20 - £3.50

Appletiser - £3.00

San Pelligrino - £3.00

Pomegranate/Aranciata/

Limonta

Schweppes

Tonic / Slimline 3.00

WATER

Still £3.00

Sparkling £3.00

JUICE £3.00

Cranberry/Apple/Orange/Pineapple

HOT DRINKS

English Breakfast Tea-£2.75

Caffe Americano – £2.75

Caffe Latte – £3.25

Cappuccino – £3.15

Hot Chocolate – £4.00

Mocha – £4.00

Espresso - £2.75/2.95

ACHAI MAGHREBI

Traditional

Moroccan Mint tea,
served in a teapot
with authentic green
tea blend.

£4.75

NOSS NOSS

Traditional Moroccan
Coffee , half black and half
white
£3.50

CLASSIC LIQUOR 25ml

Campari – £5.25

Aperol – £5.25

Cinzano £5.25

Pernod - £5.25

Pimm's - £5.00

COGNAC 25ml

Remy Martin V.S.O.P – £6.50

Courvoisier V.S Coganc – £6.00

RUM 25ml

British Navy HMS Prussers Rum – £5.50

Rhum Jm Blanc Agricole – £6.50

Penny Blue VSOP BB&Rudd – £6.50

Clement Rhum Ambre – £6.50

Ron Barcelo ‘Gran Platinum’ - £6.50

Ron Barcelo ‘ Gran Anejo’ – £6.50

DESSERT

GELATO £4.00



SELECTION OF
TRADITIONAL
PASTRIES
£5.00

TRADITIONAL
MOROCCAN
BAKLAVA
£5.00

RED WINE

Coteaux Du Liban ‘Rouge Passion’ 2021 £28

Chateau Nakad ‘Cuvée L’Alouette’ 2021 £34

Domaine De Shari ‘Beni M’Tir’ 2022 £24 / £8.99

Domaine Ouled Thaleb ‘ De Siroua Syrah 2019 £27

Sidi Brahim ‘ Coteaux De La Medijerda’ Merlot £32

Ksar Rouge ‘Beni M’tir’ 2017 £27

WHITE WINE

Coteaux Du Liban ‘Blanc Finesse’ 2021 £28.00

Coteaux Du Liban ‘Sauvignon Blanc’ 2021 £29.00

Les Trois Domaines ‘Zniber’ 2020 £24.00 £8.99

Domaine Ouled Thaleb ‘ De Siroua Chardonnay’ £29.00

ROSÉ

Coteaux Du liban ‘Rose Desir’ 2022 £26.00

Domaine De Sahari ‘Beni Mtir’ 2022 £24.00 £8.99

Sidi Brahim ‘ Grenache Syrah’ 2019 £32.00

All of our wines are sourced directly from the
vineyards of Lebanon , Morocco and Tunisian wine

WHISKY 25ml

Jack Daniels - £4.25

Bells - £4.25

Jamesons – £4.25

Woodford Reserve

Straight Bourbon – £5.00

Luxardo – £5.00

Lemoncello – £5.00

GIN 25ml

Tanqueray no.10 – £5.00

Tanqueray Seville – £5.25

Bombay Sapphire – £5.50

Mermaid Pink – £5.50

Mermaid Zest – £5.50

Mermaid Blue – £5.50

COCKTAILS

AGADIR BREEZE

Pineapple Juice, Martini Blanco, Bombay
Sapphire, White wine, Triple Sec

MARRAKESH SUNRISE

Orange Juice, Pineapple Juice, Lime juice,
Tequila Orange, Fireball, Southern
Comfort

CASABLANCA CORNICHE

Pineapple Juice, Cranberry Juice, Straw-
berry Syrup, Pink Gin, Red Wine, Rosso
Martini, Vodka

For £9.99

MOCKTAILS

MIDNIGHT MEDINA

Cranberry Juice, Lime Juice, Strawberry
Syrup and Blackcurrant Syrup

ZWINA

Apple , Lime juice , Ginger beer

TANGIER SUNRISE

Orange juice, Pineapple juice,
Strawberry syrup

For £7.99

Raki

Served as double shot , with ice and a bottle
of water as a traditional mixer or a bottle of
raki served in an ice bucket

Tekirdag Rakisi Gold Series – £11.50 / 36.00

El Massaya Arak – £13.50 / 38.75