



THE TAGINE SPECIAL MENU

comes with tea and coffee at the end of the meal

SELECTION OF STARTERS

£29.00 per person

Chorba

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

Assortment of Briouats

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

OR

Merguez Batata Harra*

Spicy fried potato with grilled merguez

OR

Kefta Meshwiya

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

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

Lamb Barkouk Tagine

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

Fish Tagine

Slow cooked fish selection with potato and moroccan tomato sauce

Batenjan Bil Jibneh*

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

DESSERT

Selection of Maghrebine pastries and mint tea

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**

* suitable for vegetarians



STARTERS TO SHARE

Chorba £6.00
traditional North African, cooked with chick peas and fresh tomatoes

Zaalouk* £6.00
compote of aubergines cooked with tomato sauce, parsley, fresh coriander and olive oil

Mechouia* £6.00
slow cooked grilled pepper cooked with tomato sauce cumin, garlic and olive oil

Houmous* £6.00
chickpeas purée served with crispy pitta bread and ouzania olive oil

Slata Barda* £6.00
Sliced beetroot with honey, cinnamon, olive oil and a touch of balsmic vinegar

Carrot Salad* £6.00
Cooked carrot with garlic, coriander and morrocan spices

Olives £3.00

Baba Ghanush* £6.00
Smoked aubergine, served with sauté spring onions

Merguez Meshwi £6.50
chargrilled spicy lamb sausages

Kefta Meshwiya £6.50
grilled lamb kefta, mechouia dip & coriander

Lahm Meshwiya £8.50
Lamp chops served with buckwheat and spinach

Pastilla of Chicken £8.50
sweet and spicy filo pastry with almonds and cinnamon

Assortment of Briouats £7.90
Selection of filo pastry with chicken, beef, spinach and goats cheese

Vegetable Mezze* £15.00
Vegetarian mezze consists of any 5 dips from the cold kemia - excluding the Baba Ghanush*



TO FOLLOW

Couscous Mechoui for Two

Slow roasted lamb shoulder with authentic spices £19 per person

Zizou Grill £17.00

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

for 2 people £32.00

for 4 people £59.00

Couscous Zizou £17.00

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

Lamb Barkouk Tagine £17.00

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

Tagine Walida £17.00

Slow cooked lamb shank with potato, fennel and french beans

Tagine Ishoufan £17.00

Slow cooked lamb shank with spiced spinach

Fish Tagine £17.00

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

Healthy Fish £17.00

Grilled salmon served with roasted veg quinoa

Tagine Djaj £15.00

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

Tanjia Lamb for Two

Lamb shank slow cooked in a clay pot with saffa couscous £19 per person

Tagine of the Day £17.00

Tagine Baldy £16.00

Traditional chicken with chickpeas and batata frite

Tagine Lala Fatima £16.00

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

Tagine El Waza £16.00

Duck breast served with chick peas stew & pistachio

Tagine Kefta £14.00

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

Batenjan Bil Jibneh* £13.00

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

Vegetarian with Goat Cheese Salad* £10.00

Chicken Salad £12.00

Vegetable Tagine* £12.00

Slow cooked vegetables with fresh tomato sauce

Veg Couscous* £12.00

Steamed cracked wheat served with chick peas, raisins and veg broth bouillon

Green Salad £4.00

Batata Hara £4.00

Marguez Batata Hara £5.50

French Beans £4.00

Moroccan Bread £3.00

Flat Bread £2.50

Harissa £1.50

SIDES

Ishoufan (Spinach) £4.50

Couscous £3.00

Saffa Couscous £3.00

Rice £3.00

Marinated Olives £3.00



FRUIT COCKTAILS

Mint Sahara £4.50
Fresh mint shaken with lemon juice and gomme (sugar syrup) topped up with soda

Berber Cooler £4.50
Fresh Raspberry purée shaken with apple and fresh orange juice

Skinjbir £4.50
Fresh Mango pureé shaken with ginger, and pineapple juice.

Idjassa £4.50
A fresh pear puree and kiwi shaken with apple juice and a touch of orange blossom water

SHISHA

All kind of flavours
(please ask waiter for flavours available)

£13.00

Shisha with Medium Tea £17.00

Shisha with Vegetable

Mezze and Tea Pot £25

HOT DRINKS

Pot of fresh Moroccan Mint tea
(medium) £6.00 / (large) £8.99

English tea/Earl Grey £2.00

Moroccan coffee £2.50

Latte £2.50

Cappuccino £2.50

Single espresso £2.00

Double espresso £2.50

Fresh Herbal Teas

Orange Blossom & Mint £2.50

Cinnamon & Mint £2.50

Cardamon & Mint £2.50

COLD DRINKS

Coke £2.50

Lemonade £2.50

Apple Juice £2.50

Pineapple Juice £2.50

Cranberry Juice £2.50

Orange juice £2.50

Fresh Lemon juice £2.50

Still/sparkling mineral
water (750ml) £3.00

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

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We also organise weddings and private parties, call us on 020 8675 7604

info@zizoutagine.com

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