



# THE MEDINA

Moroccan & Mediterranean Cuisine

## STARTERS

### (B) Served with Bread

- Chickpea Houmous (B)** - Chickpea Dip with Tahini and Olive Oil - £4
- Beetroot Houmous (B)** - Smooth Chickpea & Beetroot Dip with Garlic, Lemon & Olive Oil - £4
- Zaalouk (B)** - Smoked Aubergine and Tomato Dip with Olive Oil and Garlic - £4
- Chermoula Olives** - Olives Marinated with Herbs, Garlic and Lemon - £4
- Taktouka (B)** - Roasted Peppers and Tomato Salad with Olive Oil and Garlic - £4
- Falafel** - Chickpea Fritters with Beetroot Houmous Dip, Pickles and Garlic Dressing - £4
- Beetroot and Parsley Salad** - Beetroot with Fresh Parsley and Citrus Dressing - £4
- Cauliflower & Preserved Lemon Salad** - Roasted Cauliflower, Preserved Lemon and Parsley - £4
- Carrot & Coriander Salad** - Sweet Carrots with Cumin and Citrus Dressing - £4
- Harira** - Moroccan soup with Lentils, Chickpeas, Tomatoes & warm spices - £4
- 2 Mini Chicken Pastillas** - Golden Filo Pastry filled with Spiced Chicken, Egg, Caramelised Onions, Toasted Almonds, finished with Cinnamon and Icing Sugar - £10

## MOROCCAN DISHES

### Served with Steamed Couscous and Bread

- Lamb Tagine with Prunes** - Slow-cooked Lamb in a Cinnamon and Saffron Sauce, finished with Prunes and Toasted Almonds - £14
- Beef Tagine with Onions and Raisins** - Slow Cooked Beef with Silky Onions, Plump Raisins and Fragrant Spices, topped with a Boiled Egg for Extra Richness - £14
- Chicken Tagine with Preserved Lemon** - Tender Chicken Simmered with Green Olives, Preserved Lemon, Garlic, Ginger and Potatoes in a Rich Savoury Gravy - £12.50
- Chicken Tagine with Artichoke & Peas** - Slow Cooked Chicken with Tender Artichokes, Sweet Peas and Saffron in a Fragrant and Golden Gravy - £12.50
- Onion and Raisin Tagine** - Caramelised Onions and Raisins topped with Chickpeas in a rich Cinnamon Gravy - £11
- Large Chicken Pastilla** - Golden Filo Pastry filled with Spiced Chicken, Egg, Caramelised Onion and Toasted Almonds, finished with Cinnamon and Icing Sugar (Pre-Order Only) - £20

## MEDITERRANEAN GRILL

### Served with Salad and Rice or Fries

- Chicken Meshwi** - Grilled Chicken Breast Marinated Moroccan Style - £10
- Lamb Meshwi** - Grilled Marinated Cuts of Lamb - £10.50
- Kefta Chermoula** - Minced Lamb with Aromatic Chermoula - £10
- Mixed Grill** - Chicken, Lamb, Kefta & Merguez Sausage - £15
- Merguez Sausage** - Traditional Moroccan Sausages with Harissa Mayo - £12
- Vegetable Platter** - Falafel, Halloumi, Grilled Vegetables, Houmous & Garlic Mushrooms - £12
- Moroccan Chicken Half** - Half Chicken in Ras El Hanout Sauce - £9.50
- Moroccan Chicken Whole** - Whole Chicken in Ras El Hanout Sauce - £15

## FRENCH TACOS

### Stuffed with Herbed Fries, Crispy Onions and Medina Taco sauce

- Original Chicken** - Marinated Grilled Chicken, Melted Cheese and Sliced Peppers - £7
- Ras El Hanout Chicken** - Chicken cooked in Ras El Hanout Sauce, Melted Cheese, Pickles - £7
- Crispy Fried Chicken** - Crispy Fried Chicken with Pickles and Harissa Sauce - £7
- Beef Kefta** - Seasoned Minced Beef with Mozzarella and Black Olives - £7
- Merguez** - Traditional Moroccan Sausage with Caramelised Onions, Jalapeños and Pomegranate Molasses - £7
- Medina Mixed Grill XL** - Grilled Chicken, Merguez Sausage, Beef Kefta and Cheese - £9
- Mediterranean Veggie** - Grilled Mediterranean Vegetables, Falafel and Cheese - £7

## LOADED FRIES

### Loaded Fries layered with Bold Medina Flavours and Saffron Slaw

- Chicken Medina Fries** - Grilled Chicken, Pickles, Crispy Onions - £7
- Ras El Hanout Fries** - Ras El Hanout Chicken, Pickles, Crispy Onions and Garlic Sauce - £7
- Beef Kefta Fries** - Moroccan Minced Beef, Olives, Crispy Onions - £7
- Spiced Merguez Fries** - Merguez Sausage, Caramelised Onions, Pomegranate Molasses - £7
- Crispy Chicken Fries** - Fried Crispy Chicken, Feta Cheese, Pickles and Harissa - £7
- Harissa Veggie Fries** - Grilled Vegetables, Crumbled Feta, Falafel and light Harissa Dressing - £7

## SIDES

- Msimen** - Traditional Moroccan Layered Flat Bread - £2.50
- Flat Bread** - Brushed with Olive Oil, herbs and Sea Salt - £2.50
- Saffron Rice** - Fragrant Basmati with Saffron and Butter - £3
- Plain Rice** - Fragrant Basmati - £2.50
- Couscous** - Steamed Semolina Grains, Olive Oil, Herbs - £3
- Saffron Slaw** - Creamy Saffron Coleslaw with fresh Dill - £3
- Fries with Herbs** - Salted Fries with Dried Herbs - £3
- Fries** - Crisp Golden Fries with Sea Salt - £3

## DRINKS

- Mint Tea** - Traditional Moroccan Mint Tea - £5 per pot
- Avocado Smoothie** - Rich and Creamy Moroccan Classic, Ripe Avocado Blended with Milk and a touch of Honey - £4
- Dragon Juice** - Vibrant fusion of Dragon fruit and Pineapple - £4
- Moroccan Mint Lemonade** - A Refreshing blend of Zesty Lemon, cooling Mint, and a hint of sweetness - £4
- Fizzy Can** - £1.50