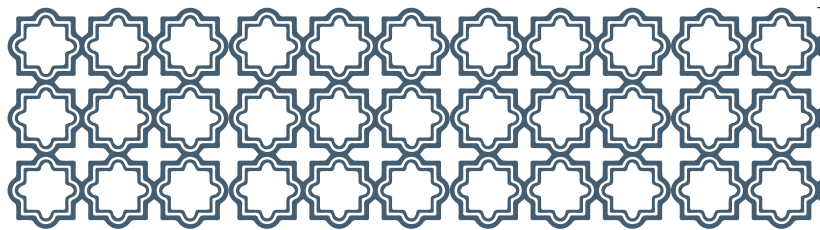


# LOS MOROS

لوس موروس



## MODERN NORTH AFRICAN KITCHEN

Food allergies and intolerances:  
Please ask a member of staff if you require  
information on the ingredients in any of the  
dishes

### SMALL PLATES

Hummus <small>V VE GF N</small>	4
Zaalouk <small>V VE GF</small> <i>Moroccan aubergine dip</i>	4
Cacik <small>V GF</small> <i>Turkish yoghurt and cucumber dip</i>	4
Whipped feta with smoky Urfa pepper oil <small>V GF</small>	5
<i>All dips are served with freshly toasted pitta</i>	
Homemade Merguez sausages <small>GF</small>	6
Falafel <small>V VE GF</small>	5

### BIG PLATES

Mechoui Lamb Shank <small>GF N</small> <i>Slow cooked Lamb shank in a mechoui spice blend, served with Ras el Hanout celeriac puree, and chilli &amp; garlic tenderstem broccoli</i>	18
Persian Chicken <small>GF</small> <i>Marinated chicken escalopes in saffron, rosemary and garlic, served with Batata Harra, harissa mayo, and our signature pickled slaw</i>	14
Grilled Seabass fillets with Chermoula <small>GF</small> <i>Served with Batata Hara, burnt baby courgettes, basil oil and saffron aioli</i>	16

### SIDE PLATES

Batata Harra <small>V VE GF</small> <i>Lebanese spiced potatoes</i>	4
Moroccan salad <small>V VE GF</small> <i>Vine tomatoes, cucumber and red onion dressed in extra virgin olive oil &amp; lemon juice and herbs</i>	3.5

Harissa chicken wings <small>GF</small>	6
Garlic, chilli & white wine king prawns <small>GF</small>	8
Yorkshire halloumi with chermoula <small>V GF</small>	6
Salt Cod croquettes <i>Served with smoked garlic mayo &amp; dill oil</i>	8
Spinach & Feta Bourek <small>V N</small> <i>Crispy Brik pastry parcels served with pinenuts &amp; honey</i>	6
Souk Olives <small>V VE GF</small>	3.5

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Lamb Merguez sausages with butterbeans, Cacik, Urfa oil <small>GF</small> <i>Served with Haxby Bakehouse garlic sourdough</i>	12
Shakshouka <small>V</small> <i>Pepper and tomato stew with poached eggs. Served with Haxby Bakehouse garlic sourdough. Swap eggs for eggplant &amp; chermoula for the vegan option</i>	10
Butternut squash tagine with chickpeas, apricots and steamed couscous <small>V VE</small>	10
Moroccan Mussels <small>GF</small> <i>Cooked in a spicy tomato sauce, served with Haxby Bakehouse garlic sourdough</i>	12

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Toasted pitta <small>V VE</small>	2
Haxby Bakehouse garlic sourdough <small>V VE</small>	2
Garlic & Chilli tenderstem broccoli <small>V VE GF</small>	4.5
Moroccan carrot and mint salad <small>V VE GF</small>	3.5

