

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

Los Moros Hummus ^{V VE GF N}
With sour dough flat bread

Zaalouk ^{V VE GF}
Moroccan aubergine dip
with sour dough flat bread

Los Moros Falafel ^{V VE GF}

Los Moros Merguez ^{GF}

Spinach & Feta Bourek ^{V N}
Crispy Brik pastry parcel served
with pinenuts & honey

BIG PLATES

Los Moros Shakshouka ^{V VE GF}
Red peppers and tomatoes stew with poached
free range eggs. Served with Haxby Bread.
Swap eggs with eggplants and chermoula for a
vegan option.

Butternut Squash Tajine ^{V VE}
With chickpeas, apricots and steamed couscous

Chicken, Potatoes, Olives and
Preserved Lemon Tajine ^{GF}

Algerian Cassoulet ^{GF}
Merguez and butter bean stew served with
Cacik, Urfa Flakes and Haxby bread

SIDE PLATES

Moroccan salad ^{V VE GF}

Young Leaf, shaved parmesan and
Balsamic dressing salad ^{V GF}

Button Creamery Cumin Gouda Mash ^{V GF}

TO BEGIN

Rose Harissa nuts ^N 3.5

Casablanca Olives 4

Marinated Anchovies 4.5

4.5 ZFC Chicken 7
Zaatar Fried Chicken with preserved lemon mayo

4.5 Wedded Sardines ^{GF} 7.5
Chermoula stuffed butterflied sardine fillets

5 Yorkshire Squeaky and chermoula ^{V GF} 7.5

6.5 Smoked Haddock Croquettes 7.5
With rose harissa aioli

6.5 King Prawns in garlic, chilli ^{GF} 8
and white wine

12 Beef Tanjia ^{GF} 16
Slow cooked OX cheeks in delicate spices, saffron
and preserved lemon. Served with "Button Creamery"
Cumin Gouda Mash

12 Mechoui Lamb Shank ^{GF} 18
Slow cooked lamb shank in a Mechoui spice blend.
Served with Ras EL Hanout celeriac puree and
tenderstem broccoli

14 Pan Roasted Hake, Chermoula, Pea and
Asparagus Pearl Couscous Risotto 18

Garlic and Chilli Tenderstem Broccoli ^{V VE GF} 6

Sour Dough Flat Bread ^{V VE} 2

Haxby Garlic Bread ^{V VE} 2

LOS
MOROS
لوس موروس

