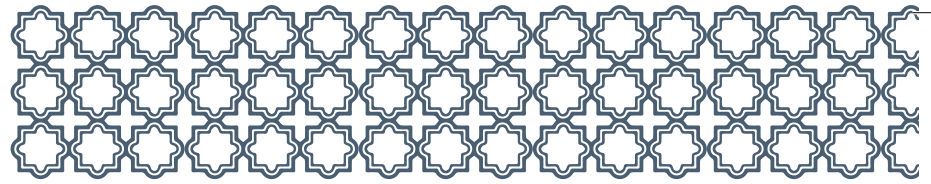


# LOS MOROS

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** V VE GF N  
Rose harissa, olive oil, pine nuts, flat bread
- Zaalouk** V VE GF  
Moroccan aubergine dip, olive oil, coriander, flat bread
- Falafel** V VE GF  
Tahini sauce, pickles
- Batata Hara** V VE GF  
Spicy potatoes, coriander, garlic, Turkish pepper paste
- Whipped Feta** V GF  
Urfa chilli paste, urfa flakes, flat bread
- Spinach and Feta Bourek** V N  
Honey, pine nuts, pickles

## BIG PLATES

- Los Moros Shakshouka** V VE GF  
Red peppers, tomatoes, poached eggs, haxby bread. Swap eggs with eggplant for a vegan option.
- Butternut Squash Tajine** V VE  
Chickpeas, dried apricots, steamed couscous
- Chicken Tagine** GF  
Saffron, green olives, preserved lemon, potatoes

## SIDE PLATES

- Moroccan salad V VE GF 4
- Button Creamery Cumin Gouda Mash V GF 5
- Garlic, Chilli and White Wine Tenderstem V VE GF 6

## TO BEGIN

- Rose Harissa nuts V VE GF N 3.5
- Casablanca Olives V VE GF 4
- Marinated Anchovies GF 4.5

- 5 **Los Moros Merguez** GF 7  
Caçik, flat bread
- 5 **ZFC Chicken** 7  
Zaatar, sumac, preserved lemon mayonnaise
- 5 **Butterflied Sardine Fillets** GF 7  
Chermoula, lemon
- 5 **Halloumi** V GF 7  
Chermoula, leaf salad
- 6 **Smoked Haddock Croquettes** 7.5  
Rose harissa aioli
- 6.5 **King prawns al Pil Pil** GF 8.5  
Garlic, chilli flakes, white wine

- Algerian Cassoulet** GF 14  
Merguez, butterbeans, tomatoes, caçik, haxby bread
- 12 **Beef Tanjia** GF 16  
Slow cooked ox cheeks, saffron, preserved lemon, Button Creamery cumin gouda mash, pickles, lamb jus
- 12 **Grilled Seabass Fillets** 16  
Chermoula, jewelled giant couscous salad, lemon
- 14 **Mechoui Lamb Shank** GF 18  
Ras el hanout celeriac puree, tenderstem, lamb jus

- Flat Bread V VE 2
- Haxby Garlic Bread V VE 2.5

