



Celebrate St. Valentine's Day at Azouma

3 Course meals at £28.95

It's never too late to fall in LOVE with our food,

Starters

Azouma mix mezze, (Vegetarian option available) for one or two to share.

A selection of our hot and cold mezze including: Kibbeh , chicken briwat, sambousek ,olives,harissa,Humous and bread.

Sambousek (v)

Pastry parcels filled with feta, cheddar & Halloumi cheeses served with salad, harissa and olives

Taktouka King Prawn

King prawns cooked with tomato, peppers, olive oil and homemade bread.

Taktouka mince lamb

Cooked with tomato sauce, mix peppers, aubergines, ginger, garlic served with mince lamb and homemade bread

Mains

Qousi 'Lamb Shank'

Tender & succulent marinated in aromatic spices, oven cooked, served with caramelized pears, prunes, apricot and rice or couscous, favoured at celebratory events.

Chicken Tagine

(Chicken with roast mix peppers, potatoes, Preserved Lemons, Olives cooked with coriander, Rassel hanout, garlic)

Our slow –cooked, authentic Moroccan recipe.

Fish tagine:

King prawn and sea bass cooked with, Aubergines, olives, lemon, cherry tomatoes, ginger, and coriander.

Vegetarian Couscous (V)

Couscous cooked with rasselhanout, butter ghee served with Halloumi cheese, flavoured Chickpeas, and seven vegetables stew.

Dessert:

Homemade Baklava

Ice Cream with chocolate sauce and nuts

Orange and mango cheese

Orange filo cake.