

# HARISSA & LEMON

Moroccan street food you deserve.

VEGETARIAN

VEGAN

DAIRY FREE

HALAL

ALL OUR FOOD IS SERVED IN WRAP OR SALAD BOX

## MAINS

**HARISSA CHICKEN** - Grilled Chicken shish with Ras-el-hanout spices and homemade Harissa - **£12**

**KEFTA** - Moroccan style Kefta, with a mix of ground lamb with mint, parsley, and cumin - **£13**

**MAKHOUDA (VE)** Plant based and handmade, Crunchy patty with sweet potatoes, cauliflower, chickpeas - **£11**

**HALLOUMI Z'ATAR (V)** - BBQ'd Cypriot halloumi, sprinkled with Moroccan herbs - **£11**

## SIDES

Berber rice topped with caramelized onions, sweet peppers, seasonal vegetables, and parsley.

Red leaf and romaine lettuce, spinach, baby-leaf, rocket, with sumac and pomegranate dressing.

Moroccan salad - Light and healthy salad with vine tomatoes, red onions, organic cucumber, and olive oil.

Smoky Zalouk - Cooked aubergine and plum tomatoes, with garlic, parsley, and cumin.

## SAUCES

**Sauce Andalucia** - Homemade harissa and mayo sauce, with smoked paprika, and chillies

**Harissa** - Medium spicy condiment, containing fenugreek, cumin, garlic, and chillies.

**Green Charmoula** - Blend of fresh herbs, garlic, olive oil and sea-salt

**Creamy Yoghurt-mint** - Mixture of Greek-yoghurt, fresh mint, garlic, and olive oil

## DRINKS & EXTRAS

Soft drinks

Water

Extra Protein - **£3.50**

\*\*Non Gluten menu items available but please note the kitchen is not Gluten Free\*\*

