

A LA CARTE MENU & WINE LIST

STARTERS

Chickpea & Lentil Soup with pitta bread	£3.50
Warm Goats Cheese Tartlet with caramelised onion & fig coulis	£5.25
Chargrilled King Prawns in lemon butter sauce with sweet chilli dip	£6.50
Four Vegetarian Dips to share (Humous, Aubergine, Lentils & White Bean)	£9.95
Medium Spiced Merguez Sausages with Harissa dip	£5.50
Organic Vegetarian Falafel Salad with Tzatziki Dip (V)	£4.95
Panfried Stuffed Sardines a la chermoula with lemon & mint couscous	£4.50
Mezze starter to share between two :	
Merguez sausage, couscous salad, Feta & Apricot Parcel & Falafel	£10.95

MAIN COURSES

Steamed Peppers stuffed with Aubergine & lemon mint couscous (V)	£8.25
Casablanca-style Lamb & Apricot Tagine with almonds & toasted sesame	£9.50
Panfried Wild Sea Bass with Dijon Mustard & white wine sauce	£12.50
Venison & Mushroom Casserole with spiced couscous & parsnip crisps	£10.50
Essaouira-style Five Vegetable Couscous with Parsnip Jus (V)	£7.50
Confit of Duck with caramelised onion, raisins & figs	£11.25
Moroccan-style Chicken Tagine in Lemon & Saffron Sauce with glazed carrots	£10.50
Home Made Lamb Meatball pasta with Spicy Tomato Sauce & Parmesan shavings	£9.75
Salmon & Pepper Fishcakes with basil mayonnaise & mixed leaf salad	£8.95
Ribeye Steak in Red Wine sauce with thick-cut chips	£12.50
Tunisian style Aubergine Zaalouk with steamed couscous (V)	£9.50
Tender Lamb Couscous with caramelised onions & sultanas	£10.75
Mixed Grill of Kofta kebab, merguez, & chicken, all served with salsa sauce	£12.50

V = Meat Free

*Marrakëch

SIDE ORDERS

French Fries	£2.20
Mixed Vegetables	£3.50
Mixed Salad	£2.70
Plain Couscous	£1.95
Spiced Couscous	£2.30
Pitta Bread	£1.75
Spiced Bread	£2.10
Plain Rice	£1.75
Spiced Rice	£2.40

DESSERTS

all desserts at £4.50

Pâtisseries Marocaine – a selection of homemade Moroccan pastries

Lemon Mousse – served with Pistachio Shortbread

Chocolate Brownie – with vanilla ice cream

Lemon & Honey Pancake – with crème fraiche

A selection of Ice Creams – Chocolate, Vanilla & Mint flavours

All our puddings are home made.

- * All our Dishes are freshly cooked so please be patient for your main courses
- * Specials – please ask about our daily specials or see the board
- * A discretionary service charge of 10% will be added to tables of 6 or more

Marrakech is a non-smoking restaurant

Marrakech Restaurant 129 - 133 South Western Rd, Salisbury SP2 7RR
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WINE LIST

sparkling wines & champagne

1. **Cava Cristalino, Spain.** Well-balanced with fresh fruits & a distinctive nutty finish £16.00
2. **House Champagne. Louis Jaunay Brut.** An alluring lemon scent with smoky finish £30.00
3. **Nicolas Feuillatte Vintage.** Fruity with a fine mousse and lingering finish. £45.00

white wines

4. **House White: Cuvée de Richard. France.** Well balanced white with clean fresh fruit. £10.50
5. **Blanc de Siroua. Morocco.** Wonderful light summery wine £12.50
6. **Esperanza. Argentina.** Fresh, zesty Sauvignon with fruit aromas £13.75
7. **Pinot Grigio Italy.** Notes of citrus fruits with floral aromas £15.00
8. **Neblina Sauvignon, Central Valley, Chile.** Lively and fresh £16.50
9. **Macon-Villages Blanc, Cave Prissé, Burgundy.** Full of delicious creamy flavours £18.00
10. **Montana Sauvignon Blanc. New Zealand** Classic Sauvignon with gooseberry aroma £19.50
11. **Pouilly-Fumé France.** An excellent example from a well-respected producer . £22.50

rosé wines

12. **Rose D'Anjou.** Light, luscious and fruity £12.50

red wines

13. **Cuvée de Richard. France.** A smooth, drinkable wine with bags of soft fruit £10.50
14. **Bonassia Merlot. Morocco.** Velvety and round with aroma of red fruits £12.50
15. **Esperanza. Argentina.** Smooth, sophisticated and lusciously round. A winner! £13.75
16. **Swartland Pinotage, South Africa.** A robust, luscious wine with juicy fruit. £14.50
17. **Domaine de Sahari Gerouane. Morocco.** Deep intense fruits with vanilla £16.00
18. **Protocolo Tempranillo. Spain.** Lovely ruby colour with vanilla & fruit on the palate £18.00
19. **Yering Frog Pinot Noir. Australia.** Savoury undertones with raspberry flavours. £19.00
20. **Medaillon vintage. Morocco.** Cabernet Sauvignon & merlot with a blackberry nose £22.00
21. **Châteauneuf-du-Pape Les Grandes Serres. Rhone Valley, France** £29.00