

Opening times: Monday to Friday 3pm - 12am

Saturday & Sunday 12pm - 12am

Last orders at 11pm

225 Hyde Park Road,
Hyde Park, Leeds, LS6 1AH



0113 225 3862

Taginees

All taginees dishes are cooked in traditional clay pots to maintain the flavour.

Lamb & Prune Tagine

Succulent, slow cooked lamb combined with the intense sweet & sour flavour of honey, prunes and spices. **£11.95**

Chicken, Preserved Lemon & Olive Tagine

Chicken slow baked in a combination of subtle spices to offset the richness of the lemons & olives. **£10.95**

Spicy Lentil & Pumpkin Tagine

Wholesome & sweet combined with Moorish herbs & spices for a vegetarian delight. **£8.95**

Fish Tagine

White fish slow baked in lemon juice, herbs & spices served in a delicious marinade of potatoes, peppers & tomatoes. **£12.50**

Mint Tea

Boil water in the saucepan, add 1 tablespoon of green tea to the teapot & rinse the tea with a bit of boiled water, then add four teaspoons of honey and a few drops of fresh mint, then add the hot water and finish by putting a bunch of fresh mint and mixing serve after saying.

"Kada" Bismillah

At Moorish we believe in fresh produce and reducing the impact our business has on the environment therefore we make a substantial amount of our own products and endeavour to use local suppliers within a 5 mile radius.

All our Breads are handmade & baked on our premises. Our meat is fresh from our local butcher. Our fruits & veg are fresh from our local greengrocer. And finally, all our packaging is biodegradable in our efforts to contribute to a greener way of doing business and in doing so we hope to encourage others to follow.

Moorish
Eat In



Payment options



Ze Tea

Our tea selection is a mixture of fresh and dry herbs & spices all prepared on the premises and served in Moro tea pots (except English tea).

Ze Mint Tea £1.95 £3.50 £4.60
Refreshing and sweet, made with fresh mint & rosewater.

Ze Honey Mint Tea £2.20 £4.00 £5.40
With added honey for a more luxurious taste.

Ze Spicy Lemon Tea £2.50 £4.60 £6.30
With fresh lemon slices and Moorish spices.

Ze Crystal Saffron Tea £2.50 £4.60 £6.30
A little bit of saffron for some colour plus spices.

Ze Moorish Infusion £2.50 £4.60 £6.30
A blend of herbs, flowers and tea from Granada.

Café Moorish

Enjoy our aromatic café made with the best Arabica beans which are roasted to perfection.

Espresso £1.50

Moorish Espresso £1.60
With rosewater & cinnamon.

Espresso Macchiato £1.60
With a dash of foamed milk.

Morrino £1.60
Spicy black coffee.

Cappuccino £1.70
Espresso with steamed & foamed milk.

Café Latte £1.70
Espresso with steamed milk.

Café Mocha £1.80
Espresso with steamed & foamed milk & layers of chocolate.

Café Cheena £2.00
Espresso with chocolate, topped with orange slices & whipped cream.

Frappé £2.00
Everything you need in a coffee, just cold.

Hot Chocho £1.80
Rich chocolate with steamed milk, topped with whipped cream.

Hot Hot Chocho £2.00
Rich fair trade chocolate with steamed milk, a dash of chilli, topped with whipped cream.

Moorish Cocktails & Milkshakes

Cool down with a refreshing cocktail or indulge in one of our delicious milkshakes.

Cocktail du Jour £2.10
A mélange of specially selected seasonal fruits.

Alhambra Lemon Cherbett £2.20
Zesty, cool and thirst quenching.

Oran Cheena (orange) £2.50
Tangy, cool and thirst quenching.

Mint Tea Cherbett £2.00
A Moorish exclusive. A blend of cool mint tea, rosewater, honey, lemon zest & crushed ice.

Banana, Honey & Cinnamon £2.00
Velvety smooth and delicious.

Dates, Honey & Cinnamon £2.00
A delicious, sweet treat.

Peanut Butter & Nutella £2.00
Nutty and Buttery Smooth.

Avocado & Honey £2.00
A creamy, healthy option.

Halal Kala Milkshake £2.50
A Moorish exclusive. Sweet and good, made with Halva, an Arabic sweet of tahini, honey & vanilla.

Lunch Menu

Served until 6pm

Tortilla Omelettes (all served with a mixed leaf salad)

Potato and Onion Tortilla £3.50

Petit Pois and Onion Tortilla £4.20

Summer Vegetable Tortilla £4.10

Focaccia Pizza

(all served with mixed leaf salad)

Sundried tomato, arabiatta sauce, fresh garlic & oregano £3.90

Mixed grilled vegetables, arabiatta sauce, fresh garlic & oregano £4.20

Tuna and harissa (Algerian chilli sauce) £4.50

Moorish Flayer

(sandwiches)

A mouthwatering folded, toasted sandwich stuffed with a filling of your choice:

Moorish Lamb Flayer £4.60

Spicy Chicken Flayer £4.40

Fellafell Flayer £4.20

All served with Houmous and Tabouleh

Loubia £4.50

One of the most popular dishes in Algeria combining bean stew with vegetables (meat can be added if required), served with bread & harissa sauce.

Adass £4.50

A feel good comfort dish full of iron, made with lentils and vegetables, served with bread and harissa sauce.

Chourba £4.50

A light broth with lots of vegetables, tomatoes, coriander & vermicelli served with bread & harissa sauce (Ramadan Soup).

Please also see our daily menu boards for Chef's specials including: Delicious Tagines and Couscous dishes.

Moorish Bourek

(Our trademark dish)

Delicious filo pastry parcels that Moorish became famous for at various music festivals all over the country.

Moorish Lamb Merguez Bourek £5.80

Spicy Moorish lamb merguez and goats cheese served with salad and smoked aubergine zalouk.

Spicy Fish Bourek £5.60

Tuna mixed with harissa and goat's cheese served with salad and smoked aubergine sauce.

Chicken Bourek £5.40

Spicy Chicken and Potato Makhouda (potato cakes) served with salad and houmous.

Fellafell Bourek £5.20

Fellafell and potato makhouda (potato cakes) served with salad and houmous.

Moorish Vegetarian Dolma £3.90

Beef Tomato Stuffed with a turmeric & coriander flavoured Moorish risotto & served with salad.

Stuffed Green Peppers £3.80

Stuffed with a turmeric & coriander flavoured Moorish risotto & served with salad.

Stuffed Badinjan (Aubergine) £4.10

Stuffed with a turmeric & coriander flavoured Moorish risotto & served with salad.

Mezze Kemia (For 1 Person £6.95
Moorish Mix Mezze. 2 People £8.95
3 People £12.95

Foul Medames £1.90

Egyptian style Broad beans with cumin seeds, olive oil & garlic.

Tabouleh £1.60

Bulgur wheat salad with tomatoes, cucumbers, finely diced spring onion, parsley and lemon.

Houmous £2.20

Crushed chickpeas, tahini, olive oil, lemon and garlic

Dolma £2.10

Vine leaves filled with rice, pine nuts and raisins.

Fellafel £2.50

Chickpeas, garlic and fresh herb mixture.

Cheekhouka £2.40

Mixed red peppers cooked in an onion & tomato sauce on baked smoked aubergine zalouk and olive oil.

Fasoulia £2.10

Butter beans & mixed herbs cooked in a Mediterranean red sauce.

Caçik £1.50

Yoghurt flavoured with cucumber, garlic and olive oil.

Olives & Co £2.80

Moorish kemia of olives and pickles.

North African and Arabie Souk Food

As-Salamu Alaykum

Our food is home style Algerian cooking created for sharing and brought to the table in a continuous flow, in the traditional polite manner of an Algerian home.

El Meehoui

Charcoal-grilled dishes (served with rice and salad)

Lamb Brochettes £7.90

Lean tender chunks of lamb marinated in olive oil and ras-al-hanout (a mix of Algerian spices).

Authentic Lamb Sheesh Kebab £8.90

Authentic minced lamb, marinated in yoghurt, herbs & spices.

Marinated and Grilled Chicken Wings £5.60

Spicy chicken wings marinated in harissa.

Côtelette Grillé £8.90

Juicy, tender, grilled lamb chops.

Merguez (Lamb) Meehoui £7.50

Char grilled spicy lamb sausages.

Poussin (baby Chicken) Meehoui £6.90

Butterflied Char grilled poussin.

Sniwa bel Hem Meehoui £9.50

Mixed grill of marinated lamb, chicken & merguez skewers.

Fish Meehoui

Gambas Meehoui £9.90

Butter fried home made harissa king prawns.

Caballa Meehoui £7.60

Butterflied mackerel with smoked paprika, garlic and olive oil.

Sardinas en Escabeche £6.50

Marinated sardines in balsamic vinegar, saffron and almonds. An original Moorish Andalusian recipe.