

## SIDE ORDERS

S1 – PORTION OF CHIPS	£1.50
S2 – PORTION OF CHIPS WITH MELTED CHEESE	£1.80
S3 – PORTION OF CHIPS WITH MINCEMEAT & MELTED CHEESE	£2.50
S4 – PORTION OF RICE	£1.50
S5 – PORTION OF COUSCOUS	£1.80
S6 – PITTA BEAD	£1.00
S7 – NAAN BREAD	£1.50
S8 – KHOUBZ BREAD	£1.00

## COCKTAILS, MILKSHAKES & MINT TEA / BAKLAWA

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

O1 - LEMON SHERBETT <i>Zesty, cool &amp; thirst-quenching</i>	£2.50
O2 - COCKTAIL DU JOUR <i>A melange of specially selected seasonal fruits</i>	£2.50
O3 - BANANA, HONEY & CINNAMON <i>Velvety smooth &amp; delicious</i>	£2.50
O4 - FRESH AVOCADO & HONEY <i>A creamy, healthy option</i>	£2.50
O5 - PEANUT BUTTER & NUTELLA <i>Nutty &amp; buttery smooth</i>	£2.50
O6 - MINT TEA & BAKLAWA <i>Refreshing Mint Tea with a Sweet Baklawa Pastry</i>	£3.50



## DESSERTS

Finish off your meal with one of our delicious desserts

D1 - WAFFLY DELICIOUS <i>Waffles, Bananas, &amp; Chocolate Sauce</i>	£2.00
D2 - CHOCOLATE THING <i>A slice of delicious chocolate cake drizzled with chocolate sauce</i>	£2.00
D3 - MOUSSE AU CHOCOLAT <i>A light chocolate dessert made with rich dark chocolate</i>	£2.00
D4 - CARROT CAKE <i>Delicious carrot cake with a zesty lemon topping</i>	£2.00
D5 - VICTORIA SPONGE CAKE <i>Golden sponge cake filled with strawberry jam &amp; cream</i>	£2.00

## DRINKS

Cool down with a refreshing cold drink

COKE	£0.80
DIET COKE	£0.80
FANTA ORANGE	£0.80
SPRITE	£0.80

### HOME MADE AUTHENTIC ALGERIAN & MEDITERRANEAN FOOD

We cater for all kinds of occasions, such as dinner parties, birthday parties, weddings, Christmas parties, Office parties, corporate functions and conferences.

We offer an excellent range of tasty, home-cooked Arabic food.

We can bring the food ready to serve or cook it in your own home.

To discuss your requirements call:

07909 090157

info@moorishcatering.co.uk www.moorishcatering.co.uk



### Delivery Service Available

Please note: We do not accept cheques

**GROUP OFFER**  
FOR 5 OR MORE  
FREE STARTER & DIPS

0113  
**2422452**  
or 0113 2626187

Open 7 days a week 5.00pm till late

Minimum order £10.00

Free Delivery up to 3 mile radius

Orders over £30 free delivery within Leeds area

(delivery outside of Leeds area is subject to a discretionary charge. The management reserves the right to refuse the order for delivery)

You can also now pay card on delivery with one of our Secure Mobile Card Payment Terminals

Unit 29/31 Kildare Terrace Leeds LS12 1DB



# PIZZAS

All our Pizzas are made traditional style with our special recipe pizza sauce. 100% mozzarella cheese & herbs

## P1 – MARGHERITA V

Fresh tomato sauce with herbs, mozzarella & fresh basil

## P2 – GARLIC MARGHERITA V

Fresh tomato sauce with herbs, mozzarella, garlic & fresh basil

## P3 - NEOPOLITAN

Fresh tomato sauce with herbs, mozzarella, anchovies & capers

## P4 – PEPPERONI

Fresh tomato sauce with herbs, mozzarella & pepperoni

## P5 – VEGGIE FEAST V

Fresh tomato sauce with herbs, mozzarella, aubergine, artichokes & peppers

## P6 – CAPRINA

Fresh tomato sauce with herbs, fresh tomatoes, goats cheese, honey & mozzarella

## P7 – CHICKEN & SWEETCORN

Fresh tomato sauce with herbs, mozzarella, chicken & sweetcorn

## P8 – CHICKEN TANDOORI

Chicken Tikka, onion, peppers & jalapeno

## P9 - TUNA

Fresh Tomato Sauce with herbs, tuna, capers, olives & peppers topped with an egg

## P10 – SPICY FEAST

Fresh tomato sauce with herbs, pepperoni, onions, spicy meatballs, jalapeno peppers

## P11 – MOROCCAN FEAST

Fresh tomato sauce with herbs, mozzarella & merguez topped with an egg

## P12 – MOORISH MEAT FEAST

Pepperoni, ground beef, chicken, onions, mushrooms

# SPECIALITY CURRIES

## C1 – TUNISIAN CURRY

A deliciously spicy curry with off the bone spring lamb cooked in a tomato, ginger, garlic, coriander & green chilli sauce

## MIDDLE EASTERN BIRYANI

A well known festive dish prepared with fresh vegetables & meat of your choice cooked in a curry sauce spiced to your taste. Choose from:

## C2 - CHICKEN

## C3 - LAMB

## C4 - KING PRAWN

## C5 – VEGETABLE V

## KAJU

A mild, slightly tangy curry with fresh cream & roasted cashew nuts. Choose from:

## C6 – CHICKEN

## C7 – LAMB

## C8 – GOAN FISH CURRY

A traditional Goan mild curry with spicy mackerel and extra tomatoes & green & red chillis

# BOUREKS

## B1 - LAMB BOUREK

Spicy Moorish Lamb Merguez & Goats Cheese served with salad & smoked aubergine zalouk mixed with red pepper mechouia

## B2 -CHICKEN BOUREK

Spicy Chicken & Potato Makhouda (Algerian Potato Cakes) served with salad & houmous

## B3 - SPICY FISH BOUREK

Tuna mixed with harissa & goats cheese served with salad & smoked aubergine zalouk mixed with red pepper mechouia

## B4 - FALAFEL BOUREK V

Falafel & Potato Makhouda (Algerian Potato Cakes) served with salad & houmous

12"

£4.90

£5.20

£5.50

£5.80

£5.90

£6.20

£6.40

£6.50

£6.90

£6.90

£6.90

£6.90

£8.50

£8.50

£8.90

£9.50

£8.20

£8.20

£8.50

£9.50

£5.80

£5.40

£5.60

£5.20

# COUSCOUS

A traditional North African trademark dish similar to rice, couscous is a highly nutritive grain made from wheat.

A typical couscous dish usually has four main ingredients: steamed grain, 7 vegetables vs 7 spices, meat & stock

## Q1 - LAMB COUSCOUS

Slow-cooked Lamb & a mixture of in season vegetables cooked in a special blend of Moorish spices

## Q2 - CHICKEN COUSOUS

Steamed couscous with chicken & a mixture of in season vegetables cooked in a special blend of Moorish spices

## Q3 - VEGETABLE COUSOUS V

Steamed couscous with 7 in season vegetables cooked in a special blend of Moorish spices

£9.50

£8.90

£7.90



# MEZZE KEMIA DIPS V

(All Mezze Kemia are Vegetarian & are served with one pitta bread)

## K1 - MIXED MEZZE KEMIA PLATTER

A little bit of everything

## K2 - HOUMOUS

Crushed chickpeas, tahini, olive oil, lemon & garlic

## K3 - SPICY HARISSA HOUMOUS

Crushed chickpeas, tahini, harissa, olive oil, lemon & garlic

## K4 - AVOCADO HOUMOUS

Crushed chickpeas, tahini, avocado, olive oil, lemon & garlic

## K5 - BEETROOT HOUMOUS

Crushed chickpeas, tahini, beetroot, olive oil, lemon & garlic

## K6 - FOUL MESDAMES

Egyptian broad beans with cumin seeds, olive oil & garlic

## K7 - TABOULEH

Bulgur Wheat salad with tomatoes, cucumbers, finely diced spring onion, parsley & lemon

## K8 - DOLMA

Vine leaves filled with rice, pine nuts & raisins

## K9 - FALAFEL

Chickpea, garlic & fresh herb balls

## K10 - CHECKCHOUKA

Roasted red pepper cooked in onion, garlic, tomato sauce & olive oil

## K11 - FASOULIA

Butter beans & mixed herbs cooked in a Mediterranean red sauce

## K12 - OLIVES & CO

Moorish Kemia of olives & pickles

£6.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90

£1.90



# CHEFS SPECIAL

## Z1 - BASTILLA

A traditional Moroccan pie with layers of chicken, eggs, saffron & roasted almonds encased in filo

pastry, dusted with powdered sugar & decorated with cinnamon served with caramelised onion & sultana sauce

£7.50

## Z2 - CHICKEN & SEAFOOD PABELLA

Traditionally cooked in a paella pan, Moorish paella is a nourishing & vibrant dish of Rice,

Chicken, Prawns, Mussels, Peas, Green Beans & Red Peppers spiced with smoked paprika & fresh saffron

£9.50

## Z3 - CHICKEN PABELLA

Traditionally cooked in a paella pan, Moorish paella is a nourishing & vibrant dish of Rice, Chicken, Peas,

Green Beans & Red Peppers spiced with smoked paprika & fresh saffron

£7.50



# TAGINES

All tagine dishes are cooked in traditional clay pots to maintain the flavour & served with Khoubz bread

## L1 - LAMB & PRUNE TAGINE

Succulent, slow-cooked Lamb combined with the intense sweet & sour flavour of honey, prunes & spices

£8.90

## L2 - LAMB, PRESERVED LEMON & PEA TAGINE

Tender slow-cooked Lamb in a combination of herbs & spices with fresh green peas

£8.90

## L3 - CHICKEN, PRESERVED LEMON & OLIVE TAGINE

Slow-baked Chicken in a combination of subtle spices to offset the richness of the lemons & olives

£7.90

## L4 - TAGINE JARDINIÈRE V

A delicious combination of fresh vegetables, broad beans & artichokes deliciously combined with herbs & spices

£6.90

