

VALENTINE'S MENU

Makla is great for sharing, being adventurous & enjoying different flavours. Chose a minimum of 3 plates per person or 5 plates for a couple to share together.

COLD MEZZE

BABA G / ZAALOUK

A smooth & smokey aubergine & pepper dip. A traditional Moroccan recipe, served with warm Arabic bread (VG) 6.95

HOUMOUS

Pureed chickpeas and tahini dip, with a touch of garlic and cumin blessings, served with warm Arabic bread (VG) 6.95

TZATZIKI

A cool cucumber, yoghurt and mint dip, served with warm Arabic bread (V) 6.95

FATOUSH SALAD

Green leaf salad, tomatoes, olives, topped with Arabic croutons (VG) 7.95

BEETS & FETA

It's all about the beets in this one and the contrast of salty, creamy feta (V) 5.95

DOLMA

Stuffed vine leaves, filled with seasoned rice (VG) 5.95

SALTY PICKLES

Mixed pickled veg (VG) 4.5

OLIVES

Marinated olives, with garlic & herbs (VG) 4.5

HARISSA OLIVES

Perfect with a cocktail (VG) 4.5

COLD MEZZE PLATTER

For 2 People Houmous, Baba G, Beets & Feta salad, Olives, Stuffed Vine Leaves, Salty Pickles & Arabic Bread 19.95

TAGINE MEZZE

Tagines are traditional Moroccan slow cooked stews, bursting with flavoursome sauces. Dont forget to order your side!

CHICKEN TAGINE

A firm fave for many, marinated chicken thigh with our signature saffron sauce, slow cooked with peas & potato 14.95

BERBER VEGETABLE TAGINE

It's all in the sauce for this one. with seasonal veg (VG) 13.95

KOFTA MEATBALL TAGINE

Handmade beef meatballs in a rich tomato and bell pepper sauce 13.95

LAMB SHANK TAGINE

Whole lamb shank, slow cooked in our signature sweet sauce 18.95

FEAST ROYALE

Not for the faint-hearted! A selection of grilled meats & seafood, dips, rice & salad. Includes beef kofta skewers, marinated diced chicken breast, BBQ wings, lamb merguez sausages, calamari, king prawns in garlic sauce 59.95

SIDES

CIABATTA

Great for dipping! (VG) 2.45

SPICY ARABIC BREAD

Adds that extra zing! (VG) 2.95

GLUTEN FREE PITA (VG) 2.95

SAFFRON RICE

Perfectly cooked basmati with delicious flavour (VG) 2.5

cous cous

Seasoned with a vegetable stock (VG) 2.5

CRISPY FRIES 3.95

HOT MEZZE

BBQ CHICKEN WINGS

A tasty, people pleaser 12.95

CALAMARI

Fresh, fried calamari 8.95

KING PRAWNS

With tomato, basil sauce and topped with feta cheese 9.95

SEABASS FILLET

Cooked with a signature Moroccan sauce. A real wow dish! 14.95

FALAFEL DUMPLINGS

Grandma's homemade recipe of chickpea & parsley keeps the pieces wonderfully crunchy on the outside and moist in the middle (VG) 7.50

BATATA HARRA

Small, crunchy potato chunks topped with our signature harissa sauce (VG) 7.50

CHEESE SAMBOUSK

Filo pastry parcels, stuffed with cheese & spinach (V) 7.95

HALLOUMI FRIES

A must try from our menu (V) 7.95

FOUL MEDAMES

Mashed fava beans, warmly spiced with cumin, and a touch of smokey paprika (VG) 7.95

HARISSA FRIES

Perfect with an afternoon cocktail (VG) 5.00 Add cheese + 1.5



















DRINKS MENU



125ml 250ml 750ml

OUR HOUSE PORTUGUESE RED

A light bodied red, with warm undertones

> 6 8.5 25.95

SPANISH VIDRIADA TEMPRANILLO CASTILLA - LA MANCHA

> 8.5 25.95

ITALIAN CRESCENDO MERLOT 29 **SOUTH AFRICAN SHIRAZ** 31 ITALIAN MOZZAFIATO PRIMITIVO 33

WHITE WINE

125ml 250ml 750ml

OUR HOUSE PORTUGUESE WHITE

A dry, fruity white, perfect with Fish & Vegetable dishes

8.5 25.95

SPANISH VIDRIADA TEMPRANILLO CASTILLA - LA MANCHA

8.5 25.95

ITALIAN OMBRELLINO PINOT GRIGIO 29 PORTUGUESE LUA NOVA VINHO VERDE 29 FRENCH ECLAT DE MER SAUVIGNON BLANC 31

ROSE WINE

125ml 250ml 750ml

ITALIAN OMBRELLINO PINOT GRIGIO BLUSH 6 29.95 10

SPARKLING

ITALIAN APERICENA PROSECCO

8.8 125ml Glass 750ml Bottle

SPANISH VILARNAU BRUT GOLD ORGANIC CAVA

750ml Bottle BRUT CREMANT DE BOURGOGNE

750ml Bottle

45

36

COCKTAILS

Ask about our cocktail of the week only £10

MINT TEA MOJITO 12 The classic mojito, sweet, with white rum & lime 12 PASSIONFRUIT MARTINI Sweet & tangy, passionfruit Liqueur with vanilla vodka 12 STRAWBERRY DAQUARI Warming, sweet cocktail with

white Rum & Strawberry Puree 12 **NEGRONI**

Warming, bitter flavour cocktail with vermouth, orange liqueur & gin

COSMO 12 Deliciously sharp, vodka cocktail, with Cointreau, lime juice and cranberry

MARGARITA Classic tequila cocktail,

with Cointreau and lime **ESPRESSO MARTINI** 12

Delicious caffeine kick, Espresso, vanilla vodka, Kahlua & sugar

DARK N STORMY 12 Dark rum with ginger beer and lime

FRENCH MARTINI 12 Delicious sweet martini, vodka,

Chambord & pineapple juice APEROL OR PINK SPRITZ

Double Aperol, or pink gin, prosecco & lemonade

SOFT DRINKS

COCA COLA/DIET 200ml 3.50 COCA COLA/DIET 1/2 PINT 2.95 LEMONADE 1/2 PINT 2.95 APPLETISER 2.95 OLD JAMAICAN GINGER BEER 2.95 FEVER TREE LIGHT TONIC 2.65 FEVER TREE ELDERFLOWER TONIC 2.8 FROBERSHERS ORANGE /APPLE JUICE 3.2 PINEAPPLE / CRANBERRY JUICE 3.2 SODA WATER 1/2 PINT 2.25 FIZZY WATER 330ML 2.25 750ML 4.8 MINERAL WATER 330ML 2.25750ML4.8

LIME/ORANGE/BLACKCURRANT 0.80

NON ALCOHOLIC

0.0% HEINEKEN BEER 4.5 0.0% GORDONS GIN 25ML +Tonic 5 0.0% Spiced Rum 25ml + Coke 5 See our range of Mocktails for more!

THE FEZ MOCKTAILS

Try our delicious selection of 'sans alcohol' soft drinks.

VIRGIN MOJITO	6.5
CITRUS FIZZ	6.5
SWEET SUNRISE	6.5
GREEN LEMONADE	6.5

ON TAP

12

12

1,	/2 Pint	Pint
CRUZCAMPO 4.4%	3.5	6
NECK OIL IPA 4.3%	3.95	6.95
INCHES CIDER 4.5%	3.5	5.5
BIRRA MORETTI 4.5%	3.95	6.95

BOTTLED BEER, ALES & CIDER

CASABLANCA LAGER 330ml 4.95 SOL 330ml 4.95 BREW DOG PUNK IPA 330ml 5.5

BADGER DORSET BREWERY

TANGLE FOOT GOLDEN ALE 500ml 5.5 FURSTY FERRET AMBER ALE 500ml 5.5 GUINESS ORIGINAL 500ml 5.8 ASPALL CIDER 500ml 5.8 M-DRY GUEST FRUIT CIDER 500ml 5.8

HOT DRINKS

Freshly Ground Barista Coffee Decaff coffee & Tea is also available

SINGLE SHOT ESPRESSO 2.40 **DOUBLE SHOT ESPRESSO 2.80** ARABIC COFFEE 2.80 **AMERICANO 2.95 LATTE 3.60** CAPPUCCINO 3.60 FLAT WHITE 3.40 **MOCHA 3.60** CHAI LATTE 2.95 **DIRTY CHAI LATTE 3.40 ENGLISH BREAKFAST TEA 2.50** HERBAL TEA 2.70 HOT CHOCOLATE W/CREAM 3.90 MOROCCAN TEA POT 4.50 **LOOSE GREEN TEA**

WITH FRESH MINT & ORANGE BLOSSOM **ICED COFFEE 3.80**

WITH CARDAMON 4.20



