

Cafe Mauresque

DINNER MENU

TAPAS

Lighter to medium flavours

Home Roasted Almonds with garlic & paprika	£3.00
Home-marinated Olives & Feta (<i>v, gf</i>)	£3.00
Manchego Cheese served with Membrillo (Quince)	£4.75
Hummus and grilled flatbread (<i>v</i>)	£5.45
Cep Garlic Butter Mushrooms on grilled flatbread	£5.45
Spinach, Potato & Manchego layered Tortilla (<i>v, gf</i>)	£5.55
Serrano Ham (<i>gf</i>)	£6.25
Chorizo & Pea Tortilla	£5.55
Smoked Haddock & Mature Cheddar Tortilla with Romesco	£6.25

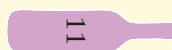
Medium to richer

Fried Potatoes with Harissa Yogurt (<i>v, gf</i>)	£3.75
Tabouleh Salad: <i>a combination of chopped fresh herbs, peppers & spring onion with bulgar wheat and a citrus vinaigrette (v)</i>	£4.75
Falafel with Harissa Yogurt (<i>v</i>)	£4.75
Grilled Halloumi Brochette, on a bed of Hummus (<i>v, gf</i>)	£5.55
Homemade Lamb Merguez Sausages with Harissa Yogurt	£5.75
Squid & Chorizo Brochette with Saffron Aioli	£6.25
Crispy Fried Calamari with Saffron Aioli	£6.25
Marinated grilled Chicken Brochette (<i>gf</i>)	£5.95
Piquillo Peppers filled with fresh Confit of Tuna, Aioli & herb oil	£6.75
Marinated Tiger Prawns Brochette	£7.25

Richer

Patatas a lo Pobre: <i>baby potatoes roasted in olive oil, with garlic, spices, sweet peppers and onion (v, gf)</i>	£4.55
Butter Bean, Pepper and Spinach Stew (<i>v, gf</i>)	£4.75
Sweet Pepper & Mushroom Gratin on Aubergine Fritter (<i>v</i>)	£6.55
Chorizo & Pepper Stew, slow cooked in tomato & sherry sauce	£5.55
Lamb Meatballs slow cooked in a rich tomato & red wine sauce	£6.45
Aubergine Stew slow cooked in red wine & tomato sauce with Feta (<i>v, gf</i>)	£5.55
Marinated grilled Lamb Brochette (<i>gf</i>)	£6.25
Mixed Sauté of Mushrooms, Chorizo and Prawns, cooked with garlic, chilli, sherry & parsley	£6.25
Seafood Saffron Paella	£6.25

Try our Tapas with the deliciously fruity Les Deux Cesars Blanc, the soft & fruity Domaine de Sahari Moroccan Rosé or the warm & soft Les Deux Cesars Rouge



Mixed Platters (for 2 to share): *All served with Flat bread*

Moorish: £16.95

Lamb Meatballs, Hummus, Olives & Feta, Chorizo & Peppers cooked in tomato and sherry sauce, Serrano Ham with Manchego Cheese and Roasted Almonds.

Seafood: £17.50

Fried Calamari, Paella, Smoked Haddock Tortilla, King Prawns, Chorizo, Garlic & Mushroom Sauté, Piquillo Pepper of fresh Tuna Confit, Aioli and Roasted Almonds

Vegetarian: £14.95

Aubergine stew with Feta, Tabouleh Salad, Hummus, Olives & Feta, Falafel and Roasted Almonds

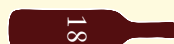
TAGINES & COUSCOUS

North African Couscous:

Traditional handmade steamed semolina with butter, hand mixed with extra virgin olive oil and served with a rich, slow cooked vegetable stew and your choice of:

Marinated Grilled Chicken Brochette with Homemade Merguez Sausages	£16.45
Marinated Grilled Lamb Brochette with Homemade Merguez Sausages	£16.95
The Royale: Marinated Grilled Lamb & Chicken Brochette with Homemade Merguez Sausages	£18.75
Grilled Halloumi & Green Olive Brochette (v)	£15.95

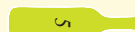
Try with the perfect Lebanese duo: the full & creamy Chateau Musar White or the rich and spicy Chateau Musar Red



North African /Andalusian Tagines:

Chicken Breast with flavours of Preserved Lemon and Coriander, Green Olives, Flat Green Beans and New Potatoes (gf)	£16.75
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Try with the soft & fruity Les Trois Domaines Moroccan White or the bright red fruits of Domaine Larroque Moroccan Red



Chorizo & Pork, a lightly spiced Spanish inspired dish with Butter Beans, Peppers and Spinach, topped with Pork Scratchings	£16.75
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Try with the deliciously soft Arnegui White Rioja or the rich & fruity Bajoz Toro Crianza



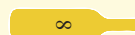
Confit Duck Leg, Honey Glazed Squash, Shallots, Almonds, Sultanas & Cinnamon and New Potatoes (gf)	£18.25
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Try with the fruity Les Deux Cesars White from France or the bright & fruity Casa Albali Spanish Tempranillo



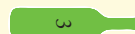
Slow Cooked Lamb Shank with Baby Aubergines, Dates, Ras El Hanout and Ginger with New Potatoes and Green Beans (gf)	£18.50
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Try with the gorgeously full & fruity Pulpo Albarino or the rich & spicy Diego de Almagro Reserva



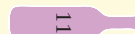
Salmon & Tiger Prawns with Cherry Tomatoes, Red Peppers, Chermoula Sauce, Green Beans and New Potatoes (gf)	£18.50
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Try with the crisp & fresh Casa Albali Verdejo or the slight sweetness of the Casa Albali Garnacha Rosé



Sweet Pepper and Mushroom Gratin topped with Cheese, served with Aubergine fritters and lightly spiced Butter Bean, Pepper and Spinach stew (v)	£15.25
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Try with the soft & fruity Domaine de Sahari Moroccan Rosé or the full & rich Bajoz Toro Crianza



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Side Dishes:

Butter and Olive Oil Couscous	£3.00
Homemade Harissa	£1.80
Flat Bread	£1.80
Mixed salad dressed with citrus dressing (v, gf)	£3.75

Café Mauresque Specialities

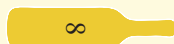


La Paella de Café Mauresque - our iconic Seafood Saffron Paella, topped with Squid and Chorizo Brochette and Tiger Prawns.

Layer upon layer of authentic flavours with the intense & distinctive perfume and characteristic colour of Saffron - the Gold of Spices. Served in its traditional steel pan for unbeatable flavour.

For 1 £17.95 For 2 £32

Our perfect match for this aromatic dish is the full & fruity Pulpo Albarino or the deliciously warm & soft Arnegui Rioja Crianza



Slow Roast Pork Belly with Membrillo and Fino Sherry Jus,
served with Patatas a lo Pobre and Salad (*Please allow 15 mins*)
Membrillo is a popular Spanish paste made from quince which, adds a subtle, fruity sweetness to the sauce.

£17.75

The rich pork is beautifully offset with the soft & fruity Les Trois Domaines Moroccan White or the rich & spicy Diego de Almagro Reserva

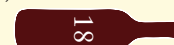


Fillet Steak Medallions (220gr) with a Cep and Manchego Butter,
Fino Sherry Jus served with Patatas a lo Pobre or Fried Potato and Salad

It's all in the detail and key to this dish is the Sherry Jus, the sweet and saltiness in the sauce has a real depth of flavour perfect with the tenderness of the steak.

£22.50

The elegance of this dish is matched perfectly with the soft & aromatic Arnegui Rioja Blanco or the rich & full bodied Chateau Musar Red from Lebanon

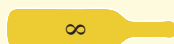


Slow Cooked Lamb Shank with Baby Aubergines, Dates,
Ras El Hanout and Ginger with New Potatoes and Green Beans (gf)

Ras El Hamout "Top of the Shop" deserves its name, as it contains more than 20 aromatic spices and herbal flavours, just adding so much to your palate.

£18.50

Such a rich, full flavoured dish requires and equally full & fruity wine: the delicious, fruity Pulpo Albarino or the rich & spicy Diego de Almagro Reserva





Key: (v) - vegetarian (gf) - gluten free


Please ask staff for the allergy list if needed. All dishes could contain traces of allergens.

*Service is not included except for tables of five or more where a 12.5% service charge will be added.
All tips do go to the staff*

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