

Moroccan Menu

Mains - Tagines

Chicken

Mums Tagine a homely mild dish of chicken, coriander, mixed spices potatoes and peas

11.95

Mishmash chicken with a delicate fruity sauce of apricot, cinnamon, raisin and caramelised onion

11.95

Zitoune chicken marinated in preserved lemon, garlic and chilli flavoured with olives and Moroccan herbs

11.95

Beef

Barkok beef cooked slowly with onion, garlic, cinnamon, ginger, mixed dried fruits and caramelised onions

12.50

Charmoula marinated beef in Moroccan Ras el Hanout cooked with garlic, chilli, peppers and fresh tomato

12.50

Slaoui tender pieces of beef cooked with coriander, flat leaf parsley, garlic, onion, courgette and broad beans

12.50

Lamb

Barkok lamb cooked slowly with onion, garlic, cinnamon, ginger, mixed dried fruits and caramelised onions

12.95

Marrakechi marinated lamb, cooked with homemade harissa (hot) , coriander, peppers and chick-peas

12.95

Fes tender lamb cooked with garlic, onion, fresh tomato, chilli, mixed herbs and green olives

12.95

Couscous Tagines

This is one of most traditional dishes of Morocco.

Please choose from: Lamb/chicken/beef

13.95

Chef's Mix and Match

Selection of dishes including meat, fish and side orders

£35 for two to share

Children's Menu

5.50 including a drink

Lasagna with salad and chips or garlic bread

Spaghetti with tomato sauce and cheese, served with garlic bread

Beef Burger with chips and beans

Chicken Burger with chips

Pizza with chips or salad

Fish Fingers with chips and beans

Chicken Goujons with chips and peas



Open for Roast Dinners on Sundays, from 12 till 4pm

Please see our black board for our selection of homemade desserts/specials

Please inform us of any allergy you may have when you order your food or ask to see list of our ingredients.

Please leave feedback - info@marrakechfusion.co.uk



Mārrakech Fusion Restaurant

www.marrakechfusion.co.uk



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Bookings: info@marrakechfusion.co.uk

OPENING TIMES
Tuesday to Saturday:
Lunch 12.00 to 3.00pm
Evening 6.00 to 10.00pm
Sunday:
Lunch 12.00 to 4.00pm
Monday:
Closed

Starters

Soup of the Day served with homemade bread **V**
4.50

Bruschetta roasted peppers, tomato and basil on toasted bread served with a homemade dressing **V**
5.25

Bruschetta pan fried chicken, garlic and mushroom with cheese and cream sauce on toasted bread
5.95

Pan Fried Mushroom served in a sauce of garlic, honey, cajun and cream on a bed of spicy rice **V**
5.25

Roasted Sweet Pepper filled with orzo topped with cheese served on a bed of salad **V**
5.50

Spicy Chicken Bites with homemade chilli dip
5.50

Skewered Prawn and Tuna served with Moroccan salsa sauce
6.95

Seafood Bake prawn, mussels, calamari and white fish cooked in a creamy sauce and oven baked with cheese
6.95

Calamari battered deep fried calamari served with salad garnish and tartare sauce
6.50

House Salad. Halloumi, tomato, olives, grilled vegetables and served with toasted garlic bread **V**
5.95

Mains

Chicken Dishes

Chicken Breast filled with cheese and sun dried tomato served with roasted mediterranean vegetables
10.95

Roast Chicken with red wine jus, vegetable salsa and pomme purée
10.95

House Chicken Curry served with flat bread and rice
10.95

Fish Dishes

Oven Baked Salmon with a white wine, dill, black pepper and cream sauce. Served with mixed vegetables
11.95

Tuna Pizzaiolla pan fried tuna flavoured with a sauce of garlic, tomato, capers and Italian herbs
12.25

Mussels, Prawns, Calamari and White Fish served on bed of yellow rice
10.95

Pan Fried Seabass with garlic, red onion, olive, sun dried tomato and spinach served with spicy orzo
12.25

Rice Dishes

Chicken/Lamb or Meatballs cooked with garlic, ginger, cumin and coriander mixed in with rice
10.95

Pasta Dishes

Penne Pollo chicken cooked with garlic, onion, chilli, tomato, basil, cheese and cream served on bed of penne pasta
9.95

Penne Primavera penne pasta in sauce of garlic, basil, oregano, peppers peas, mushroom and tomato sauce topped with parmesan **V**
9.95

Tagliatelle al Funghi tagliatelle pasta in a sauce of garlic, onion, black pepper, mushroom, cheese, cream and Italian herbs **V**
9.95

Tagliatelle Fruitti de Mare mussels, squid, prawn, and white fish, pan fried with herbs, garlic, chilli and white wine
9.95

Lasagna de la Casa homemade, traditional beef lasagna served with salad and sautéed potatoes
9.95

Vegetarian Dishes

Parmigiana layers of aubergine, tomato, mozzarella topped with white sauce and cheese, oven baked
9.95

Vegetarian Couscous Tagine mixed vegetables cooked in a Moroccan style sauce served on a bed of steamed couscous
9.95

Vegetables Filo Pastry served with salad
9.95

Our Grill

Steak

8oz Rump steak
12.50

8oz Sirloin steak
13.50

Lamb steak
12.50

Spicy Moroccan lamb steak
12.95

All cooked to your choice and served with chips and salad.

Spicy Grilled Chicken served with chips and salad
10.95

Fusion Grill 4oz steak, grilled chicken, spicy lamb and kofta. Served with fries, salad and dips
18.00

Why not add a tasty sauce **2.00**

Diane, peppercorn, stilton, creamy mushroom or Moroccan spicy salsa

Burgers

Classic Burger with tomato, onion, lettuce and mayonnaise
9.50

Swiss Burger with cheese and mushroom
9.50

Chilli Burger with homemade chilli
9.50

Marrakech Sahara Burger with harissa, cumin and charmoula sauce
9.50

All served with salad garnish and fries

All our burgers are freshly prepared at the premises and are 100% steak

Side Orders

Mixed salad, fried aubergine, sautéed potatoes, triple cooked duck fat chips, sweet potato chips, spicy rice, curried potatoes, curried mushrooms, onion rings, spicy couscous
All 2.50 each

Moroccan Menu

Starters

Moroccan Bread olive and hummus
4.95

Moroccan Coriander Soup **V**
4.50

Filo Pastry Chicken homemade filo pastry filled with a tasty mixture of chicken, almond, cinnamon, orange blossom topped with plum sauce
5.95

Filo Pastry Prawn homemade filo pastry filled with prawns, vermicelli and sweet chilli sauce
5.95

Lamb Liver pan fried with garlic, chilli, onion, coriander and cumin. Served on bed of tasty lentils
5.25

Sardines deep fried sardines served with charmoula sauce and salad
5.50

Kofta meatballs cooked with mixed spices and tomato sauce served on a bed of rice
5.25

Moroccan Salad olives, lentils, roast pepper, aubergine dip, hummus and homemade bread **V**
5.95

Chef's selection of many starters **15.00** (for 2 persons)
A vegetarian selection can be provided