

Speciality weeks at The Bistro

Please phone 01380 720043
or e-mail info@thebistrodevizes.co.uk for bookings

Moroccan Cuisine 17th – 27th January

Moroccan cuisine started over 3.000yrs ago when the Phoenicians, merchants of North Africa, established a series of trading ports along the coast of Morocco to trade in exotic spices. As a result of this cultural build up Morocco is known as the gateway of the spice routes. Its cuisine is based on using ingredients such as cumin, saffron, mint, coriander, chickpeas, grains & dried fruits. Moroccan cuisine forms the most incredible dishes from these accessible and affordable foods, such as houmous, falafels, breads & exciting and flavour packed tagines.

Evening menu

2 courses £16.95 * * * 3 courses £19.95

Mezze to start

A bit of everything

The Bistro falafels, houmous, tahini dip, marinated olives, salsa, dukkha flat bread

Contains nuts, but can be made without on request V

Main courses

Choice of

Chicken & local sausage tagine with prunes

Mixed fish tagine with tomato & star anise

Tagine of butternut squash, cinnamon & aubergine V

TAGINE is a method of cooking various ingredients, similar to a light stew, but with less liquid

All served with roasted cous-cous pilaff and seasonal vegetables

To finish

Choice of

Baked citrus & fromage frais pudding with ginger syrup

Moroccan mint tea with homemade spiced biscuits