

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 developed 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 creates 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

**Next speciality week is a week in The Caribbean last week of cold,
dark February**

Mezze to start

A bit of everything

The Bistro falafels, houmous, aubergine moutable, marinated olives, salsa,
dukkah flat bread

Contains nuts, but can be made without on request V

Main courses

Choice of

Chicken tagine with prunes

Market fish tagine with compote of okra

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

Moroccan citrus cake with spiced citrus syrup

or

Home made strained thick yogurt with pomegranate & molasses

BBC Good Food magazine

has said that a good new year resolution for 2012 is to join a cookery class. So, if you like the food and want to learn to make many dishes like the above, then join us for our Moroccan master class with Peter Vaughan on Sunday 28th Jan at 'Vaughan's Kitchen' please ask for details or go to www.vaughanskitchen.co.uk