

## *Starter*

### MIX OF MOROCCAN SALADS

ZAALOUK, TEKTOUKA, LIVER WITH OLIVES  
AND CONFIT LEMON, LENTIL MEATBALLS,  
WHITE BEAN HUMMUS

## *Main*

### SEFFA MEDFOUNA

WITH SAFFRON CHICKEN

### INDIVIDUAL LAMB TAJINE

WITH PEAS AND ARTICHOKES

## *Dessert*

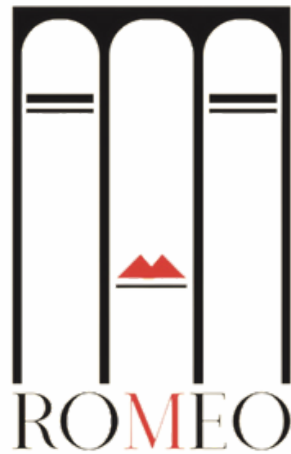
### SAFFRON POACHED PEAR

WITH WHIPPED CREAM

### MOROCCAN PATISSERIE

WITH TEA OR INFUSION

*Garden Museum London*



# Anna's Birthday Dinner

## Starters

Moroccan Salads to share:

*Mloukhia*

*TekTouka d' Aicha*

*Zaalouk*

*Ledas*

## Mains

Sardine ball Tajine

*(Tajine of sardine and chermoula balls)*

Beef and Pear Tajine

*(Beef tajine with pears and dried fruits)*

## Dessert

Torta Caprese

## Closing

Sorbetto al Limone