

COMPTOIR

INSPIRING VEGAN CUISINE

SMALL PLATES

Sumac dusted cucumber batons	£2.50
Marinated moroccan olives	£3.95
Spicy beetroot hummus Hot pink hummus with a punch, featuring roasted beetroot and fresh red chillies	£4.50
Hummus beiruty Classic Lebanese hummus with finely chopped tomatoes, onion, red chilli and parsley	£4.50
Hummus gold Creamy hummus with anti-inflammatory turmeric, activated with ground black pepper	£4.50
HUMMUS TRIO Spicy beetroot, gold & beiruty hummus served with Moroccan 'ghife' bread or gluten-free ciabatta	£9.95
Caramelised onion and chickpeas tfaya Simmered with Moroccan cinnamon, fresh turmeric and coconut sugar	£4.50
Falafel House-made middle-eastern croquettes of chickpeas & broad beans with traditional herbs & spices	£4.50
Sauteed moroccan spinach Fresh baby leaf spinach cooked with preserved lemons & chickpeas	£4.75
AUBERGINE ZAALOCK (SIGNATURE DISH) Smoked aubergine slow cooked with tomatoes & moroccan herbs & spices	£4.75
Curried chickpeas Caribbean spiced chickpeas marinated in gentle spices including turmeric and coconut milk for a delicately flavoured rich sauce	£4.75
Chef's spelt patties A selection of house-made spelt patties filled with spiced vegetables and a fiery jerk sauce for dipping	£5.50
Jackfruit nuggets Saucy battered jackfruit tossed in your choice of sticky garlic & chilli or smoky jerk bbq sauce	£6.75
DYNAMITE SHRIMP (SIGNATURE DISH) Tempura battered vegan shrimp brought to life with sea kelp and swimming in a delicious sriracha aioli – shrimplly the best!	£6.75
Moroccan sharer Sauteed spinach, adis, spicy beetroot hummus, caramelised onions & chickpeas & aubergine zaalock	£22.95
SALADS AND BOWLS	
Toasted almond and kale salad Massaged kale, orange blossom and almond. Add jackfruit or dynamite shrimp for £4.95	
Date and walnut salad Roasted sweet potato, dates, walnuts, cherry tomatoes, carrots, olives and sunflower seeds on a bed of mixed leaf, with our pomegranate infused dressing	£9.50
Koaded falafel salad Falafel, quinoa, carrots, cherry tomatoes, beetroot, olives and mixed leaf with a tahini and maple dressing	£9.95
Moroccan buddha bowl aubergine zaalock, sauteed spinach, curried chickpeas, spiced sweet potato & Caramelised onions, with steamed quinoa & pumpkin seed Add avocado £1.50	£11.95
BURGERS	
Magic mushroom Classic 'sloppy joe' style whole portobello mushroom cooked in a tangy tomato sauce with lettuce, tomato, cheese & a herb mayo – finger lickin good	£7.95
It's no jerk Pulsating baked three bean jerk patty packed with cheeze, island jerk mayo and bbq sauce	£7.95
Kentucky fried jack battered Jackfruit in our secret recipe crumb, red onions, melted cheese and creamy mayo in a toasted pretzel bun with red chutney and shredded lettuce	£7.95

BIG PLATES

'Khadija's moroccan special' Home-style traditional Moroccan dish cooked in a clay pot tagine, using seasonal produce, north african spices, family recipes & a lot of love. Please ask for today's choice	£9.95
'THE AUNTY ESI' Roti-syle caribbean curried chickpeas mopped up with homemade moroccan 'ghife' bread	£9.95
spiced island sweet potato, okra, coconut and spinach slow cooked with lentils and turmeric, with festive rice	£10.95
jackfruit shwarma Abrakebabra! Marinated pulled jackfruit, roasted with onions, peppers and served with pickles and salad in a warm Moroccan ghife bread. Completed with a portion of skin on fries.	
BANANA TREE CURRY (SIGNATURE DISH) Green banana cooked in mouth-watering spices with peppers, onion and scotch bonnet peppers served with roti	£12.50
RETURN OF THE MAC (SIGNATURE DISH) Southern style battered mushroom ribs, our house cashew gluten-free mac 'n' cheese with steamed garlic kale	£12.50
Kofta tagine Mixed bean and mushroom 'meatballs' baked in a rich tomato and roasted peppers sauce with house parmesan, served with bread	£12.50
SIDES	
moroccan 'ghife' bread	£2.50
Gluten-free ciabatta	£2.50
Skin on fries with himalayan pink salt	£2.50
sweet potato fries with himalayan pink salt	£3.95
chilli cheese fries Green chilli & cashew crumb. choose your spice.... hot or not.	£4.95
festive rice	£2.95
quinoa	£3.50
seasoned avocado	£2.95
fried plantain	£3.50
comptoir salad	£3.75
sweet potato & green chilli mash	£3.95
garlic & walnut steamed kale	£3.95
cashew mac 'n' cheese	£3.95
DESSERT	
banana and date crumble Caramelised bananas and dates encased in a light gluten-free crumble	£6.50
'no cheese' cheesecake Please ask for today's special	£6.50
raw 'no cheese' cheesecake pot Made with no refined sugar and gluten free. Please allow 15 minutes preparation	£6.50
MOROCCAN PANCAKES (SIGNATURE DISH) Caramelised biscuit spread, maple syrup & ice cream with chopped nuts	£6.50
biscoff apple pie & ice-cream filo filled flakey apple pie, with caramelized biscuit and ice-cream	£6.50
Baklawa Filo pastry puffs layered with crushed pistachio and almonds	£5.95
Baklwawa Sunday Crushed pistachio baklawa with our home made soft serve ice cream and swirls of Biscoff caramelised biscuit	£6.50
For groups of 10 people or more, set menu is compulsory to ensure great service. During peak periods we also have a minimum cover charge of £12 per person As we are a small restaurant with limited space, please understand that during busy periods we may request that our valued customers make way for new tables if they have been seated for 90 minutes or more.	