**Mezze & Paella Valentine Days**

Tue 13thFeb / Wed 14thFeb / Thu 15thFeb & Fri 16thFeb

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 **Tapitas / Mezze sharing for 2s £ 15**

* **Moroccan Home baked olive & chestnut Focaccia**

homemade sour dough bread with olives and extra virgin oil,

our wheat supplied by WildFarmed produce UK.

* **Berenjena**

grilled aubergine with Kalamati and picked lemons

* **Mechoui of red & green peppers**

pan roasted Moroccan peppers

* **Goat cheese Briwats**

Filo pastry filled with aromatic herbed Kentish goat cheese.

* **Oven baked beetroot with argan oil.**

Main / Principal

**Paella Pescado £ 21**

all cooked in 'paella'

* **Arroz de Pescado y Marisco, en Paella**

King Prawn, Tiger prawn, Cuttlefish

 served with Al-i-oli and a parsley,
garlic and lemon 'picada'

* **Paella con Pollo £ 17**

* **Tagine Ouirgane £ 16**

with seasonal vegetables, steamed Puy lentils and Beldi style coconut & ras el Hanout, served steamed Couscous.

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**Postres – desserts £ 7 each**

* **Belgian chocolate olive oil cake**
* **Knaffa of Bergamot oranges from the Atlas**

infused with rose, orange blossom and cinnamon

**to book at l’Atelier SW17 phone 07404 759413 instagram Lateliersw17**