FOOD MENU

North African and Middle Eastern Cuisine



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5 Castle Street, Gibraltar



Welcome to El Kasbah

FEEL THE HISTORY, TASTE THE TRADITION

Just as the Kasbah, an ancient citadel that stood as a fortress in the heart of the city, served as a

cultural melting pot during Gibraltar's Moorish rule, our dishes bring together a fusion of ingredients and flavours of this historical era. Gibraltar's cuisine is a rich fusion of flavours inspired by its Moorish history, blending herbs,

spices, and culinary techniques from the Middle East, Mediterranean, and North Africa. This cultural tapestry is further enriched by Gibraltar's large Moroccan community, whose influence is deeply woven into the local food culture. We hope you enjoy your meal in our unique and historic venue!

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FOOD ALLERGENS

All food dishes on our menu are freshly prepared using only halal ingredients

Prawn Vegetarian Gluten free Gluten free option



Walnuts



and vegetables. Served with dates and chebakia.

Sesame











Mushroom



Dairy

£8.25

£8.75

Maakouc

£14.25

£14.95

£8.00

£9.30

£9.00

£1.20/£1.70

£5.70

£7.50

A traditional Moroccan soup made with lamb

£6.95

£8.25

£6.95

£7.25

£6.95

£15.25

£13.95

£12.95

£13.50

£14.95

£13.50

£14.50

£14.75

Vegetable Soup (vg, gfo) 🕯 🦋 A warm and hearty broth with seasonal

Briouats & D

STARTERS

Harira & @ @ &

Pastry triangles filled with either: - Moroccan spiced chicken - Spinach and mixed veggies (vg) 🗞

Muhummara (vg, gfo) @ & A Syrian red pepper and walnut dip, served with pita or veggie sticks for dipping. Maakouda (vg, gf) 8

vegetables served with Moroccan bread.

- Beetroot & feta A - Turmeric - Classic hummus SHARING PLATTERS

Hummus (vgo, gfo) & &

With pita or veggie for dipping. Choose:

Moroccan-spiced potato fritters,

served with a garlic dip.

spicy carrot salad, za'atar dip and olive taponade Served with moroccan khobz bread Mezze Platter (vgo, gfo) & a & g

Classic hummus, falafel, tabbouleh, olives, feta, muhammara, dates, tzatziki, vegetables and pita

El Kasbah Platter 🦋 🛭 🧐

Hamsa Platter (vgo, gfo) & a & a Selection of the following dips and salads: zaalouk, beetroot hummus, turmeric hummus,

Buffalo cauliflower, chicken and spinach briouats, maakouda, kasballs, garlic mayo and harissa mayo



Moussaka 🛭 🥰

potato with a creamy and cheesy topping. **Brochettes** Spiced meat skewers with peppers and onions, sumac-spiced fries or rice. Also served with salad and zaalouk.

A popular Levantine dish. Layers of seasoned minced meat, aubergine and

-Chicken - Kefta

-Vegetable (vg)

- Lamb

Couscous @ & Fluffy couscous with veggies, aromatic spices, caramelised onions and raisins Vegetable (vg) - Chicken

SIDES £3.50 Basmati Rice £2.00





- In a pita with salad, avocado and spicy mayo +£1.00 Buffalo Cauliflower (vg) &

a creamy tahini sauce

BBQ sauce

Arayes & % Meat-stuffed fried pita bites, served with

Crispy cauliflower bites with homemade



A traditional Moroccan dish of chicken leg cooked with lemon and olives.

Lemon Chicken Tagine

Lamb Tagine @ &

 $TAGINES \ (gfo) \ \ {\rm (all\ served\ with\ Moroccan\ bread)}$

Cinnamon Chicken Tagine £14.50Chicken thigh cooked in a cinnamon sauce with caramelised onions and sultanas. Kefta Tagine 🗆 £14.50 Kefta meatballs cooked in a tomato sauce with spices and an egg in the middle.

A traditional Moroccan dish of lamb slow

cooked with apricots, almonds and prunes.

KASBAH KIDS

Desert Explorer & Breaded chicken strips, chips and beans

Little Kasbah Bites 🦋 🧐 Potato fritters, falafel balls, classic hummus, carrot sticks and pita strips

Kefta meatballs in tomato sauce and rice

DESSERTS

Marrakesh Munchies

Moroccan Sweets (vgo) @ @ & &? Single piece/with almond or pistachio Tray of 6 assorted Tray of 8 assorted

Ask Your Server For Today's Homemade Desserts

el kasbah