Welcome to Otto's!

If you have any special requirements, allergies or dislikes, please let us know and we will offer suitable suggestions.

- Please note that the minimum order at Otto's is one main course per person.
 - A 10% service charge may be applied to your bill for parties of 8 or more.

Pre-dinner nibbles

* Extra olives (DF) (VG)

£2.25

* Home made garlic and tomato bread (DF) (VG) £1.95 pp

Soft drinks

Apple juice, Orange juice, Coke, Diet coke, ginger ale £2.50
Tonic, Slimline tonic, Lemonade, J2O, Appletiser, Fentimans Ginger Beer
Bottled water - 750ml still or sparkling £3.00

Otto's House wines and beer

Aperol sprítz – Prosecco, Aperol and soda (175ml)	£5.95
Procecco Italian sparbling wine	

Prosecco Italian sparkling wine

(175ml) £5-95 Bottle £22.00

Chilean house wine – red, white or rosé (v) or French Merlot

(175ml) £4.95 (250ml) £6.25 Bottle £15.95

Moroccan house wine – red (vg), white or rosé

(175ml) £4.95 (250ml) £6.25 Bottle £15.95

Bottled local beers	(500 ml)	Bradfield	Brewery, etc	£4.25
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Casablanca Moroccan beer (330ml) £3.75

Draught Peroní pínt £4.75 half pínt £2.50

Bottles Peroní or San Míguel (330ml) £3.50

Selection of Ciders (vg): Bulmers, Aspalls, etc £3.95

Estrella Gluten free beer (GF) 330ml bottle £3.50

Alcohol free beer £2.50

Stronger stuff

Please see Otto's separate Gin menu and ask about our guest gins

Sherry, Tío Pepe, Aperol (50 ml)	£3.25
Spírits (25 ml measure) Whisky, Vodka, Rum etc	£3.25

Spíríts (25 ml measure) Whísky, Vodka, Rum etc £3.25 Grey Goose and míxer (25ml) £5.95 (50ml) £7.50

All Martínís and port (50 ml)

Vodka + coke, JD and coke, etc (25ml) £4.75

Double spírit and míxer (50ml) £6.75

Spírits & Líqueurs (25ml) Límoncello, Sambuca, JD, vodka, etc £3.25

Archers, Baileys, Tía María, Amaretto, Malíbu (35ml) £3.25

Starters

(GF) Gluten free (N) Contains nuts (V) Vegetarian (VG) Vegan (DF) dairy free

Spicy lamb meatballs £6.50 (GF) (DF)

Lean minced lamb meatballs with coriander in spicy tomato sauce with or without an egg

Moroccan sardines £5.95 (DF option)

stuffed with coriander, lemon and garlic

Moroccan pea soup £5.95 (GF) (V) (VG) (DF)

with olive oil, coriander and cumin and our homemade bread (gf without)

Traditional Moroccan Harira soup £5.95 (V) (VG) (DF)

with chick peas and coriander served with our homemade bread

Zaâlouk £5.95 (GF) (V) (VG) (DF)

Warm aubergine, courgette & mixed pepper salsa with cumin and coriander

Falafel £5.95 (GF) (V) (DF)

Crushed chick peas & tahini (sesame seeds), deep-fried and served with tzatsiki dip

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Baked goats cheese £6.95 (V) (N)

Served on home-made toast with mixed leaves, walnuts, poached pears and a cassis jus

Garlic mushroom gratin £5.95 (GF) (V)

Oven-baked in a cream sauce with vegetarian parmesan cheese

Spicy prawn kebabs £7.50 (GF) (DF)

Char-grilled and served with a spicy harissa dip

Squid £6.50

Battered and deep fried, served on mixed leaves with Caesar dressing

King Prawns £7.95 (GF)

Simply pan-fried in garlic butter with a touch of parsley and white wine

Crab, prawn and avocado salad £7.95 (GF)

with a balsamic vinegar and tomato vinaigrette

Please advise us if you have any allergies or intolerances as we cannot list every ingredient here

Main courses

Steaks and Seabass served with today's vegetables Our tagines are served with homemade bread

Rice, chips, vegetables or couscous can be served if requested for an extra charge

Grilled swordfish conscous £16.50 (GF available) (DF)

Olives, lemon juice, coriander and a hint of chilli served with sultana couscous

*Choose your Lamb tagine £16.95 (DF) (GF available)

prunes and apricots or olives and artichokes

Slow-cooked Moroccan lamb stew, served on the bone with our homemade bread

Couscous aux sept légumes £11.50 (V) (VG) (DF) (GF available) classic couscous with seven vegetable sauce

Pastella - Moroccan chicken pie £14.95 (N)

Chicken breast wrapped in filo pastry with almonds, cinnamon, egg, coriander with a ginger, cinnamon and onion sauce

Moroccan lemon chicken £13.95 (GF available) (DF)

with olives & preserved lemons, served with sultana couscous

Fish tagine £13.95 (GF available) (DF)

Fish fillet with olives, coriander & preserved lemon served with homemade bread

Chicken or lamb couscous £13.95(GF available) (DF) Chicken breast or lamb fillet with root vegetables, coriander g sultanas

Pollo Crema £13.95

chicken breast in a creamy mushroom and white wine sauce

Roasted Seabass fillets £17.95 (GF) (DF available)

served with a lemon, garlic and white wine butter sauce with prawns

Sírloin steak £17.95 Fillet steak £21.95

chargrilled with your choice of one of our 5 sauces included:

*Green peppercorn *Diane *Bordelaise *Dolcelatte *Rossini with pâté

Rísotto con funghí £11.50 (GF) (V) (N) (Ve available)

with wild mushrooms, pine nuts, vegetarian parmesan, peppers, asparagus & cream

Tagliatelli salmone £12.50

With smoked salmon in a parmesan, tomato $\boldsymbol{\xi}$ cream sauce

Vegetable filo parcel £11.50 (V) (VG) (DF)

Mediterranean oven-roasted vegetables wrapped in filo pastry, served with our tomato & chick pea sauce

Side Orders £2.95

Chíps

Extra vegetables

Extra couscous

Mixed salad

Homemade bread with garlic & tomato (V) (VG) £1.95 pp

Otto's Homemade desserts (V) £5.95 (GF) Gluten free (N) Contains nuts (V) Vegetarian (VG) Vegan Please also see our board for special desserts

Passion fruit and strawberry sorbet (GF) (VG) (DF)
Refreshing sorbet – a lighter way to end your meal
Croissant butter pudding with almonds (N)
Served warm with vanilla ice cream and crème analais

Served warm with vanilla ice cream and crème anglaise Chocolate tart (VG and GF available)

Rích chocolate on a biscuit base served with crème anglaise Otto's Original Ginger cheese cake

Ever popular on a biscuit base, served with crème anglaise Sticky toffee pudding (VG and GF available) Served warm with sticky toffee sauce and crème anglaise Apple tarte tatin

Served warm with vanilla ice cream

Tiramisu

Creamy Italian classic with Marsala wine soaked sponge Moroccan almond cake (N)

Gooey almond cake served with yoghurt and fresh mint Flourless chocolate and almond cake (GF) (N) (DF) (VG option) Served warm with fresh cream or soya cream

British Cheese and biscuits £5.95 (V) (GF available) Morocco is not famed for its' cheeses so we offer you Wensleydale, Stilton and Somerset or Cornish Brie

After dinner drinks, teas and coffees (Soya milk/decaffeinated available)

Glass of port (50ml)

£3.25

Glass of dessert wine (100ml)

£4.00

£1.95

- Brandy, Cointreau, Sambuca, Grand Marnier, JD, Rum, Limoncello and many more! (25ml) £3.25 (50ml) £5.50
- Amaretto, Baileys and Tia Maria

(35ml) £3.25

❖ Single malts: Talisker, Glenmorangie, Macallan (25ml) £4.25

Moroccan mint tea with fresh mint £2.00pp Filter coffee £1.95

Espresso/Macchiato £1.95 Double espresso/Macchiato £2.50

Cappuccino £2.75 Caffe Latte £2.75 Hot chocolate £2.75

Liqueur coffees with fresh cream £5.95

Teas - English, Chamomile, Green, Earl Grey, Decaff green tea,

Fruit tea or Peppermint tea