

Otto's Moroccan Restaurant and private function room

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.



Pre-dinner nibbles

- ❖ Extra olives (DF) (VG) (GF) £3.50
- ❖ Home-made garlic and tomato bread (DF) (VG) (GF available) £3.95 pp

Soft drinks £2.95

Apple juice, Orange juice, Coke, Diet coke, ginger ale, Fever Tree Tonics, Schweppes Slimline tonic, Lemonade, J20, Appletiser, Fentimans Ginger Beer
Bottled water - 750ml sparkling £3.50

Otto's drinks and beers - see our separate wine list*
vegan beers, red & white wines and Prosecco available

Aperol spritz - Prosecco, Aperol and soda (175ml)	£6.95
Kir, Hugo, Passion fruit spritz or Glass of Pimms	£6.95
Bottled local beers (500 ml) Bradfield Brewery, etc	£4.50
Farmers Blonde, Brown Cow and Belgian Blue; Pale rider, etc	
Casablanca Moroccan beer (330ml)	£3.95
Draught Peroni	pint £5.50 half pint £2.75
Bottles Peroni or San Miguel (330ml)	£3.95
Selection of Ciders (vg) : Bulmers, Aspalls, Old Mout etc	£4.25
Estrella / Peroni Gluten free beer (GF) 330ml bottle	£3.95
Alcohol free beer Becks blue / San Miguel 0% / Peroni Libera	£3.50
Glass of house wine - Red, white or rose	£5.25 - 175ml £6.75 - 250ml
Pinot grigio house wine	£5.95 - 175ml £7.95 - 250ml Bottle £23.50

Stronger stuff

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

Sherry, Tio Pepe, Aperol (50 ml)	£3.25
Spirits (25 ml measure) Whisky, Vodka, Rum etc	£3.25
Grey Goose and mixer	(25ml) £5.95 (50ml) £7.50
All Martinis and port (50 ml)	£3.25
Vodka + coke, JD and coke, etc (25ml)	£5.25
Double spirit and mixer (50ml)	£6.95
Liqueurs (25ml) Limoncello, Sambuca, JD, Cointreau etc	£3.25
Archers, Baileys, Tia Maria (35ml)	£3.25

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Starters

(GF) Gluten free (N) Contains nuts (V) vegetarian (VG) vegan (DF) dairy free

Spicy lamb meatballs £8.95 (GF) (DF)

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

Moroccan sardines £7.95 (DF option)

stuffed with coriander, lemon and garlic

Moroccan pea soup £7.95 (GF) (V) (VG) (DF)

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

Traditional Moroccan Harira soup £7.95 (V) (VG) (DF)

with chick peas and coriander served with our homemade bread

Zaâlouk £7.95 (GF available) (V) (VG) (DF)

warm aubergine, courgette & mixed pepper salsa with cumin and coriander with bread

Falafel £7.95 (GF available) (V) (DF)

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

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Baked goats cheese £8.95 (V) (N) (GF available)

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

Garlic mushroom gratin £8.50 (GF) (V) (DF available)

Oven-baked in a cream sauce with vegetarian parmesan cheese

Spicy prawn kebabs £9.95 (GF) (DF)

Char-grilled and served with a spicy harissa dip

Squid £8.50

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

King Prawns £9.95 (GF) (DF available)

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

Lamb kidneys £8.50 (GF available) (DF)

Simply pan-fried and finished in a red wine sauce on home made bread

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

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Main courses

Our tagines can be served with homemade bread or couscous – please let us know

Rice, chips, extra vegetables or couscous £2.95 per portion
small mixed salad or garlic tomato bread £3.95 per portion

Grilled swordfish couscous £18.95 (GF available) (DF)

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

***Choose one of 4 Lamb tagines** £19.95 (DF) (GF available)

***prunes and apricots or *olives and artichokes**

or *pears, almonds & sultanas or with mint & pomegranate

Slow-cooked Moroccan lamb stew, served on or off the bone

Pastella – Moroccan chicken pie £17.50 (N)

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

Moroccan lemon chicken £16.50 (GF available) (DF)

with olives & preserved lemons, served with sultana couscous

Chicken or lamb couscous £16.50 (GF available) (DF)

Chicken breast or lamb fillet with root vegetables, coriander & sultanas

Meatball tagine £18.95 (GF available) (DF)

Lean minced lamb served in a spicy tomato sauce

Pollo Crema £16.50 (DF available)

Chicken breast in a creamy mushroom and white wine sauce

Fish tagine £16.95 (GF available) (DF)

Fish fillet with olives, coriander & preserved lemon served with couscous or bread

Spicy fish and seafood tagine £21.95 (GF available) (DF)

A selection of the best fish and seafood in a spicy tomato sauce

Roasted Seabass fillets £21.95 (GF) (DF available)

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

Couscous aux sept légumes £14.95 (V) (VG) (DF) (GF available)

Classic couscous with seven vegetable sauce

Risotto con funghi £14.95 (GF) (V) (N) (VG available)

with wild mushrooms, pine nuts, vegetarian parmesan, peppers, a21aragus & cream

Vegetable filo parcel £14.95 (V) (VG) (DF)

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

Sirloin steak £21.95

Fillet steak £27.95

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

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

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Otto's Homemade desserts (V) £7.50

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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 anglaise

Chocolate tart (VG and GF available)

Rich chocolate on a biscuit base served with crème anglaise

Otto's Original Ginger cheese cake (GF)

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)

Goopy almond cake served with yoghurt and fresh mint

British Cheese and biscuits £8.95 (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
❖ Dessert wine (50ml) Muscat Elysium/Black noble	£4.95/£5.50
❖ Brandy, Cointreau, Sambuca, Grand Marnier, JD, Rum, Limoncello and many more!	(25ml) £3.25 (50ml) £5.50
❖ Amaretto, Baileys, Kahlua and Tia Maria	(35ml) £3.25
❖ Single malts: Talisker, Glenmorangie, Macallan	
(25ml) £4.50	(50 ml) £6.50
❖ Macallan 12 year old (25ml) £5.00	(50 ml) £9.00
Moroccan mint tea with fresh mint	£2.50pp
Filter coffee	£2.50
Espresso/Macchiato	£2.25
Double espresso /Macchiato	£2.95
Cappuccino	£3.50
Caffe Latte	£3.50
Hot chocolate	£3.95
Liqueur coffees with fresh cream	£6.95
Teas - English, Chamomile, Green, Earl Grey, Decaff green tea,	
Fruit tea or Peppermint tea	£2.50