

# AL MAGHRIB BREAKFAST KRACHEL FRENCH TOAST

# 17.0 FOR 1 28.0 FOR 2

selection of msemmen served with jam, honey and butter, scrambled eggs with your choice of tea, coffee, orange juice or Moroccan mint tea



Msemmen are flat, squareshaped Moroccan pancakes. They're made by flattening rghaif dough until paper thin, dotting it with semolina and butter, then folding it into thirds to shape a layered pancake.

## SHAKSHOUKA 18.0

DF, GF, V



This Middle-Eastern method of having poached eggs for breakfast involves baking the eggs with onion, tomato sauce, garlic, capsicum and traditional Moroccan spices

# BACON + EGG ROLL 15.0

an Australian classic with Moroccan spices

### KRACHEL FRENCH TOAST 18.0

with maple syrup, ice cream and berries



Krachel is a traditional Moroccan sweet brioche flavoured with sesame seeds

### CROISSANT YOUR WAY

5.5 plain

7.0 with jam or butter

9.5 with ham and cheese

## **EXTRAS**

4.0

bacon, hash brown, avocado, haloumi, roasted tomato

3.0

extra egg, hollandaise sauce, mushrooms, spinach

V VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE