

V VEGETARIAN
GF GLUTEN FREE
DF DAIRY FREE

SERVED FROM 6PM

60.00 ENTREE / MAIN

ENTREE

MIXED BREIOWAT

chicken, beef mince, vegetable

AL MAGHRIB SALAD

GF

Moroccan salad, potato salad
and Taktouka served with
Moroccan pita bread

- | - taktouka is a traditional
| | - savory dish made from
tomatoes, bell peppers,
garlic, paprika and olive

SHRIMP WITH TOMATO CHERMOULA

DF

a rich tomato sauce flavoured
with onion, garlic and saffron
served with saffron rice

CHICKEN COUS COUS SALAD

DF

roasted chicken, carrot, onion,
capsicum, chickpeas and tomato

MAIN

TRADITIONAL CHICKEN AND LEMON TAGINE WITH OLIVES

DF, GF

chicken, lemon, saffron, Ras al
Hanout, onion, garlic and olives

MOROCCAN LAMB TAGINE

DF, GF

lamb, onion, garlic, saffron, Ras
al Hanout, honey, ginger, prunes,
cinnamon, almonds and sesame
seeds

KOFTA MEATBALL TAGINE

DF, GF

cooked in a rich tomato chermoula
sauce with cumin, garlic and paprika

CHICKEN TAGINE

DF, GF

pairs sweet and savoury chicken
with dried apricot and raisins

- | - all tagines served in a
| | - traditional tagine pot with
freshly baked Moroccan bread

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SOMETHING SWEET

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12.00 DESSERT

MILK PASTILLA

crispy warqa pastry with
homemade cream anglaise,
pistachio, cinnamon, almond
and icing sugar

☀️ warqa pastry is a thin
crispy pastry that is
layered with the soft
ingredients to make
an amazing texture and
taste sensation

AFFOGATO

GF

ice cream drowned in our signature
chocolate/vanilla mix served with
espresso shot

TRADITIONAL MOROCCAN FRUIT SALAD

GF DF

served with orange blossom,
cinnamon, dates and apricot