60.00 ENTREE / MAIN

ENTREE

MIXED BREIWAT

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

KOFTA MEATBALL TAGINE

DF, GF

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

MOROCCAN LAMB TAGINE

DF. GF

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

CHICKEN TAGINE

DF, GF

pairs sweet and savoury chicken with dried apricot and raisins

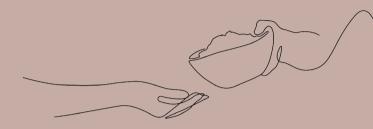
- all tagines served in a traditional tagine pot with freshly baked Moroccan bread

SOMETHING SWEET

VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE



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