

V VEGETARIAN
GF GLUTEN FREE
DF DAIRY FREE

**TRADITIONAL CHICKEN AND
LEMON TAGINE WITH OLIVES**
30.0

DF, GF

marinated chicken, lemon, saffron,
Ras al Hanout, onion, garlic, olives
served with freshly baked Moroccan
bread in a traditional tagine pot

☀️ The real taste of a
traditional tagine using
the process of slow cooking
the ingredients together

**MOROCCAN LAMB TAGINE
WITH PRUNES**
30.0

DF, GF

lamb, onion, garlic, saffron, Ras
al Hanout, honey, ginger, prunes,
cinnamon, almonds, sesame seeds
served with freshly baked Moroccan
bread in a traditional tagine pot

☀️ Often made in Morocco for
special occasions, sweet
and savoury flavours are
slow cooked together to
create a medley of flavours

AL MAGHRIB PANINI
17.0

marinated kofta, red onion,
tomato, lettuce, cheese
served with chips

☀️ Kofta is marinated
beef mince seasoned
and cooked with
spices and herbs

MEZZE PLATE
18.0

GF, V

hummus, falafel, labneh, olive,
Moroccan salad served with bread
and a side of our signature sauce

KOFTA MEATBALL TAGINE
30.0

DF, GF

a famous moroccan beef
meatball tagine cooked in a rich
tomato chermoula sauce with
cumin, garlic and paprika

**MOROCCAN CHICKEN
COUSCOUS SALAD**
23.0

marinated chicken, couscous,
roasted onion, feta cheese,
capsicum, sun-dried tomatoes
with a pure Moroccan dressing

ADAS SOUP
16.0

DF, GF, V

soup like you've never tried
before, made with slow-cooked
whole lentils, onion, garlic, spices
served with olive oil, cumin, bread
and a side of Moroccan sauce

BOWL OF CHIPS
7.0

DF, GF, V

