



## Moroccan Cuisine

Sat 28 April | 13:00-16:00pm

### On the Starter Table

#### Carrot and Orange Salad

A refreshing combination of fresh fruits and vegetables

#### Samosas

Savoury pastries fried in ghee or oil, containing spiced vegetables or meat.

#### Moroccan Harira Soup

A traditional dish with either meat or vegetables, lentils, chick peas and pasta, spiced with cinnamon, turmeric and ginger.

### Main Course

#### Spicy Beef Tagine with Apricots

Tender chunks of beef simmered in a fragrant and fruity broth of apricots, raisins and exotic blend of spice. Served with couscous

OR



#### Moroccan Vegetable Tagine

Chick peas and seasonal vegetables slow cooked in a spicy flavoursome broth. Served with couscous

### Dessert

Moroccan Apple Dessert (Tfah)

Apple wedges cooked in sugar, lemons and cinnamon.

### Mint Tea

A green tea prepared with spearmint leaves and sugar. The national beverage of Morocco.

**R395 per person**

(Exclude beverages and gratuity)

**Reserve your seat Now**

**Tel 021 975 2566 / 082 569 4147**

All meals are made with fresh ingredients, no gluten, preservatives or soya

\* Please indicate dietary requirements when booking.

Order your meal choice 24 hours in advance.

\* Vegetarian options only available when pre-booked

\*Bring your own alcohol. No corkage charge.