



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)

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.