

R295 Three Course Menu

The Opener

(Choose One of the Following)

(V) Hummus Masbacha - Homemade hummus topped with tahini, crispy onion, mushrooms, and chickpeas, with za'atar toasted pita bread on the side (GF pita available on request)

Swap onion and mushroom for lamb mince: R40

(V) Spanakopita

Phyllo pastry filled with feta cheese, blanched spinach, on top of crisp green leaves with tzatziki sauce

(V) Mushroom Arancini

Golden brown fried risotto balls, filled with mushroom and mozzarella cheese, served on top of marinara sauce, dusted with parmesan cheese, sprinkled with Italian parsley

Add 4 falafel balls to any dish: R40

Add 2 Moroccan Cigars (Lamb mince wrapped in a crispy Moroccan-style pastry) to any dish: R40

Main Performance

(Choose One of the Following)

Shishlick – Mediterranean skewers grilled to perfection on an open flame, centrally plated with mixed salad and sumac fried baby potatoes

2 skewers per person – 150g each (1 rump & 1 chicken)

Rump - prime rump cooked on open flame, served with salsa verde

Chicken – free range chicken breast served with sun-dried tomato chermoula

Upgrade rump to fillet for R60

Moroccan Fish

Spicy fish made in a slow-cooked flavoured salsa base stew, with chickpeas, ginger, chillies, coriander, and black olives, served with aromatic couscous

(V)Roasted Cauliflower Pasta

Served with toasted pecan nuts, lemon, garlic, and fresh parsley. **Vegetarian option:** dusted with parmesan cheese.

Vegan option: coconut mozzarella cheese

Gluten-free pasta for R20

The Grand Finale

(Choose One of the Following)

Halva infused crème Brûlée

Vanilla ice cream topped with dark chocolate sauce and dulce de leche

Low Carb Dark Chocolate Brownie (Vegan)(GF) served with vanilla pod ice cream or vegan sorbet.

Add 2 churros (a cinnamon sugar coated pastry) to any dessert for R20

Or take any two courses for R275

R375 Three Course Menu

The Opener

(Choose One of the Following)

Fried calamari spiced and served with chilli & lime aioli

North-African Aromatic Chicken Wings served with chilli & lime aioli, spicy fresh pineapple match sticks and red cabbage slaw

(V) Homemade Green Pea Falafel Balls served with seasonal hummus, tahini, schoog, Greek salad and za'atar toasted pita bread

(V) Spanakopita and Falafel Balls: Phyllo pastry filled with feta cheese, blanched spinach, on top of crisp green leaves with tzatziki sauce

Spicy Moroccan Cigars: Lamb mince wrapped in a crispy Moroccan-style pastry, served on a bed of green leaves, accompanied by herbed tahini sauce

The Main Performance

(Choose One of the Following)

250g Beef Sirloin served with a truffle and black pepper cream sauce, topped with wild mushrooms. Served with oven roasted root vegetables. **Upgrade to a 300g Beef Fillet for R60**

Moroccan Lamb Shank (350g) tender, slow cooked shank served with herbed pomme purée, and oven roasted root vegetables

Grilled Line Fish, with a savoury lemon & herb cream, served over sumac fried baby potatoes, topped with fresh fennel and red onion salsa

Moroccan Lamb Tagine cooked in our chef's special spice blend topped with fresh greens, fresh tomato, and red onion salsa. served with fragrant rice

Vegan Moussaka - Layered aubergine, with stewed lentils and melted vegan coconut mozzarella cheese, baked in marinara sauce, garnished with fresh basil leaves

Vegetarian Moussaka - Layered aubergine, with stewed lentils and melted mozzarella cheese, baked in marinara sauce, topped with béchamel sauce, garnished with fresh basil leaves

The Grand Finale

(Choose One of the Following)

Coconut Panna Cotta (Vegan)(GF)(Low Carb)

Crème Brule and Churros with cinnamon sugar

Low Carb Dark Chocolate Brownie (Vegan)(GF) served with vanilla pod ice cream or vegan sorbet

Vanilla ice-cream topped with dark chocolate sauce and dulce de leche, served with **Churros**

Or take any two courses for R350

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theatrical dining