

# 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**

