

Sahara

MOROCCAN FLAVOURS

The Cuisine of Morocco has long been considered to be one of the most diversified in the world, due to the interaction of morocco with the outside world for centuries. With a mix of berber, arab, moorish, middle eastern, African mediterranean, iberian and jewish influences. A signature characteristic is cooking fruit with meat; like quince with lamb or apricots with chicken. **Cous Cous** is a primary staple across the maghreb region and is traditionally served under a meat or vegetable stew. The **Tagine** is also characteristic of the maghreb region. It is the name given to the clay pot used to cook the aromatic stews that are so typical of moroccan cuisine. the shape of the lid is so that most of the moisture condenses back into the base of the low temperature, slow cooking dish. The resulting meat falls off the bone and has a rich aromatic flavour. enjoy....

APPETIZERS SOUP & SALAD

MOROCCAN PUMPKIN SOUP

With optional Harissa oil if preferred.

\$70

HOMMOŞ S V

Chickpeas pureed with herbs and spices, tahini, fresh lemon juice and virgin olive oil.

\$70

HOMMOŞ WITH CHICKEN

Succulent pieces of chicken marinated in cumin, ginger, onion, garlic & pepper, served with hommos

\$75

HOMMOŞ WITH LAMB

Tender lamb marinated in cumin, ginger, onion, garlic & pepper, served with hommos

\$78

HOMMOŞ WITH BLACK TRUFFLE

Classic hommos dressed with black truffle

\$80

FALAFEL V

Crispy fried cakes of chickpeas, mixed veggies and herbs

\$65

ZAALUK S V

Roasted eggplant pureed with garlic, coriander, fresh lemon juice, and virgin olive oil.

\$70

PAŞTİLLA

Moroccan sweet and spiced filo pastry. Filled with pigeon, egg and cinnamon.

\$75

ROASTED FRESH FIG SALAD S V

In honey with goats cheese, green salad and orange sauce.

\$105

MERGEZ SALAD

A fresh green salad with North African spiced sausage

\$75

ALEXANDRIA SARDINES S

Fresh sardines grilled to perfection and served with mixed leaves and lemon zest.

\$75

HALOUMI CHEESE

Pan fried Lebanese Haloumi Cheese garnished with sumak.

\$80

GOAT CHEESE SALAD V

With honey, lemon, walnuts and harissa oil.

\$75

MOROCCAN CIGARS V

Filo pastry filled with feta cheese and fresh mint.

\$70

EGYPTIAN MEZZE PLATTER S

(For Two) lamb mergez, crispy prawns, sardines, grilled chicken, hommos, zaaluk, feta cheese & green leaves.

\$210

VEGETARIAN MEZZE PLATTER

(For Two) hommos, Moroccan cigars, zaaluk, falafel, feta cheese, green leaves & mechuia.

\$170

CRISPY PRAWNS

With cumin and fresh orange served on green leaves with a sweet and sour dressing

\$75

TUNA EGG BRICK

Filo pastry stuffed with tuna, capers, parsley and egg

\$75

SIDE DISHES

SAFFRON RICE

\$50

EXTRA COUS COUS

\$50

MIXED SALAD

\$40

LAMB MERGEZ SAUSAGE

\$40

BREAD

\$10

S - Signature Dishes + 10% SERVICE CHARGE

V - Vegetarian Dishes

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MOROCCAN FLAVOURS

TAGINE & MAIN COURSES

VEGETABLE TAGINE 	\$140
Seasonal veggies with dried figs and honey	
FALAFEL TAGINE 	\$155
A Tagine of crispy fried broad bean cakes, broccoli, honey beans and potato slowly simmered in charmoula sauce	
CHICKEN TAGINE	\$175
Succulent pieces of chicken slow cooked with preserved lemon confit, artichokes and green olives	
LAMB TAGINE 	\$180
Tender cubes of Lamb cooked with apricots and prunes, served with glazed olives and potatoes	
SEABASS TAGINE 	\$240
Seabass fillet with red bell pepper dressing, fresh chives and charmoula sauce	
PRAWN TAGINE 	\$175
Fresh crispy prawns cooked with braised fennel, sauteed vegetables and pickled lemon.	
TAGINE OF SALMON	\$175
Marinated salmon with a spicy North African sauce simmered with garden vegetables.	
SEAFOOD TAGINE	\$190
Shrimp, squid, tiger prawns, clams, green veggies and fennel slow cooked and served with fresh lemon.	
MOROCCAN SEAFOOD PAELLA 	\$200
Squid, prawns, clams, red & green peppers, green peas, paprika and garlic cooked and served in a traditional Moroccan clay pot.	
VEGGIE SAHARA 	\$130
Roast potatoes, broccoli, honey beans, green peas, shallots, red & green peppers sauteed with garlic.	
COUS COUS SAHARA 	\$190
Roasted lamb shank served with fragrant couscous and vegetable soup.	
CHICKEN OR LAMB STEW	\$150/\$160
Served with cous cous, sweet onions and mixed veggies.	
COUS COUS WITH VEGETABLES 	\$120
Choice seasonal veggies served with cous cous, raisins and chick peas.	
COMBO OF MIXED GRILLED MEATS 	\$370/\$710
Served with traditional cous cous and seasonal vegetables. For 2 or 4 people.	
SHEEESH KEBABS	\$155
Mixed kebabs of chicken or lamb. Your choice served with roast potatoes, veggies and crispy garlic.	

DESSERTS

BANANA FILO - Ripe banana filled crispy filo pastry, flamed with fig liqueur	\$80
BAKLAVA PASTRIES - a selection of fine homemade Moroccan pastries	\$65
CHOCOLATE CAKE - With Vanilla ice-cream, chocolate sauce & a pinch of cinnamon	\$70

 - Signature Dishes

+ 10% SERVICE CHARGE

 - Vegetarian Dishes