

## DESSERTS

<b>Profiteroles</b>	12.9
mouth-watering profiteroles filled with fresh custard and topped with chocolate sauce, served with cream	
<b>Date and Kahlúa Crêpes</b>	12.9
thin crepes served with a rich and crepe sauce of date and kahlúa	
<b>Moroccan Chocolate Cake</b>	12.9
rich flourless Moroccan cake, a combination of buttery nuts, sweet ripe dates and dark chocolate, served warm	
<b>Wild berries and icecream</b>	9.9
assorted wild berries served with natural icecream	

## PORT

<b>Penfolds Club</b>	5
<b>Hanwood</b>	5.5
<b>Galway Pipe</b>	7.5
<b>Grandfather</b>	11

## DESSERT WINE

	G	B
<b>Botrytis Semillon 375ml</b>	10.5	32.50
sun Dried Bianca Riverina NSW sugar mixed citrus fruits and sun dried apricot characters and soft French oak		

## COFFEES

<b>Moroccan Coffee</b>	4.7
served with clove and cinnamon stick	
<b>Aromatic Arabic Coffee</b>	4.7
an indulgent coffee brewed in the pot on the stove with fresh cardamom seeds	
<b>Mocha, Hot Chocolate</b>	4.5
<b>Long black, Short black</b>	4
<b>Flat white, Cappuccino, Latte, Macchiato</b>	

## Teas

<b>Moroccan Green Mint Tea</b>	5
Mint tea or Naa Naa – a gift from Allah, The traditional tea of Moroccan hospitality a Fragrant mysterious tea and a perfect way to Complete your meal	
<b>Moroccan Herbal Tea</b>	5
<b>Lemongrass Tea</b>	4
<b>Chai Tea</b>	4.5
<b>English Breakfast, Earl Grey, Camomile</b>	3.5