

## STARTERS

<b>Garlic or Herb Bread</b>	4.5
<b>Berber Bread</b>	7
grilled bread pieces topped with Hassan's spicy tomato char(ouata & cheese – a relishing starter	
<b>Mixed Dips</b>	16.5
gourmet presentation served with a variety of ethnic bread – ask your waiter for the specials of the day	
<b>Warm bread with Dukkah and drqaq oil</b>	
toasted ethnic bread served with Dukkah and (niguel) Moroccan Berber drqaq oil	8.5

## OYSTERS

	½ Dozen	Dozen	
<b>Natural</b>		16	28
<b>Kilpatrick</b>		17.5	29
<b>OOD Oysters</b>		17.5	29
served with lime, coriander, olive oil, chilli and red caviar			

## SALADS

<b>Zula Zaluk Warm Salad</b>	14
warm salad of roasted aubergine, roasted capsicum, tomato, preserved lemon, olives served with warm bread	
<b>Moroccan Summer Salad</b>	13
mixed herb and salad leaves with citrus segments and dried black olives drizzled with a preserved lemon, malibu and coconut dressing	

## ENTREE PLATES

<b>Marrakesh Express Brochettes</b>	15
lamb backstrap marinated in pure olive oil, fresh coriander leaves, cumin and paprika, Chargrilled on skewers and served with our famous tomato char(ouata sauce	
<b>Souf Sardines</b>	14.5
fresh filleted sardines marinated in a blend of exotic herbs and spices, lightly panfried and (m)mersed in a spicy tomato sauce	
<b>Breathless Briouats</b>	14
filo cigar pastries filled with spiced marinated chicken and almonds and served with sweet saffron sauce	
<b>Mazza Platter</b>	16.5
condiments of mixed marinated and roasted gourmet vegetables	
<b>Spicy Grilled Calamari</b>	17
served on a bed of mixed leaves with roasted roma tomato, drizzled with sundried tomato dressing	
<b>Mixed Entree</b>	19.5
brochette, briouat, sardine, spicy grilled calamari and king prawn on a bed of mixed salad	