

MODERN MAINS

CHICKEN

- Tribal Chicken** 24.5
chicken fillet pieces cooked in a blend of herbs, green ginger, peanuts, green beans, mustard seeds and coconut milk
- Afro BBQ Chicken** 26.5
tender chicken breast fillet marinated in vinegar, cumin, parsley, chilli and garlic, served with crushed avocado, spiced Pontiac wedges and a spicy tomato, coconut sauce

LAMB

- Sud African Lamb Sossaties ~ signature dish** 32.5
tender lamb backstrap marinated, Char-grilled and served on a bed of dried fruit flavoured rice with sour cream and sweet madras apricot sauce

PORK

- Da'la aux Dates** 28.5
tender oven baked pork cutlet, marinated in a sweet, tangy blend of honey, dates, sweet cinnamon and orange blossom water served with delicate Moroccan couscous

BEEF

- Reef and Beef** 33.5
yearling sirloin and succulent king prawns topped with an exotic blend of oyster mushrooms, preserved lemon, sundried tomato, saffron and coconut sauce

FISH

- Citrus Chilli Fish** 28
perch fillets basted in a spicy citrus sauce, served with saffron rice
- Zambezi Prawns** 31.5
king prawns filled with African spices served with a crunchy shredded sweet potato

VEGETARIAN

- Char-grilled Vegetables** 21.5
a feast of 4 vegetables marinated and char-grilled, served with a spicy yoghurt dip
- Vegetable Tajine** 23.5
seasonal vegetables cooked in tomato concasse, fresh coriander and ras el hanout sauce smothered with roasted marinated eggplant and cumin chickpeas

TRADITIONAL MAINS

TAJINES

Fish Turban Tajine	26.9
tasty blue eye cod adorned with our famous spicy tomato charmoûla, preserved lemon and Moroccan spices	
Moroccan Meat Balls ~ signature dish	25.5
spicy Kofta balls made from lean minced beef simmered in a flavourful sauce of tomato, onion, garlic, spices and green peas, as served in the Hare Eggs are poached in the sauce prior to serving	
Chicken Tajine	25.5
a taste sensation of marinated chicken pieces with olives, preserved lemon and Moroccan spicy dressing topped with saffron potatoes. Be transported to an Oasis	

COUSCOUS

Couscous Royale	45.5
for minimum of 2 people - combination of marinated lamb and chicken pieces and beef merguez sausages served on a sizzling hot plate with a tasty vegetable broth and fluffy couscous with sweet chickpeas	
Couscous Lamb Bidaoui	26.5
tender marinated lamb served on fluffy couscous with a combination of sweet chickpeas and a vegetable broth	
Couscous aux sept Legumes	24.5
delicious vegetarian couscous of seven vegetables served with a side of sweet chickpeas and a vegetable broth	

SIDE DISHES

Hot Harissa	4.5
a fiery combination of hot red pepper, cumin, olive oil, garlic, and preserved lemon	
Preserved Lemon	4.5
Dried Black Olives	4.5
Couscous	6
Jazzy Jasmine Rice	4.5
Steamed Vegetables	10.5

Please note: A 10% surcharge applies on Public Holidays. A 3% surcharge applies to Apex and Diners Cards.