

Served Daily 12pm-5pm

Starters

Garlic or Herb Bread 4.5

Plain Bread 4.5

grilled and served with Za'tar spices and olive oil to dip.

Berber Bread 7

grilled bread pieces topped with Hassan's spicy tomato charmoula & cheese – a relishing starter.

Mixed Dips 16.5

gourmet presentation served with a variety of ethnic bread – ask your waiter for the specials of the day.

Salads

Moroccan Summer Salad 13

mixed herb and salad leaves with citrus segments and dried black olives drizzled with a preserved lemon, Malibu and coconut dressing

Rocket Salad 12

with fresh tomato, feta cheese, olives and organic olive oil.

Mazza Platter 16.5

condiments of mixed marinated and roasted gourmet vegetables.

Big Bites

Marrakesh Express Brochettes 15

lamb backstrap marinated in pure olive oil, fresh coriander leaves, cumin and paprika, chargrilled on skewers and served with our famous tomato charmoula sauce. Served with cous cous or salad.

Soul Sardines 14.5

fresh filleted sardines marinated in a blend of exotic herbs and spices, lightly panfried and immersed in a spicy tomato sauce. Served with cous cous or salad.

Chicken Tajine 16

A taste sensation of marinated chicken pieces with olives, preserved lemon and Moroccan spicy dressing topped with saffron potatoes. Be transported to an Oasis. Served with cous cous.

Moroccan Meat Balls 16

Spicy Kefta balls made from lean minced beef simmered in a flavoursome sauce of tomato, onion, garlic, spices and green peas, as served in the Harem. Served with cous cous.

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

Cous cous 6

Jazzy Jasmine Rice 4.5

Afternoon Tea menu available please ask your waitperson.

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