

# R350 Three Course Menu

## The Opener

(Choose One of the Following)

**(V) Hummus Masbacha** - Homemade hummus topped with tahini, crispy onion, mushrooms, and chickpeas, served with za'atar toasted pita bread on the side (GF pita available on request)

**Swap onion and mushroom for lamb mince: R49**

**(V) Spanakopita**

Phyllo pastry filled with feta cheese & blanched spinach, served on crisp green leaves with tzatziki sauce

**(V) Mushroom Arancini**

Golden brown fried risotto balls, filled with mushroom and mozzarella cheese.

Served on top of napolitana sauce, dusted with parmesan cheese, & sprinkled with Italian parsley

**Add 4 falafel balls to any dish: R49**

**Add 2 Moroccan Cigars (Lamb mince wrapped in a crispy Moroccan-style pastry) to any dish: R59**

## The Main Performance

(Choose One of the Following)

**Shishlick** – 2 x 150g Succulent Mediterranean free range chicken breast skewers, grilled to perfection on an open flame. Served with sun-dried tomato pesto & Chimichurri sauce, accompanied with sumac fried baby potatoes and mixed herb salad

**Upgrade 1 skewer to rump: Add R55**

**Upgrade 1 skewer to fillet: Add R65**

**Moroccan Fish**

Spicy fish prepared in a slow-cooked salsa-based stew, with chickpeas, ginger, chillies, coriander, and black olives, served with aromatic couscous

**(V) Sundried Tomato Pesto Pasta**

Freshly cooked Italian Pasta tossed in a sundried tomato pesto.

Topped with fresh basil leaves

**Vegetarian option:** dusted with parmesan cheese. **Vegan option:** coconut mozzarella cheese

**Gluten-free pasta for R35**

## The Grand Finale

(Choose One of the Following)

**Halva infused crème Brûlée**

**Vanilla ice cream** topped with dark chocolate sauce and dulce de leche

**Low Carb Dark Chocolate Brownie (Vegan)(GF)** served with vanilla pod ice cream or vegan sorbet.

**French Apple Cake (Vegan)(GF)** Lemon sponge topped with baked granny smith apples, drizzled with coconut vanilla custard, served with a cinnamon ice cream.

**Add 2 churros (a cinnamon sugar-coated pastry) to any dessert for R29**

**Or take any two courses for R320**



# R455 Three Course Menu

## The Opener

(Choose One of the Following)

**Fried calamari** spiced and served with a chilli & lime aioli

**Spicy Moroccan Cigars:** Lamb mince wrapped in a crispy Moroccan-style pastry, served on a bed of green leaves, accompanied by a herbed tahini sauce

**(V) Homemade Falafel Balls** served with seasonal hummus, tahini, schoog, Greek salad and za'atar toasted pita bread

**(V) Spanakopita and Falafel Balls:** Phyllo pastry filled with feta cheese & blanched spinach, served on top of crisp green leaves with tzatziki sauce

**(V) Mushroom Arancini**

Golden brown fried risotto balls, filled with mushroom and mozzarella cheese, served on top of Napolitana sauce, dusted with parmesan cheese, sprinkled with Italian parsley

## The Main Performance

(Choose One of the Following)

**250g Beef Sirloin** served with a truffle and black pepper cream sauce, topped with wild mushrooms. Served with oven roasted root vegetables. **Upgrade to a 250g Beef Fillet for R69**

**Moroccan Lamb Shank (350g)** tender, slow cooked shank served with herbed pomme purée, and oven roasted root vegetables

**Grilled Line Fish**, with a savoury lemon & herb cream, served over sumac fried baby potatoes, topped with fresh fennel and red onion salsa

**Moroccan Lamb Tagine** cooked in our chef's special spice blend topped with fresh greens, fresh tomato, and red onion salsa. served with fragrant rice

**Mediterranean Oven Baked Chicken Breast** filled with calamata olives, baby tomato, oregano & garlic. Topped with a Mozzarella cheese crust, served alongside garlic butter herbed baby potatoes

**Vegan Moussaka** - Layered aubergine, with stewed lentils and melted vegan coconut mozzarella cheese, baked in Napolitana sauce, garnished with fresh basil leaves

**Vegetarian Moussaka** - Layered aubergine, with stewed lentils and melted mozzarella cheese, baked in Napolitana sauce, topped with béchamel sauce, garnished with fresh basil leaves

## The Grand Finale

(Choose One of the Following)

- **Halva Crème Brule and Churros** with cinnamon sugar

- **Vanilla ice-cream** topped with dark chocolate sauce and dulce de leche, served with **Churros**

- **Knafeh – Middle Eastern Sweet Cheese Pastry** shredded Phyllo dough crust, sweet cheese filling topped with a rose water flavoured syrup – Served with pistachio ice cream.

- **Low Carb Dark Chocolate Brownie (Vegan)(GF)** served with vanilla pod ice cream or vegan sorbet

- **French Apple Cake (Vegan)(GF)** Lemon sponge topped with baked granny smith apples, drizzled with coconut vanilla custard, served with a cinnamon ice cream.

**Or take any two courses for R425**

