

## BANTING BREAKFASTS

<p><b>CHARMOULA, GORGONZOLA &amp; MUSHROOM OMELETTE <i>BV</i></b></p> <p>Creamy 3 Eggs, poured over fragrant Moroccan Charmoula Paste, topped with Mushrooms, Gorgonzola and Baked.</p>	R65
<p><b>DOUBLE CREAM SPINACH &amp; FETA OMELETTE <i>B</i></b></p> <p>3 Eggs Omelette.</p>	R58
<p><b>SPINACH WITH CHORIZO &amp; EGGS <i>B</i></b></p> <p>Chorizo &amp; Spinach, fried and topped with 2 Eggs.</p>	R62
<p><b>TOMATO CONCASSE BREAKFAST <i>B</i></b></p> <p>Lamb Sausage poached with Eggs in a Slow Roasted Tomato Concasse, topped with Olives.</p>	R70
<p><b>A TRADITIONAL BANTING BREAKFAST <i>B</i></b></p> <p>2 Fried Eggs, Bacon, Fried Herbed Tomato and Mushroom &amp; A Cauli Fritter.</p>	R57
<p><b>FOR THE NOT SO HUNGRY <i>BV</i></b></p> <p>Creamy &amp; Cheesy Scrambled Eggs, flavored with Traditional Moroccan Dukkah &amp; Herbed Rosa Tomatoes.</p>	R47
<p><b>HALLOUMI BREAKFAST <i>BV</i></b></p> <p>Charred Ras-el-Hanout Spiced Halloumi, served on a bed of Spinach.</p>	R65
<p><b>OPTIONAL EXTRAS</b></p> <p>❖ Cauli Rice <b>R20</b> ❖ Pita Bread <b>R10</b> ❖ Toast <b>R8</b></p>	



## LET'S START IN CASABLANCA

**HALLOUMI** *BV* R65

Charred with Ras-el-Hanout, with a touch of Orange Blossom, served with a Moroccan Side Salad.

**BREATHLESS BRIOUAT**

A stuffed and rolled Phyllo, baked to golden perfection.

Chicken R50

Lamb R54

**KOUTBAAN** R70

Lamb Kefta Kebabs served on Puffed Pita and accompanied by a Salad.

**PERI-PERI CHICKEN LIVERS** *B* R66

Chicken Livers served on Cauli Mash.

**MUKABALATT (prices are Per Person i.e. No Sharing)** *BV*

**A Mosaic of Moroccan Flavours to dip into, served with a Fresh Pita**

- ❖ Preserved Lemon ❖ Harissa ❖ Rose Carrot
- ❖ Moroccan Hummus (or Zucchini & Basil Pâté *B*)
- ❖ Harissa & Lemon Olives preserved to Tajine's Own Recipe
- ❖ Bassara White Bean and Mint Paste (or Mushroom & Spinach Concasse *B*)
- ❖ Zeilook slow roasted Aubergine with a splash of Orange Blossom
- ❖ Cucumber & Fresh Garlic in a Tangy Yoghurt Dressing

❖ R82 for 1 ❖ R156 for 2 ❖ R234 for 3 ❖ Extra Pita R10.00

*B* = Banting *V* = Vegetarian

# Tajine

MOROCCAN RESTAURANT

 [www.tajine.co.za](http://www.tajine.co.za)

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## SOUP

**HARIRA (when available)** *V*

Traditional Chunky Vegetable Soup with Beans, Lentils and Chickpeas.  
Served with fresh oven-baked Islamic Bread.

R62

## SALADS FROM MARRAKESH

**WARM CASABLANCA COUSCOUS / CAULI RICE SALAD** *BV*

Steamed Couscous or Cauli Rice tossed with Grilled Red Pepper, slowly Roasted Aubergine, Fresh Tomatoes and Feta drenched in the famous Lavender infused Oil.

R65

**MOROCCAN SUMMER SALAD** *BV*

Fresh Garden Greens & Rosa Tomatoes, topped with Preserved Olives & Danish Feta.

R58

**MARRAKESH SALAD** *BV*

Sweet Cucumber & Oranges served on a plate of Greens with loads of Fresh Herbs.

R54

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## TAJINES

Tajines are prepared according to fresh produce.

All Tajines are served with Roasted Vegetables, Nutty Saffron & Rose Water Rice, Spicy Chargrilled Baby Potatoes, Steamed Couscous or Cauli Rice, Harissa and Lemon. Served with fresh oven-baked Islamic Bread.

**VEGETARIAN TAJINE *BV*** **R88**

Vegetarian Tajine of Spiced Pumpkin or Butternut, Sweet Potato, Aubergine, Courgettes and Peppers, accompanied by a variety of mouth-watering spices. Topped with Star Anise & Sesame Seeds.

**SPICED DATE POMEGRANATE LAMB** **R180**

Slow oven baked. This tender Lamb has a fine tongue of gently Piquant Pomegranate with the sweet flavours of Fresh Dates.

**OLIVE AND LEMON CHICKEN *B*** **R130**

This is for the Savoury Palate.

**BEEF & TOMATO *B*** **R138**

Fragrant Beef Meatballs, slowly cooked in a Spicy Tomato Concasse.

**DRY ROASTED CHERMOULA PRAWN & MUSSEL *B*** **R180**

Our Best Prawns & Mussels rubbed in Charmoula Paste grilled over a hot flame, topped with a mildly spiced Herb & Cream Sauce.

## THE TAJINE FEAST *BV*

A mosaic of different Tajines and vegetables served in small Tajines and bowls to indulge in the variety of different flavours of all the traditional dishes .

- ❖ Lamb Tajine ❖ Chicken & Olive Tajine ❖ Vegetable Tajine
- ❖ Beef Meatballs in Tomato Concasse ❖ Zeelook ❖ Vegetable Stir Fry
- ❖ Spicy Roasted Potatoes / Sweet Potatoes ❖ Couscous / Rice / Cauli Rice

❖ R210 for 1 ❖ R400 for 2 ❖ R690 for 4 ❖ Extra Pita R10.00

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## THE MAIN AFFAIR

### **SLOW ROASTED MECHOU** *B*

R198

500g of Succulent Slow Roasted Lamb Shank basted continually with a rainbow of Exotic Spices, Fresh Thyme and Rosa Tomatoes, for moist melt in your-mouth tenderness. This dish is traditionally served at festivals and celebrations. It is served straight up with Roasted Vegetables, Nutty Saffron and Rose Water Rice, Spicy Chargrilled Baby Potatoes, Steamed Couscous or Cauli Rice.

### **MOROCCAN FILLET (250G)** *B*

R174

Tender Beef Fillet, rubbed with Ras el Hanout, Harissa & Black Pepper grilled to perfection and topped with a refreshing Yoghurt & Mint Dressing. Accompanied by Grilled Vegetables & Tasty Spicy Baby Potatoes or Sweet Potatoes or Cauli Rice. Best served Medium Rare.

### **CREAMY CHERMOULA PRAWN PASTA**

R156

Prawns rubbed with our Fragrant Chermoula Paste, cooked in a Rich Creamy Lemon Sauce. Served on Linguine Pasta.

### **CHICKEN B'STILLA**

R98

Phyllo Pastry wrapped around a Sweet Chicken and Almond filling with hints of the Fragrant Orange Blossom. Served with a Fresh Salad.

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## FOR THE VEGETARIAN

- BEAN LENTIL AND SPICED EGGPLANT MOUSSAKA *V*** R80  
Eggplant, Lentils and Black Eyed Beans cooked with Fresh Herbs, Italian Tomatoes & baked with a delectable Yoghurt topping. Served with your choice of Rice, Couscous or Fresh Herbed Salad.
- GREEN VEGETABLE STIR-FRY *V*** R69  
Broccoli, Cabbage, Zucchini & Green Peppers stir fried in Olive Oil, Preserved Lemon with Ras el Hanout. Topped with Dark Soya Sauce and Toasted Sesame Seeds.
- VEGETABLE CIGARS *V*** R74  
3 Spiced Vegetable and Roasted Peppers wrapped in Phyllo Pastry, grilled and served with Harissa Yoghurt and a Fresh Salad.
- BAKED TOMATO COUSCOUS / CAULI RICE *BV*** R90  
Couscous or Cauli Rice with a layer of Baby Spinach & Homemade Tomato Puree topped with a variety of Cheeses, baked until crispy golden brown.

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## THE SET MENUS

SET MENU A - FOR THE HUNGRY *B*

### STARTER

#### MUKABALATT

**A mosaic of Moroccan Flavours to dip into, served with a Fresh Pita**

- ❖ Preserved Lemon ❖ Harissa ❖ Rose Carrot
- ❖ Moroccan Hummus (or Zucchini & Basil Pâté *B*)
- ❖ Harissa & Lemon Olives preserved to Tajine's Own Recipe
- ❖ Bassara White Bean and Mint Paste (or Mushroom & Spinach Concasse *B*)
- ❖ Zeelook slow roasted Aubergine with a splash of Orange Blossom
- ❖ Cucumber & Fresh Garlic in a Tangy Yoghurt Dressing

### MAIN MEAL

#### THE TAJINE FEAST

**A mosaic of different Tajines and Vegetables served in small Tajines and bowls to indulge in the variety of different flavours of all the traditional dishes.**

- ❖ Lamb Tajine ❖ Chicken & Olive Tajine ❖ Vegetable Tajine
- ❖ Beef Meatballs in Tomato Concasse ❖ Zeelook ❖ Vegetable Stir Fry
- ❖ Spicy Roasted Potatoes / Sweet Potatoes ❖ Couscous / Rice / Cauli Rice

### DESSERT

#### SAFFRON & BUTTERMILK PANNACOTTA

**Rich, Creamy, absolutely decadent. Served with fresh Citrus slices.**

R340 per person

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## THE SET MENUS

SET MENU B - VEGETARIAN *BV*

### STARTER

#### MUKABALATT

**A mosaic of Moroccan Flavours to dip into, served with a Fresh Pita**

- ❖ Preserved Lemon ❖ Harissa ❖ Rose Carrot
- ❖ Moroccan Hummus (or Zucchini & Basil Pâté *B*)
- ❖ Harissa & Lemon Olives preserved to Tajine's Own Recipe
- ❖ Bassara White Bean and Mint Paste (or Mushroom & Spinach Concasse *B*)
- ❖ Zeilook slow roasted Aubergine with a splash of Orange Blossom
- ❖ Cucumber & Fresh Garlic in a Tangy Yoghurt Dressing
- ❖ Roast Vegetables in a Tangy Yoghurt Dressing
- ❖ Tomato & Preserve Lemon Salad

### MAIN MEAL

#### VEGETARIAN TAJINE

**with Cauli Rice / Couscous and Green Vegetable Stirfry**

OR

**MOUSSAKA WITH HALLOUMI**

**served on a bed of Spinach**

### DESSERT

#### SEMOLINA FLAT CAKES

**Stacked pan roasted semolina cakes smothered with honey and nuts topped with cream or ice cream.**

**R270 per person**

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## AND TO END IT ALL

<b>MALABI</b> <i>B</i> Chilled creamy smooth Yoghurt & Honey dessert to end to dinner with a touch of Cinnamon.	R46
<b>SEMOLINA FLAT CAKES</b> <i>B</i> Stacked pan roasted semolina cakes smothered with honey and nuts topped with cream or ice cream.	R50
<b>BERRY CHEESECAKE</b> <i>B</i> Rich, Creamy cheesecake with hints of Cinnamon topped with berries.	R58
<b>SAFFRON &amp; BUTTERMILK PANNACOTTA</b> <i>B</i> Rich, Creamy, absolutely decadent. Served with fresh Citrus slices.	R58
<b>MOROCCAN SPICED CREAMY RICE PUDDING</b> Warm lightly spiced milky rice pudding served with fresh Cream.	R54

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## COLD BEVERAGES

200ml soft drink mixers

Tomato Cocktail

Red Bull

330ml soft drinks

Fresh Fruit Juice

Jug of fresh Juice

Lipton's Iced Tea

*(Ask for our variety of flavours available)*

Grape & Appletizer

Valpre Still Water 500ml

Valpre Sparkling Water 500ml

Valpre Still 1.5litre

Valpre Sparkling 1 litre

Mineral Water & Cordial

Cordials Double Tot

Rock Shandy (400ml)

## SHAKES

R20 **Milkshakes (Large)** R41

R22 **DOUBLE THICK** Full Cream Vanilla Ice Cream  
blended with a variety of flavours.

R39 **Fruit Whips** R45

R23 Fresh Fruit juice blended with rich, full cream  
R28 Ice Cream.

R90 **Peanut Butter Milkshake** R45

R26 Our Lemongrass Speciality.

**Horlicks & Honey Shake** R45

R27 The Best Ever...

R20 **Iced Coffee** R40

R20 Dark, Rich and Creamy.

R35 **Don Pedro** R47

R35 **Liqueur Pedro** R47

R28 Served with a variety of different Liqueurs

R15

R42

## HOT BEVERAGES

Filter Coffee

Cappuccino Froth

Cappuccino Cream

Espresso Single

Espresso Double

Banting "Bullet Proof" Coffee

Café Latte

Cafe Mocha

Milo

Hot Chocolate

Horlicks

R22 Irish Coffee R47

R26 Liqueur Coffee R47

R29 **Lemongrass Coffee** R50

R22 Liqueur Coffee topped with a scoop of

R26 Vanilla Ice Cream

R33

R26 Five Roses Tea R22.

R30 Rooibos Tea R22

R30 Earl Grey Tea R26

R30 Lemongrass Tea R26

R22 Herbal Infused Teas R26


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## LOCAL & INTERNATIONAL BEERS

Amstel	R26
Black Label	R24
Castle	R24
Castle Lite	R25
Hansa	R24
Heineken	R28
Peroni	R27
Windhoek Lager	R27
Windhoek Light	R27
Windhoek Draught	R36
Millers Draught	R26

## CIDERS

Hunters Dry	R27
Hunters Gold	R27
Savannah Dry	R28
Savannah Light	R28
Smirnoff Spin	R28
Smirnoff Storm	R28