**Cold Bites to share**

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| **HUMMUS**  | **1.5** |
| Chickpeas blended with tahini, served with Arabic bread |  |
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| **FLAVOURED HUMMUS** | **1.6** |
| Chickpeas blended with tahini and your choice of flavor, avocado, spicy, pumpkin, beetroot or carrot, served with Arabic bread |  |
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| **BABAGHANOUSH** | **1.5** |
| Chopped roasted eggplant, onion, bell pepper, served with Arabic bread |  |
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| **LABNEH WITH MINT & ROASTED GARLIC**  | **1.5** |
| Arabic yoghurt, mint, roasted garlic, served with Arabic bread |  |
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| **MIXED ARABIC MEZZA** **(good to share)**  | **5.1** |
| Hummus, baba ghanoush, vine leaves, moutabel, fattoush & Arabic bread |  |
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| **SPICY TUNA TARTAR** | **5.9** |
| Diced ahi tuna, pickled onions, cucumber, avocado, wonton crisp |  |
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| **CHARCUTERIE & CHEESE BOARD** | **6.9** |
| Dry-cured beef bresaola, salami, chorizo, with crostini,mixed pickles, manchego & gorgonzola cheese |  |
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| **BUFFALO MOZZARELLA**  | **5.5**  |
| Buffalo mozzarella served with oven roasted cherry tomatoes |  |
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**Soup**

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| **CHAMPIGNON VELOUTÉ** | **3.1** |
| Creamy mushroom soup, truffle oil, croutons |  |
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| **HARIRA SOUP**  | **2.9**  |
| A traditional Moroccan soup with beef, chickpeascelery and fresh coriander  |  |
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| **GAZPACHO** | **3.1** |
| Cold Andalusian tomato soup with grilled shrimp skewer |  |
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**Hot Bites to share**

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| **CRISPY CALAMARI**  | **4.4**  |
| Tempura fried calamari, lime mayonnaise  |  |
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| **ROCK SHRIMPS**  | **5.7**  |
| Tempura fried shrimps, spicy mayo  |  |
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| **CHICKEN POPCORN**  | **4.2**  |
| Breaded fried chicken breast**choose your dipping sauce:** blue cheese, spicy mayocilantro mayo, lime mayo, BBQ sauce, sweet chili sauce  |  |
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| **CRISPY SHRIMP LOLLIPOPS**  | **4.9** |
| Breaded fried shrimp, cilantro mayo |  |
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| **FRITTURA DI FRUTTI DI MARE**  | **8.5** |
| Tempura fried native lobster, prawns, mussels & calamari,served with spicy mayo & cilantro mayo |  |
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| **SPICY HAMOUR**  | **5.4** |
| Local hamour, harissa marinated and roasted, vegetable fried saffron rice  |  |
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| **BAKED FETA CHEESE**  | **3.9** |
| Feta cheese baked with olives, tomatoes, olive oil & oregano |  |
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| **PRAWNS PIL PIL**  | **5.0** |
| Prawns sautéed with garlic, parsley, chili &spices served with crispy baguette |  |
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| **SPANISH SPINACH CROQUETTAS**  | **3.9** |
| Creamy fried spinach dumplings, Asian slaw and roasted garlic aioli |  |
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| **STUFFED EGGPLANT & ZUCCHINI**  | **3.9** |
| Grilled eggplant & zucchini stuffed with feta cheese, basil oil, balsamic caviar and tangy tomato sauce |  |
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**Favorite Salads**

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| **COURTYARD SALAD**  | **4.7**  |
| Grilled halloumi cheese, quinoa, lettuce, avocado, pomegranate, cherry tomatoes, sweet onion & citrus dressing  |  |
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| **CARAMELIZED GOAT CHEESE** | **4.2** |
| Caramelized goat cheese, mixed lettuce, cherry tomatoes, balsamic dressing, toasted walnuts |  |
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| **CEASAR SALAD**  | **4.7** |
| Romaine lettuce, turkey bacon, egg & light anchovy dressing**Add Chicken or shrimp**  |  **5.7** |
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**Pizza**

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| **MARGARITA**  | **4.4** |
| Tomato sauce with melted mozzarella cheese & fresh basil |  |
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| **WILD MUSHROOM**  | **4.9** |
| Tomato sauce with melted mozzarella, forest mushroom, garnished with truffle oil |  |
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| **POLLO**  | **5.6** |
| Tomato sauce with melted mozzarella, chicken, sundried tomato, white onion, turkey bacon and oregano |  |
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| **FRUITTI DI MARE**  | **5.2** |
| Melted mozzarella cheese, calamari ring, oregano  |  |
| green mussels, and shrimp with spicy tomato sauce. |  |

**Pasta & Risotto**

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| **RISOTTO**  | **5.1** |
| Wild mushroom risotto, truffle oil and parmesan cheese  |  |
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| **PENNE ARRABIATA**  | **4.1** |
| Penne pasta in spicy arrabiata sauce, parmesan cheese |  |
| **Add chicken or shrimp**  | **5.1** |
|  |  |
| **SPAGHETTI**  | **4.4** |
| With your choice of sauce, bolognese, creamy four cheese or carbonara |  |

**Classic Entrées**

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| **CHICKEN KEBAB**  | **4.8**  |
| Marinated and grilled chicken in spices & olive oil Choice of Moroccan bread or saffron rice  |  |
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| **GRILLED PESTO CHICKEN BREAST**  | **4.6** |
| Grilled chicken breast, basil pesto, sautéed vegetables & potatoes  |  |
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| **MIXED GRILL**  | **6.3** |
| Lamb chop, kofta, chicken, lamb & beef Choice of Moroccan bread or saffron rice  |  |
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| **GRILLED TUNA STEAK**  |  **8.4** |
| Grilled ahi tuna steak, tomato-olive salsa, sautéed sugar snow peas & baby potatoes |  |
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| **LAMB SHANK** | **6.4** |
| Slow cooked lamb shank, green lentil ragout, gremolata |  |
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| **PAELLA DE MARISCOS** | **7.9** |
| Mixed seafood paella (prawns, calamari, mussels), capsicum, green peas |  |
| **Make it for 2 to share** | **14.9** |
| Please allow us 30-40 minutes preparation time |  |
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| **BAKED MEATBALLS** | **5.9** |
| Baked beef meatballs, stuffed with feta cheese, rustic tomato sauce, roasted baby potatoes  |  |
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| **GRILLED US PRIME RIBEYE**  | **11.2** |
| US prime ribeye, tomato-caper relishChoice of French fries or mashed potato |  |
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| **TRADITIONAL MORROCAN COUSCOUS**  | **5.2**  |
| Steamed couscous served with choice of lamb or chicken with vegetables, chickpeas with sauce on the side |  |
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| **SEABASS**  |  **7.9** |
| Pan seared black seabass, butternut puree, almond and brown butter sauce, potato rissole |  |
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| **NORWEGIAN SALMON**  | **8.6** |
| Pepper soy glazed salmon, oven baked, caramelized pak choi, lime risotto |  |
|  |  |
| **Side Dishes** | **1.0** |
| **Saffron Rice** | **French Fries** |
| **Sautéed Vegetables** | **Mashed Potatoes** |
| **Roasted Baby Potatoes** | **Potato capsicum gratin** |