**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, chickpeas  celery 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 mayo  cilantro 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** |
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| **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 relish  Choice 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 | |  |
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| **Side Dishes** | | **1.0** |
| **Saffron Rice** | **French Fries** | |
| **Sautéed Vegetables** | **Mashed Potatoes** | |
| **Roasted Baby Potatoes** | **Potato capsicum gratin** | |