

## FINE MOROCCAN CUISINE

Founded in the 11<sup>th</sup> Century, Marrakech was once the capital of an empire that stretched from Spain to Senegal.

At the crossroads of ancient caravan routes from Timbuktu, it became a welcome reprieve for weary Sub-Saharan traders carrying gold, salt and slaves.

Today, Marrakech is a reverberating collision of Africa and Europe, East and West, bohemia and high culture, grand Arab cities and ancient Berber villages.

Framed by the snow-capped Atlas Mountains, thousand-year old palm groves and wrapped in faded ochre walls, Marrakech casts a magical spell.

One's senses are stimulated by the brilliantly coloured spices, entrancing music, rich folds of carpets, whirling dervishes, intertwining tile geometries and perfumed gardens.

It is the delectable cuisine that best captures the true flavour of Marrakech. We invite you to indulge yourself in an experience of tastes, aromas and flavour.

Please Enjoy!!



## *Diafa Moroccan Banquet 1*

*(A delicious combination of Meat/Vegetarian)*

MINIMUM OF TWO PEOPLE

PER PERSON FOOD 59.6

### *Entrees*

#### **STUFFED DATES**

A Moroccan tradition.

High quality moist dates stuffed with walnuts & almonds

#### **MINI DIP PLATTER**

Selection of Moroccan dips. (ZAALOUK- EGGPLANT, KHIZZOU -CARROT, BARBA- BEETROOT, BAKKOULA- SPINACH). Served with Flat Bread.

### *Main Courses*

Choice of any **TWO** Tagine from the Main Course Menu: Served with either Couscous / Rice.

Lamb Tagine

Chicken Tagine

Beef Tagine

Vegetarian Tagine

### *Dessert*

Your choice of:

Meslala (Roasted Almond, Ice cream, pashmak (Fairy Floss), sultana, couscous)

OR Saffron Panna cotta handmade with Berry topping.

Freshly brewed Traditional Mint Tea

## *Diafa Moroccan Banquet 2*

*(A delicious combination of Seafood/ Meat/Vegetarian)*

MINIMUM OF TWO PEOPLE

PER PERSON: FOOD 69.9

### *Entrees*

#### **STUFFED DATES**

A Moroccan tradition.

High quality moist dates stuffed with walnuts & almonds

#### **MELWI**

Moroccan bread stuffed with goats' cheese, baby spinach & harissa.

Pan cooked & served with drizzle of argon oil

#### **MINI DIP PLATTER**

Selection of Moroccan dips. (**ZAALOUK**- EGGPLANT, **KHIZZOU** -CARROT, **BARBA**- BEETROOT, **BAKKOULA**- SPINACH). Served with Flat Bread.

### *Main Courses*

Choice of any **TWO** Tagine from the Main Course Menu: Served with either Couscous / Rice & Khobz (baked traditional bread)

Seafood Tagine

Lamb Tagine

Chicken Tagine

Beef Tagine

Vegetarian Tagine

### *Dessert*

Your choice of:

Meslala (Dessert Almond, Ice cream, pashmak (Fairy Floss), sultana couscous) Or Saffron Panna cotta.

Freshly brewed Traditional Mint Tea or coffee.

## *Diafa Moroccan Banquet 3*

*(A delicious combination of Pure Vegetarian)*

MINIMUM OF TWO PEOPLE  
PER PERSON FOOD 59.6

### *Entrees*

#### **STUFFED DATES**

A Moroccan tradition.

High quality moist dates stuffed with walnuts & almonds

#### **MINI DIP PLATTER**

Selection of Moroccan dips. (**ZAALOUK**- EGGPLANT, **KHIZZOU** -CARROT, **BARBA**- BEETROOT, **BAKKOULA**- SPINACH). Served with Flat Bread.

#### **HARIRA**

Slow cooked authentic Moroccan soup made of lentils, chickpea,  
Spices and fresh herbs drizzle with chilli flakes

### *Main Courses*

Choice of Two Tagine:

Vegetarian Tagines from the Main Course Menu. Served with  
Couscous or Rice

### *Dessert*

Your choice of:

Meslala (Dessert Couscous)

Freshly brewed Traditional Mint Tea.



## *Please Pick Your Main Course...*

ALL MAIN COURSES ARE COOKED IN THE TRADITIONAL MOROCCAN TAGINE CLAY POT, RESULTING IN TENDER MEAT, FISH, AROMATIC VEGETABLES, AND SAUCES WITH INCREDIBLE FLAVOUR.

### *Lamb*

#### **1. L'HAM M'HAMMAR TAGINE**

Lamb cooked until tender with smoked onions, tomatoes and Mohamed's special mix cinnamon, honey, prunes, roasted almonds, finished with sesame seeds & saffron.

#### **2. AFRAH TAGINE**

Lamb cooked until tender with cinnamon, honey, prunes, roasted almonds, finished with sesame seeds & saffron.

#### **3. TANJIA**

Lamb cooked until tender with herbs, spices, olives & preserved lemon.

#### **4. MOKFOUL**

Lamb cooked to tender with onions, tomatoes and Mohamed's special mix.

#### **5. LAMB OKRA**

Lamb cooked to tender with baby okra and vegetable stock.

#### **6. LAMB BERBER**

Lamb cooked to tender with Ras El Hanout (38 aromatic spice mix) & Vegetables.

### *Chicken*

#### **7. DAFINA DJAJ TAGINE (DJAJ Mango)**

Moroccan Slow cooked chicken with smoked onions, tomatoes and Mohamed's special mix, mango, garnished with crashed roasted almonds, saffron.

#### **8. DJAJ MHEMMER TAGINE (SAFFRON CHICKEN)**

Moroccan saffron chicken cooked with coriander, garlic, ginger, preserved lemon & olives

#### **9. DJAJ BERBER TAGINE**

Chicken cooked with Ras El Hanout (38 aromatic spice mix) & vegetables

#### **10. DJAJ MAASSEL TAGINE (APRICOT CHICKEN)**

Chicken cooked with caramelized apricot, cinnamon, honey and roasted almond.

#### **11. BASTELLA** The Moroccan specialty & taste sensation. Chicken with egg, ground roast almonds, cinnamon & icing sugar, wrapped in filo pastry. Oven baked and served with salad.

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## *Beef*

### **12. TANJIA MERRAKCHIA**

Prime Beef chunks cooked to tender with herbs, spices, olives & preserved Lemon

### **13. BEEF BERBER TAGINE**

Beef cooked to tender with Ras El Hanout (38 aromatic spice mix) & vegetables.

### **14. LAHRECH TAGINE**

Beef Meat balls mixed with Sharmoula cooked in salsa sauce (eggs optional, but highly recommended!)

### **15. BEEF ARTICHOKE**

Beef cooked to tender with herbs and spices, topped up with Artichoke, salsa and green peas.

## *Seafood*

### **16. SAMAK TAGINE**

Fresh fish fillet tagine cooked with Sharmoula (Fresh garlic, herb & Moroccan spice paste) & vegetables

### **17. FRUIT DE MER 'FRUIT OF THE SEA'**

A combination of prawns, mussels, scallops and fish fillet cooked with Sharmoula, coriander and salsa. Our signature seafood dish.

## *Vegetarian*

### **18. HARRISSA VEGETABLES**

A selection of vegetables cooked to perfection with harissa & coriander sauce

### **19. TOMATO JAM VEGETABLES**

A selection of fresh vegetables cooked with honey, cinnamon & tomato jam

### **20. ARTICHOKE & PEAS**

Artichoke hearts & peas cooked to perfection with Ras El Hanout & preserved Lemon.

### **21. BOULETTES VEG TAGINE**

Slow cooked vegetable ball cooked in spicy Moroccan salsa

### **22. CHICKPEA CHAURBA TAGINE**

Slow cooked chickpea in thick vegetable stock with flavorful Moroccan spices, goats' cheese & baby spinach.

## *Wine List*

### *Sparkling*

<b>BLACK CHOOK</b> Sparkling Red	MCLAREN VALE, SA		49.9
<b>FRANKIE</b> Cuv`ee NV sparkling	Lime Coast, SA	10.9	49.9

### *White*

<b>MARRAKECH</b> White	SOUTH EASTERN AUSTRALIA	8.9	30.9
<b>JARRESSA ESTATE</b> Bin Chardonnay	SOUTH AUSTRALIA	9.9	39.9
<b>WHITES ROAD</b> '517' Riesling 92points	Clare Valley, SA	10.9	49.9
<b>FRANKIE</b> Sauvignon Blanc	Limestone Cost, SA		38.9
<b>ATE</b> Sauvignon Blanc	South Eastern AUSTRALIA	10.9	48.9
<b>SHAW + SMITH</b> Sauvignon Blanc	ADELAIDE HILLS, SA		59.9
<b>ATE</b> Pinot Grigio	South Eastern AUSTRALIA	10.9	44.9

### *Sweet*

<b>JARRESSA ESTATE</b> Bin White Moscato	SOUTH AUSTRALIA	10.9	49.9
<b>ROSE Lover</b> Botrylis Semillion	South Eastern AUSTRALIA		30.9

### *Rose*

<b>HESKETH</b> Rose	LIMESTONE COAST, SA	10.9	44.9
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### *Red*

<b>MARRAKECH</b> Red	SOUTH EASTERN AUSTRALIA	8.9	31.9
<b>CATALINA SOUNDS</b> Pinot Noir	MARLBOROUGH, NZ		49.9
<b>MARRAKECH PREMIUM</b> Tempranillo 49.9	BAROSSA VALLEY, SA		
<b>JARRESSA ESTATE</b> 'Artirust' Cabernet Sauvignon	BAROSSA VALLEY, SA	10.9	48.9
<b>MARRAKECH PREMIUM</b> Grenache 49.9	BAROSSA VALLEY, SA		
<b>FRANKIE</b> Shiraz	Limestone Cost, SA		48.9
<b>ATE</b> Shiraz	SOUTH EASTERN AUSTRALIA	10.9	49.9
<b>MARRAKECH PREMIUM</b> Shiraz	MCLAREN VALE, SA	12.9	59.9
<b>TWO HANDS</b> 'Sophie's Garden' Shiraz	PADTHAWAY, SA		110
<b>JARRESSA ESTATE</b> 'The Pinnacle' Shiraz	BAROSSA VALLEY, SA		188

## Drinks

### INTERNATIONAL BEER

Corona	Mexico	9.90
Heineken	Netherlands	9.90

### AUSTRALIAN BEER

Coopers Pale Ale	9.90
Cascade Light	9.90
Non- Alcoholic Beer	8.9

### CIDER

Apple Cider	9.90
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### SPIRITS

Please choose from our large selection at the bar

### SOFT DRINKS

Coca-Cola, Diet Coke, Lemonade, Lemon Squash, Soda Water	4.9
Fruit Juice – Orange, Apple, Pineapple	4.9
Lemon or Soda, Lime & Bitters	5.9
Tonic Water, Dry Ginger Ale	4.9
Sparkling Water	750ml 8.9

### MOCKTAIL (Non- ALCOHOL)

Limoda: Intense, frothy & extremely refreshing Mediterranean lemon drink.	10.9
Cinderella: A smooth blend of Orange, Pineapple & splash of Grenadine.	10.9
Raspberry Moc: Refreshing blend of Raspberry, Strawberry, Lemon & Mint.	9.9

### COCKTAIL (ALCOHOL)

Pink Lady- smooth blend of Gin, Strawberry, Lime and Raspberry	21.9
Margarita-smooth blend of Tequila, Lime, Orange liqueur & Margarita salt	21.9
Blue Lagoon- smooth blend of Vodka, Blue Curacao & Lemonade	21.9
Pina Colada-smooth blend of Vodka, Rum, Pineapple Juice & Coconut	21.9
Mojito-smooth blend of Vodka, Rum, lime Juice & fresh Mint	21.9