

FINE MOROCCAN CUISINE

Founded in the 11th 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.

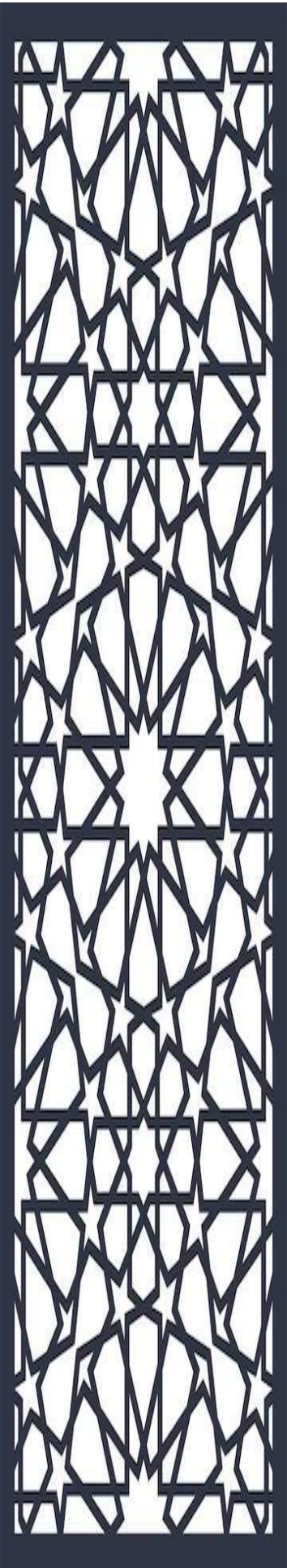
Today, Marrakech is a reverberating collision of Africa and Europe, East and West, bohemia and high culture, grand Arab cities and ancient Berber villages.

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!!



Dips

ALL DIPS SERVED WITH FLAT BREAD

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| 1. ZAALOUKEGGPLANT DIP | 13.9 |
| Roasted eggplant, cooked with garlic, coriander, cumin, paprika, virgin olive oil & vinegar | |
| 2. KHIZZOU CARROT DIP | 13.9 |
| Steamed carrot cooked & mashed with garlic, coriander, cumin, virgin olive oil & vinegar | |
| 3. BARBA BEETROOT DIP | 13.9 |
| Beetroot, garlic, coriander, vinegar, olive oil and Marrakech seasoning | |
| 4. BAKKOULASPINACH DIP | 13.9 |
| Spinach steamed & cooked with tomato, garlic, coriander, cumin, olive oil & a sprinkle of chilli | |
| 5. MINI DIP PLATTER all the four | 24.9 |

Entrée

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| 6. HARIRA | Per serve 12.9 |
| Slow cooked authentic Moroccan soup made of lentils, chickpea, Spices and fresh herbs drizzle with chilli flakes | |
| 7. MELWI | Entrée 19.9 |
| Moroccan bread stuffed with goats' cheese, baby spinach & harissa. Pan cooked & served with drizzle of argon oil | |
| 8. BESTELLA THE MOROCCAN SPECIALITY & TASTE SENSATION | Entrée 23.9 |
| Chicken pie with ground roast almond, cinnamon & icing sugar - wrapped in filo pastry and served with salad | |
| | Main 39.9 |

Main Courses

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

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| 9. L'HAM M'HAMMAR TAGINE | 49.9 |
| Lamb cooked until tender with smoked onions, tomatoes and Mohamed's special mix cinnamon, honey, prunes, roasted almonds & finished with sesame seeds | |
| 10. AFRAH TAGINE | 48.9 |
| Lamb cooked until tender with cinnamon, honey, prunes, roasted almonds & finished with sesame seeds | |
| 11. TANJIA | 48.9 |
| Lamb cooked until tender with herbs, spices, olives & preserved lemon | |
| 12. MOKFOUL | 48.9 |
| Lamb cooked to tender with onions, tomatoes and Mohamed's special mix | |
| 13. LAMB OKRA | 48.9 |
| Lamb cooked to tender with baby okra and vegetable stock | |
| 14. LAMB BERBER | 48.9 |
| Lamb cooked to tender with Ras El Hanout & Vegetables | |

Chicken

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| 15. DAFINA DJAJ TAGINE (DJAJ Mango) | 48.9 |
| Moroccan Slow cooked chicken with smoked onions, tomatoes and Mohamed's special mix, mango & garnished with crashed roasted almonds. | |
| 16. DJAJ MHEMMER TAGINE (SAFFRON CHICKEN) | 47.9 |
| Moroccan saffron chicken cooked with coriander, garlic, ginger, preserved lemon & olives | |
| 17. DJAJ BERBER TAGINE | 47.9 |
| Chicken cooked with Ras El Hanout & vegetables | |
| 18. DJAJ MAASSEL TAGINE (APRICOT CHICKEN) | 47.9 |
| Chicken cooked with caramelised apricot, cinnamon, honey and roasted almond | |

Beef

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| 19. TANJIA MERRAKCHIA TAGINE | 47.9 |
| Prime Beef chunks cooked to tender with herbs, spices, olives & preserved Lemon | |
| 20. BEEF BERBER TAGINE | 47.9 |
| Beef cooked to tender with Ras El Hanout & vegetables | |
| 21. LAHRECH TAGINE | 46.9 |
| Beef Meat balls mixed with Sharmoula cooked in salsa sauce (eggs optional, but highly recommended!) | |

- 22. BEEF ARTICHOKE TAGINE** 48.9
Beef cooked to tender with herbs and spices, topped up with roasted potatoes, Artichoke and green peas

Seafood

- 23. SAMAK TAGINE** 48.9
Fresh fish fillet tagine cooked with Sharmoula & vegetables
- 24. FRUIT DE MER 'FRUIT OF THE SEA' TAGINE** 49.9
A combination of prawns, mussels, scallops and fish fillet cooked with Sharmoula, coriander and salsa. Our signature seafood dish.

Vegetarian

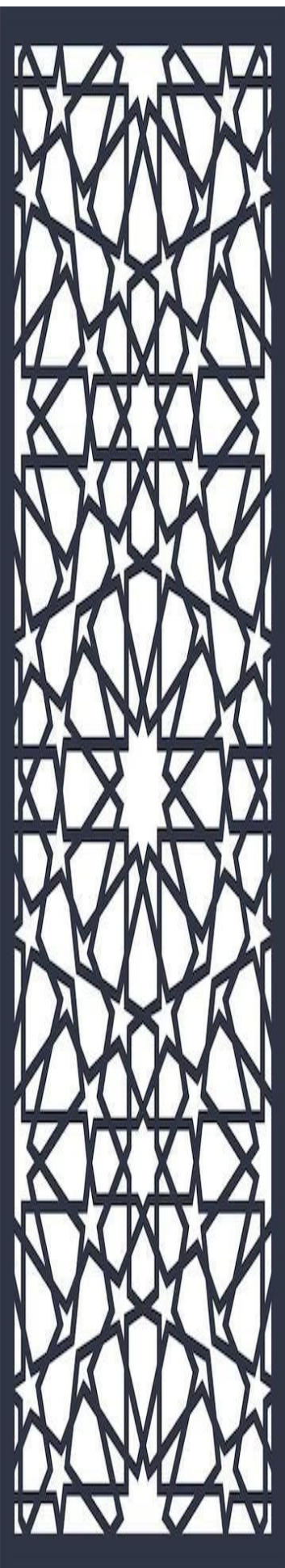
- 25. HARRISSA VEGETABLES TAGINE** 35.9
A selection of vegetables cooked to perfection with harissa & coriander sauce
- 26. TOMATO JAM VEGETABLES TAGINE** 35.9
A selection of fresh vegetables cooked with honey, cinnamon & tomato jam
- 27. ARTICHOKE & PEAS TAGINE** 37.9
Artichoke hearts & peas cooked to perfection with Rass El Hanout & preserved lemon
- 28. BOULETTES VEG TAGINE** 38.9
Slow cooked vegetable ball cooked in spicy Moroccan salsa
- 29. CHICKPEA CHAURBA TAGINE** 36.9
Slow cooked chickpea in thick vegetable stock with flavorful Moroccan Spices , goats' cheese & baby spinach

Salads

- 30. BARBA SALAD BEETROOT SALAD** 22.9
Beetroot, tomato, Spanish onion, garlic & coriander, drizzled with Marrakech dressing
- 31. MOROCCAN SALAD** 19.9
Roasted capsicum, tomato, red onion & coriander tossed in vinegar and virgin olive oil
- 32. MOROCCAN AUBERGINE AND CHICKPEA SALAD** 22.9
Tossed with ground cumin, smoke paprika, lemon dressing finished with Roasted almond

Side Dishes

33. BREAD		9.9
Khobz (baked traditional bread)		
34. SAFFRON RICE		9.9
35. SEASONED FLAVOURED COUSCOUS	up to 2 ppl	13.9
Couscous flavored with smoked paprika, cumin and herbs mix with	up to 4 ppl	25.9
Roast vegetable, chick peas garnished with roasted almonds and Pomegranate reduction		
36. COUSCOUS		10.9
The Moroccan specialty & national dish		
37. VEGETABLES		14.9
A selection of seasonal vegetables cooked in a spicy saffron sauce		
38. HARRISSA		6.9
The renowned authentic Moroccan hot chilli with herbs & spices		
39. OLIVES		9.9
A mixture of authentic Mediterranean olives marinated in harissa, herbs and spices		



Dessert

Baghrir & Meslala are service with crème brulee ice cream and Persian Fairy Floss

40. BAGHRIR 17.9

Moroccan claypan cake cooked with dates, honey and crushed almonds

41. MESLALA 16.9

Ground roasted almonds with honey, cinnamon, sultanas and couscous

42. MOROCCAN PANNA COTTA 17.9

Panna Cotta packed with Moroccan flavor, Saffron and crumble topping, sprinkle Of nuts & sprig of mint

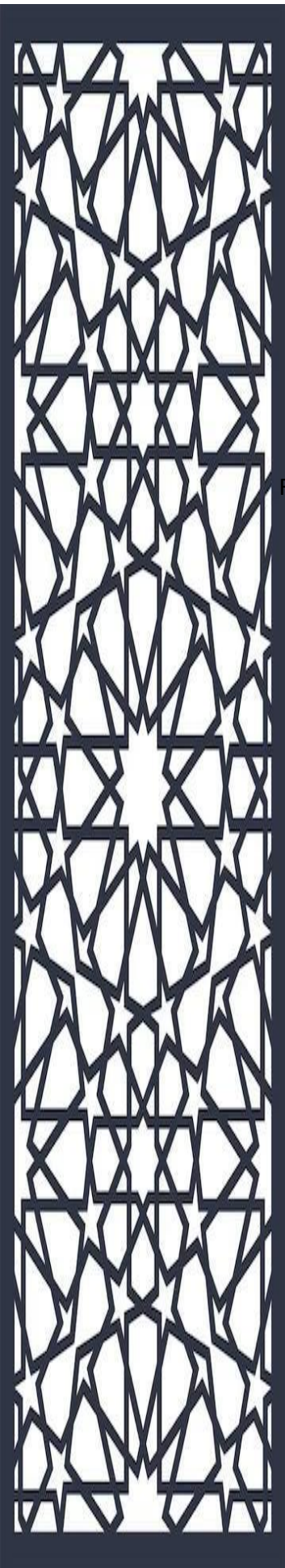
43. MOROCCAN SWEETS 17.9

Fresh Baked, rich traditional sweets with semolina, cream, syrup & almond flour

Tea & Coffee

TEATraditional Moroccan Fresh Mint Tea 4.5

COFFEETraditional Moroccan Coffee 4.9



Diafa Moroccan Banquet 1

MINIMUM OF TWO PEOPLE
PER PERSON 71.90

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

Mini dips platter Served with Flat Bread

BESTELLA

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

Main Courses

Choice of One:

Lamb, Chicken, Beef, Sea food or Vegetarian Tagines

from the Main Course Menu served with Couscous, Rice & Khobz (baked traditional bread)

Dessert

Chef's Selection: A Traditional Moroccan sweet dish.

Freshly brewed Traditional Mint Tea or coffee

Diafa Moroccan Banquet 2

MINIMUM OF TWO PEOPLE
PER PERSON 61.9

Entrees

STUFFED DATES

A Moroccan tradition.

High quality moist dates stuffed with walnuts & almonds

MINI DIP PLATTER

Mini dip platter Served with Flat Bread

BESTELLA

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

Main Courses

Choice of One:

Lamb, Chicken, Beef or Vegetarian Tagines

from the Main Course Menu. Served with Couscous

Dessert

Chef's Selection: A Traditional Moroccan sweet dish.

Freshly brewed Traditional Mint Tea

