

## 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.

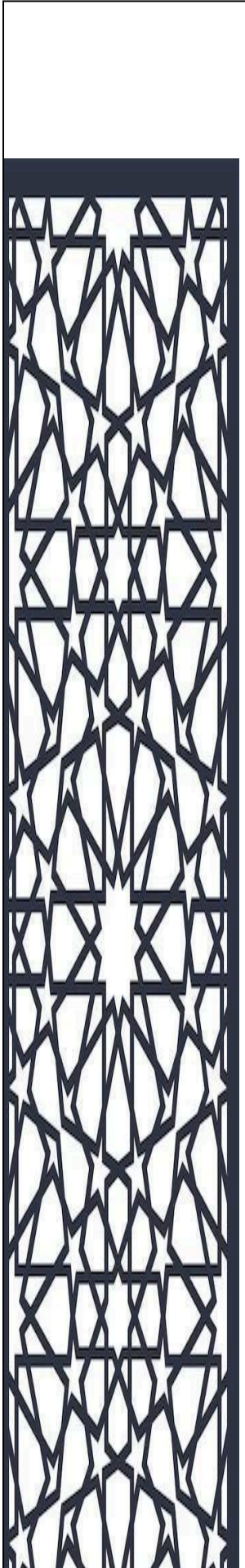
Today, Marrakech is a reverberating collision of Africa and Europe, East and West, bohemia and high culture, grand Arab cities and ancient Berber villages.

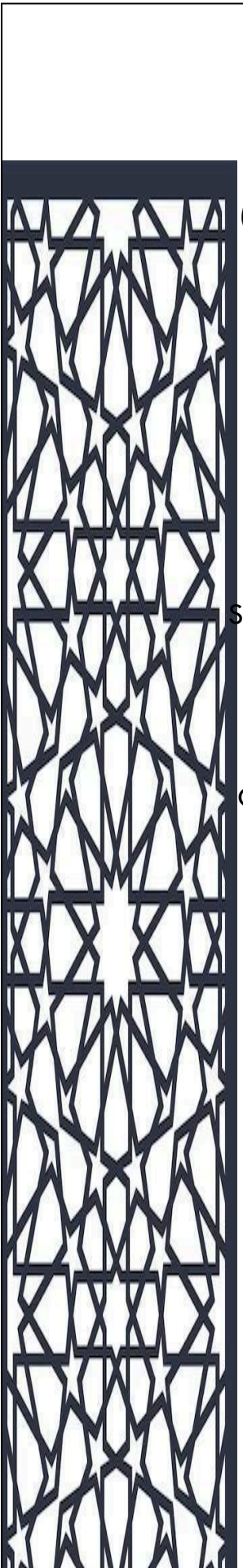
Framed by the snow-capped Atlas Mountains, thousand-year old palm groves and wrapped in faded ochre walls, Marrakech casts a magical spell.

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!!



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## *Diafa Moroccan Banquet 1*

*(A delicious combination of Meat/Vegetarian)*

MINIMUM OF TWO PEOPLE

PER PERSON FOOD 61.90

### *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 Tagine (each person one tagine ) from the Main Course

Menu: Served with either Couscous / Rice.

Lamb Tagine

Chicken Tagine

Beef Tagine

Vegetarian Tagine

### *Dessert*

Chef's Selection: Traditional Moroccan sweets.one dessert to share  
between two

Freshly brewed Traditional Mint Tea

## *Diafa Moroccan Banquet 2*

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

MINIMUM OF TWO PEOPLE

PER PERSON: FOOD 71.9

### *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 Tagine from the Main Course Menu ( one tagine per person ) Served with either Couscous / Rice & Khobz (baked traditional bread)

Seafood Tagine

Lamb Tagine

Chicken Tagine

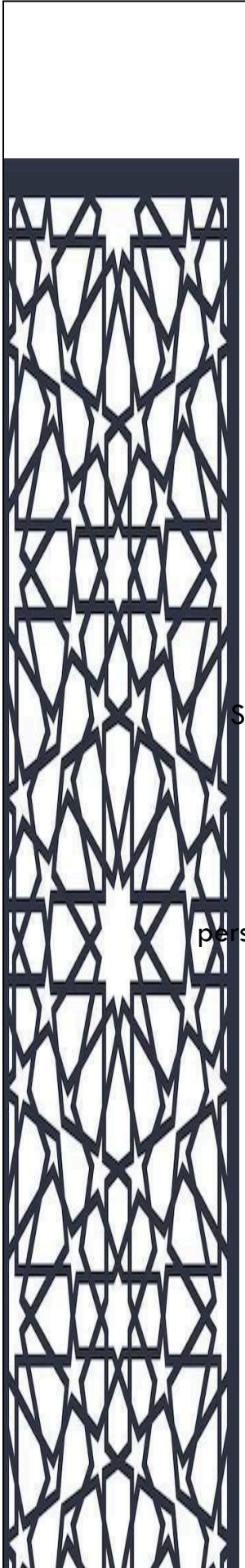
Beef Tagine

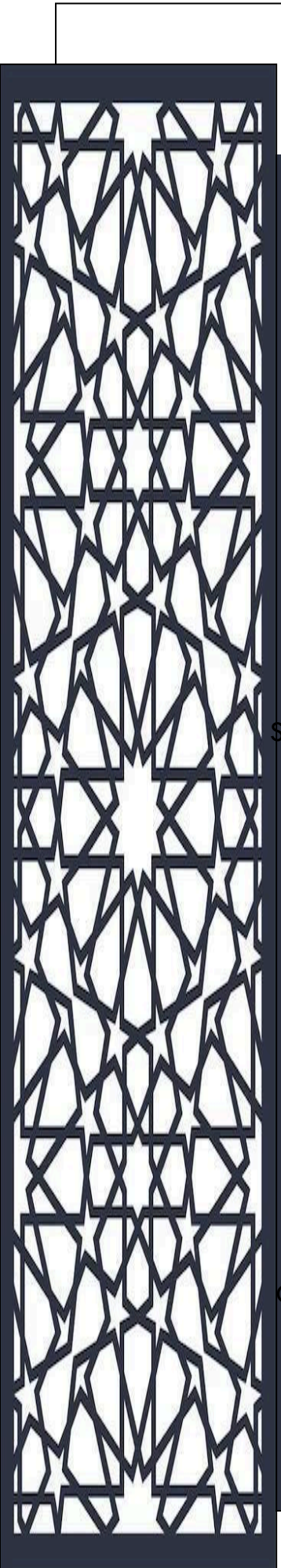
Vegetarian Tagine

### *Dessert*

Chef's Selection: Traditional Moroccan sweets.one dessert to share between two

Freshly brewed Traditional Mint Tea or coffee.



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*Diafa Moroccan Banquet 3*  
(*A delicious combination of Pure Vegetarian*)

MINIMUM OF TWO PEOPLE  
PER PERSON FOOD 61.9

### *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 one tagine per person

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

### *Dessert*

Chef's Selection: Traditional Moroccan sweets. One dessert to share between two

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.

## *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	11.9	49.9

### White

<b>MARRAKECH</b> White	SOUTH EASTERN AUSTRALIA	8.9	31.9
<b>JARRESSA ESTATE</b> Bin Chardonnay	SOUTH AUSTRALIA	9.9	42.9
<b>WHITES ROAD</b> '517' Riesling 92points	Clare Valley, SA	12.9	49.9
<b>FRANKIE</b> Sauvignon Blanc	Limestone Cost, SA		39.9
<b>ATE</b> Sauvignon Blanc	South Eastern AUSTRALIA	12.90	48.9
<b>SHAW + SMITH</b> Sauvignon Blanc	ADELAIDE HILLS, SA		62.9
<b>ATE</b> Pinot Grigio	South Eastern AUSTRALIA	12.90	48.9

### Sweet

<b>JARRESSA ESTATE</b> Bin White Moscato	SOUTH AUSTRALIA	11.9	49.9
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### Rose

<b>HESKETH</b> Rose	LIMESTONE COAST, SA	11.9	46.9
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### Red

<b>MARRAKECH</b> Red	SOUTH EASTERN AUSTRALIA	8.9	31.9
<b>CATALINA SOUNDS</b> Pinot Noir	MARLBOROUGH, NZ		52.9
<b>MARRAKECH PREMIUM</b> Tempranillo	BAROSSA VALLEY, SA		49.9
<b>JARRESSA ESTATE</b> 'Artirust' Cabernet Sauvignon	BAROSSA VALLEY, SA	11.9	49.9
<b>MARRAKECH PREMIUM</b> Grenache	BAROSSA VALLEY, SA		49.9
<b>FRANKIE</b> Shiraz	Limestone Cost, SA		48.9
<b>ATE</b> Shiraz	SOUTH EASTERN AUSTRALIA	11.9	49.9
<b>MARRAKECH PREMIUM</b> Shiraz	MCLAREN VALE, SA	13.9	59.9
<b>TWO HANDS</b> 'Sophie's Garden' Shiraz	PADTHAWAY, SA		119

## Drinks

### INTERNATIONAL BEER

Corona	Mexico	10.90
Heineken	Netherlands	10.90

### AUSTRALIAN BEER

Coopers Pale Ale	10.90
Cascade Light	9.90
Non- Alcoholic Beer	8.9

### CIDER

Apple Cider	10.90
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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	5.9	
Fruit Juice – Orange, Apple, Pineapple	5.9	
Lemon or Soda, Lime & Bitters	5.9	
Tonic Water, Dry Ginger Ale	5.9	
Still/spring water	750 ml	3.0
Sparkling Water	750ml	8.9

### MOCKTAIL (Non- ALCOHOL)

LIMODA/Minted lemonade: Intense, frothy & extremely refreshing Mediterranean lemon drink with fresh mint	13.9
Cinderella: A smooth blend of Orange, Pineapple & splash of Grenadine.	13.9
Raspberry Moc: Refreshing blend of Raspberry, Strawberry, Lemon & Mint.	11.9

### COCKTAIL (ALCOHOL)

Pink Lady- smooth blend of Gin, Strawberry, Lime and Raspberry	23.9
Margarita-smooth blend of Tequila, Lime, Orange liqueur & Margarita salt	23.9
Blue Lagoon- smooth blend of Vodka, Blue Curacao & Lemonade	23.9
Pina Colada-smooth blend of Vodka, Rum, Pineapple Juice & Coconut	23.9
Mojito-smooth blend of Vodka, Rum, lime Juice & fresh Mint	23.9