

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.

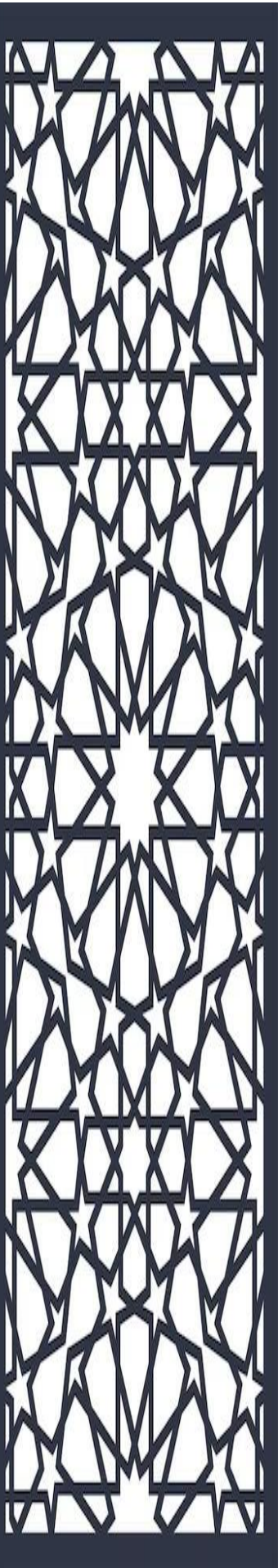
Today, Marrakech is a reverberating collision of Africa and Europe, East and West, bohemia and high culture, grand Arab cities and ancient Berber villages.

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!!



Diafa Moroccan Banquet 1

(A delicious combination of Meat/Vegetarian)

MINIMUM OF TWO PEOPLE

PER PERSON FOOD 59.9

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.

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

Chef's Selection: Traditional Moroccan sweets.

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

Chef's Selection: A Traditional Moroccan sweet dish.

Freshly brewed Traditional Mint Tea or coffee.

Diafa Moroccan Banquet 3

(A delicious combination of Pure Vegetarian)

MINIMUM OF TWO PEOPLE
PER PERSON FOOD 59.9

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 Two Tagine:

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

Dessert

Chef's Selection: A Traditional Moroccan sweet dish.

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

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

White

MARRAKECH White	SOUTH EASTERN AUSTRALIA	8.9 31.9
JARRESSA ESTATE Bin Chardonnay	SOUTH AUSTRALIA	9.9 39.9
WHITES ROAD '517' Riesling 92points	Clare Valley, SA	11.9 49.9
FRANKIE Sauvignon Blanc	Limestone Cost, SA	38.9
ATE Sauvignon Blanc	South Eastern AUSTRALIA	11.9 48.9
SHAW + SMITH Sauvignon Blanc	ADELAIDE HILLS, SA	59.9
ATE Pinot Grigio	South Eastern AUSTRALIA	10.9 46.9

Sweet

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

Rose

HESKETH Rose	LIMESTONE COAST, SA	10.9 44.9
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Red

MARRAKECH Red	SOUTH EASTERN AUSTRALIA	8.9 31.9
CATALINA SOUNDS Pinot Noir	MARLBOROUGH, NZ	49.9
MARRAKECH PREMIUM Tempranillo 49.9	BAROSSA VALLEY, SA	
JARRESSA ESTATE 'Artirust' Cabernet Sauvignon	BAROSSA VALLEY, SA	11.9 49.9
MARRAKECH PREMIUM Grenache 49.9	BAROSSA VALLEY, SA	
FRANKIE Shiraz	Limestone Cost, SA	48.9
ATE Shiraz	SOUTH EASTERN AUSTRALIA	11.9 49.9
MARRAKECH PREMIUM Shiraz	MCLAREN VALE, SA	12.9 59.9
TWO HANDS 'Sophie's Garden' Shiraz	PADTHAWAY, SA	110
JARRESSA ESTATE '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.	11.9
Cinderella: A smooth blend of Orange, Pineapple & splash of Grenadine.	11.9
Raspberry Moc: Refreshing blend of Raspberry, Strawberry, Lemon & Mint.	10.9

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	23.9
Mojito-smooth blend of Vodka, Rum, lime Juice & fresh Mint	21.9