

# ULTIMATE BANQUET

## DIAFA MOROCCAN BANQUET 1 MINIMUM OF TWO PEOPLE PER PERSON: FOOD 65.9

### 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

Choice of three dips from Dips Menu. 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

Your choice of:

Beghrir (Moroccan Pancake) or Meslala (Dessert Couscous) Or Saffron Panna cotta

Freshly brewed Traditional Mint Tea or coffee

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Choice of three dips from Dips Menu. Served with Flat Bread

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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

Your choice of:

Beghrir (Moroccan Pancake) or Meslala (Dessert Couscous)

Freshly brewed Traditional Mint Tea

# MAIN COURSE

## LAMB

### L'HAM M'HAMMAR TAGINE

Slow cooked Lamb with smoked onion tomato prunes, almond, sesame seeds

### AFRAH TAGINE

Slow cooked lamb with prunes, almond

### TANJIA LAMB

Slow cooked lamb with preserved lemon, olives

### MOKFOUL

Slow cooked lamb with onion & tomatoes

### LAMB OKRA

Slow cooked lamb with okra

### LAMB BERBER

Slow cooked lamb with seasonal vegetable & Ras El Hanout

## SEA FOOD

### FRUIT OF THE SEA TAGINE

Fresh Slow cooked Fish combined with prawns, mussels, scallops

### SAMAK TAGINE

Fresh slow cooked Barramundi with vegetables

## CHICKEN

### DAFINA DJAJ TAGINE (DJAJ Mango)

Slow cooked chicken with mango & almond

### DJAJ MHEMMER(SAFFRON CHICKEN)

Slow cooked chicken with saffron, preserved lemon

### DJAJ BERBER TAGINE

slow cooked chicken with vegetable

### DJAJ MAASSEL (APRICOT CHICKEN)

slow cooked chicken with apricot and almond

## BEEF

### TANJIA MERRAKCHIA

slow cooked beef with preserved lemon & olives

### BEEF BERBER TAGINE

slow cooked beef with vegetable & Ras El Hanout

### LAHRECH TAGINE

slow cooked beef meat balls with salsa & eggs (Optional)

### BEEF ARTICHOKE

slow cooked Beef with Artichoke, salsa

## VEGETARIAN

### HARRISSA VEG TAGINE

Slow cooked seasonal veg with Ras El Hanout

### ARTICHOKE & PEAS

Slow cooked Artichoke with preserved lemon

### CHICKPEA CHAURBA TAGINE

Slow cooked chickpea with Salsa, Goat cheese, Spinach

### BOULETTES VEG TAGINE

Slow cooked veg ball with cabbage & carrot and salsa.

### TOMATO JAM VEG TAGINE

Slow cooked seasonal veg with Salsa, Prunes

*Unlimited Cheers!*  
Just add \$38.6!

## UNLIMITED BEER BY BOTTLE

Corona, Heineken, Coopers Pale Ale, light beer, Cider, non-alcoholic beer

## UNLIMITED WINE BY GLASS

### Red Wine

MARRAKECH

JARRESSA ESTATE 'Artirust' Cabernet Sauvignon

ATE Shiraz

MARRAKECH PREMIUM Shiraz

### White Wine

MARRAKECH

JARRESSA ESTATE Bin Chardonnay

WHITES ROAD '517' Riesling 92points

ATE Sauvignon Blanc

ATE Pinot Grigio

### Sparkling

FRANKIE Cuv'ee NV sparkling

### Sweet

JARRESSA ESTATE Bin White Moscato



## NON ALCOHOLIC DRINKS

Premium water

mint tea

sparkling water

orange Juice

apple Juice

pineapple Juice



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www.marakechrestaurant.com.au

**OPEN  
HOURS**

TUESDAY - SUNDAY  
5PM - LATE