

the perfume of life



afous

Menu

Moroccan & Spanish Tapas

Bread and dips:

North African Za'atar Bread	7.90
Afous Dips, Home made three dips served with Bread	15.90
Marinated Olives in Middle Eastern Herbs and Spices (GF)	8:50

Tapas and entrees:

Grilled Baby Octopus marinated with parsley, feta, garlic and lemon (GF)	18.90
Calamari Fritos, Sea salt and lemon (GF)	17.90
Grilled Scallops with corn salsa and light chili and prawn oil (GF) 4pcs	19.90
B'stilla Fingers, layers of crispy filo pastry, filled with fragrant almond chicken, infused with rose water, cinnamon, delicate orange saffron sauce (2PC)	14.90
Marinated Carrot, in a paprika and lemon dressing	11.90
Potato aioli (GF)	11.90
Garlic prawns, cooked in fresh herbs and garlic (GF) 5pcs	19.90
Moroccan Meat balls	15.90
Garlic mushroom, sautéed mushrooms with mix herbs and garlic (GF)	16.90
Moorish sardines, pan fried sardines served with Moroccan tomato salsa (GF)	17.90
Lamb Brochette, back strap marinated in cumin, paprika, garlic, extra-virgin olive oil and herbs (GF) 3pcs	17.90
Beetroot salad, served with an orange dressing (GF)	11.50

Marinated Eggplant, in a parsley and garlic vinaigrette (GF)	14.90
Grilled Haloumi with caramelized vine ripened tomato and a sweet mustard dressing (GF)	17.50

Mains:

Moroccan Meatball Tajine cooked in our tomato chermoula (GF)	27.90
Saffron Chicken Tajine cooked with preserved lemon, saffron and olives (GF)	28.90
Sweet Lamb Tajine slow cooked lamb in aromatic spices, honey, prunes and served with the traditional garnish of almonds and egg (GF)	29.90
Spiced Potato and Lentil Fritters served with pumpkin puree, almonds and harissa aioli	24.90
Berber Vegetarian tajine (GF)	26,90
Seafood Paella Traditional Spanish rice dish cooked with saffron mixed seafood, chicken and peas for 2 people (GF)	56,90
B'stilla Layers of crispy filo pastry, filled with sweet almond chicken, fragrant rose water, cinnamon and served with a delicate orange saffron sauce	28.90
Fish of the day ask our staff market price	
Fish Tajine fillets marinated in ras al hanout spices, grilled vegetables, olives and our chermoula (GF)	29.90

Side dishes:

Plain bread	3.00
Saffron rice	4.90
Cous-Cous.	5.90
Fries	7.90
Moroccan harissa (hot chilli paste)	4.90
Selection of seasonal vegetables.	8.90
Green salad.	8.90

Dessert:

Afous chocolate pate, served with caramel sauce and ice cream	15.00
Orange blossom panna cotta	13.50
Crema catalane, baked and topped with crunchy burnt sugar glaze	13.90
Moroccan semolina cake served with whipped cream (served warm)	15.00
Trio of sorbets.	14.00
Moroccan mint tea	4.90
Arabic coffee	4.90
Mocktails	8.00
Selection of juices	5.50
Soft drinks	4.90

10% surcharge on Sundays and Public Holidays