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Bread and dips:

Za’atar: Pizza crust topped with za'atar mix and minted yogurt	12.90
Afous Dips, Home made three dips served with Bread	17.90
McCharmel olives: green olives marinated in fresh herbs, preserved lemon and harissa spices (GF)	9.50

Tapas and entrees:

Calamari Fritos: Deep fried baby calamari with lemon aioli (GF)	23.90
Grilled Scallops: Corn salsa and light chilli prawn oil (GF) 4pcs	24.90
Gambas Al Ajillo: Sautêed prawns olive oil, garlic, fresh herbs, smoked paprika, white wine sauce. (GF) 5pcs	24.90
B’silla Fingers: Crispy rolled filo pastry, filled with fragrant almond chicken, infused with orange blossom, cinnamon, delicate orange saffron sauce - 2pcs	15.90
Potato Brava’s: Deep fried potato’s served with Smokey chipotle aioli (GF)	15.00
Moroccan Meatballs: Marinated beef mince with smoked paprika, garlic, coriander cooked in rich tomato chermoula sauce (GF)	17.90
Champinōnes Al Ajillo: Pan fried mushrooms olive oil, garlic, mixed herbs finished in a white wine sauce (GF)	19.90
Honey Mustard Halloumi: Grilled halloumi cheese, cherry tomato, aromatic mixed berry puree and roast pine nuts (GF) 5pcs	22.90

Mains - Tajines:

Spatchcock Tajine: Baked whole spatchcock with preserved lemon, saffron thread, olives, and ginger onion sauce (GF)	
One -	34.90
Two -	55.90
Lamb Tajine: Slow cooked lamb shoulder in rass el hanout spices, garnished caramelised sweet onion and raisins, apricots, garnished with roast almonds sesame seeds, boil egg (GF)	
One -	\$34.90 280G
Two -	\$59.90 550G

Fish Tajine: Chermoula marinated fish fillet baked in tajine on bed of vegetables, olives and preserve lemon (GF)	
	\$35.90

Seafood Bouillabaisse: Pan Fried blue swimmer Crab, prawns, scallops, calamari, mussels, baby claims, olive oil, garlic, chilli, fresh herbs, seafood tomato broth & crusty bread	
	\$42.00

Spiced Potato and Lentil Fritters: Served with pumpkin puree and harissa aioli	
	\$27.90

Side Dishes

Steamed Greens: Steamed asparagus, broccolini with pistachio, preserved lemon labneh cheese, sumac (GF)	
	\$12.90

Cauliflower: Deep fried cauliflower, romesco sauce, dukkah, olive oil (GF)	
	\$12.90

Cous-Cous: Three times steamed cous-cous with extra virgin olive oil	
	\$5.90

Saffron rice: Steamed basmati rice with cardamom and saffron	
	\$4.90

Plain bread	\$4.00
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Fries	\$9.00
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Moroccan Harissa: Blended red hot chilli with garlic and spices (hot chilli paste)	
	\$4.90

Dessert:

Selection of Moroccan sweets	\$15.00
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Catalane Baked sweet custard topped with a crust of crystalised sugar	
	13.90

Semolina Cake Moroccan semolina cake with lemon and lemon sorbet	
	15.00

Trio of sorbets.	14.00
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Moroccan mint tea	4.90
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Arabic coffee	4.90
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All Coffees	4.50
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Mocktails	9.90
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Selection of juices	5.50
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Soft drinks	4.90
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10% surcharge on Sundays & Public Holidays