



afous

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 19.90

McCharmel olives: green olives marinated in fresh herbs, preserved lemon and harissa spices (GF) 10:50

Tapas and entrees:

Calamari Fritos: Deep fried baby calamari with lemon aioli (GF) 25.90

Grilled Scallops: Corn salsa and light chilli prawn oil (GF) 4pcs 26.90

Gambas Al Ajillo: Sautêed prawns olive oil, garlic, fresh herbs, smoked paprika, white wine sauce. (GF) 5pcs 26.90

B'stilla Fingers: Crispy rolled filo pastry, filled with fragrant almond chicken, infused with orange blossom, cinnamon, delicate orange saffron sauce - 2pcs 18.00

Potato Brava's: Deep fried potato's served with Smokey chipotle aioli (GF) 17.50

Moroccan Meatballs: Marinated beef mince with smoked paprika, garlic, coriander cooked in rich tomato chermoula sauce (GF) 21.90

Championones Al Ajillo: Pan fried mushrooms olive oil, garlic, mixed herbs finished in a white wine sauce (GF) 21.90

Honey Mustard Halloumi: Grilled halloumi cheese, cherry tomato, aromatic mixed berry puree and roast pine nuts (GF) 5pcs 24.00

Mains - Tajines:

Spatchcock Tajine: Baked whole spatchcock with preserved lemon, saffron thread, olives, and ginger onion sauce (GF)
One - 37.00 Two - 56.90

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) \$37.90

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 \$31.00

Side Dishes

Steamed Greens: Steamed asparagus, broccolini with pistachio, preserved lemon labneh cheese, sumac (GF) \$16.90

Cauliflower: Deep fried cauliflower, romesco sauce, dukkah, olive oil (GF) \$16.90

Cous-Cous: Three times steamed cous-cous with extra virgin olive oil \$6.90

Saffron rice: Steamed basmati rice with cardamom and saffron \$6.90

Plain bread \$4.00

Fries \$9.00

Moroccan Harissa: Blended red hot chilli with garlic and spices (hot chilli paste) \$5.50

Dessert:

Selection of Moroccan sweets 15.00

Catalane: Baked sweet custard topped with a crust of crystalised sugar, served with vanilla bean ice cream. 14.00

Moroccan Semolina Cake: Orange syrup semolina with lemon curd and lemon sorbet 15.00

Panna Cotta: Orange blossom panna cotta served with mixed berry coulis and dice kiwi fruit 14.00

Chocolate Pate: rich chocolate hazelnuts slice served with spiced caramel sauce and vanilla bean ice cream 15.00

Trio of Sorbet: Three flavours of sorbet served fresh strawberry and berry coulis 14.00

Teas
Moroccan Fresh Mint Tea 6.00
Chamomile Tea 5.90
Chai Tea 5.90
English Breakfast Tea 5.50
French Earl Grey Tea 5.50
Aromatic Arabic Coffee 6.50

Coffee
Latte. Flat white. Cappuccino.
Long black. Mocha 4.90
Espresso. Macchiato 4.00
Double espresso. Piccolo macchiato 4.50
Babyccino 1.00

Afous Mocktail 9.90
Fresh mint, lime molded with dash of orange blossom water and fresh juices.

Selection of juices 7.50
Orange. Mango. Guava. Apple. Cranberry.

Soft drinks 5.90
Coke, Zero, Diet, Lemonade, Sprite, Fanta, Ginger beer