



moroccan house
a world beyond your dreams

MOROCCAN HOUSE DÉCOR RENTAL & PLATED CATERING MENU & PRICE LIST 2023

Our idea with our Moroccan @ Home Foods was to offer our customers an opportunity to recreate that authentic Moroccan ambiance in your own home.

We would love to help make your special occasion especially memorable for you and your guests by offering the following menus and decor hire services

DECOR

Set the scene

We offer the following items to hire for private parties – subject to availability.

- Moroccan Lanterns from R 60.00
- Richly striped tablecloths/throws (3m x 2m) R 250.00
- Silver Moroccan Ice Buckets R 210.00
- Silver Moroccan Teapots R 210.00
- Silver Trays and Platters from R 300.00
- Coloured tea glasses from R 20.00
- Patterned ceramic ashtrays from R 50.00
- Silver tray tables from R 550.00
- Wooden stools R 100.00
- Coloured plates from R 45.00

Please visit our shop to view our full range of Moroccan Decor (larger furniture items can also be arranged)

Enhance the ambiance with Moroccan style entertainment

- Belly Dancer (20 minute show) R 2 100.00
- Hukkah pipes (“Hubbly Bubbly”) – each R 380.00
- Henna tattoo artist/hour R 1 400.00

MENU – all prices per person

Welcome drink

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| Strawberry & mint infused cocktail with cardamom syrup (virgin) | R | 50.00 |
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| Orange & Coffee spiced wine served warm | R | 50.00 |
| Moroccan Magic Juice | R | 45.00 |

Moroccan Platters

These exquisitely presented Moroccan platters are placed in the middle of the table and reflect the true Moroccan style of shared dining. It is ideally suited to a more relaxed atmosphere enhancing enjoyable conversation between friends and acquaintances. The selection of authentic Moroccan kemia provides a prelude to a Moroccan culinary adventure. The renowned spiciness of the food presents itself as aromatic and is infinitely rich in flavour.

Mukabalatt Platter ~ R495.00/platter (serves 4) includes platter hire

- Hummus (chickpea & garlic dip)
- Babaganousch (traditional eggplant and garlic spread)]
- Roasted cumin & carrot puree
- Moroccan spiced Kefta (spiced beef meatballs) simmered in Charmoula (tomato sauce)
- Zaalouk (Moroccan aubergine, tomato & olive relish)
- Caramelised cherry tomatoes with rosewater, honey, cinnamon and roasted sesame seed.

Served with a selection of seasonal vegetable crudité's and toasted spiced pita

Platter Royale

You can also add these food items to your Mukabalatt Platter to extend it, or make up an extra platter as a pre-dinner snack platter with drinks

- **Platter Hire & plating/platter for 4** R 200.00
- Chicken, green olive & onion Bites R 15.00
- Cheese Briouats (herbed cream cheese in phyllo parcels) R 15.00
- Kefta Briouats (spiced beef mince in phyllo parcels) R 15.00
- Lemon Chicken Kebabs R 18.00
- Lamb kebabs R 25.00
- Spiced vegetable phyllo parcels R 15.00
- Falafel (deep fried chickpea, tahini and coriander balls) R 12.00
- Additional mini pita R 9.00

Prices are per portion for 1 person

Soups - Served in colourful tea glasses on a silver tray

- **Harira Soup** R 30.00
traditional Moroccan breaking of the fast of Ramadan soup, with lentils, chickpeas, tomato, and a glorious range of herbs & spices
- **Moroccan Butternut Soup** R 30.00
butternut, sweet potato, orange, ginger, cinnamon and a hint of fragrant spices
- **Spiced Red Lentil Soup** R 30.00
a deliciously tasty soup with couscous and a lovely Moroccan spice flavor

Tagines - these are served with jeweled couscous

A tagine is a Moroccan dish cooked on a traditional earthenware container, called a tagine. It is slow cooked and deliciously spiced with a variety of aromatic spices, and served with jewelled couscous.

A large tagine is placed in the centre of the table and everyone dishes up from these:

- Tagine of spiced lentil, butternut and sweet potato (vegetarian) R 120.00
- Tagine of chicken with preserved lemon and olives R 155.00
- Tagine of lamb with saffron, cinnamon cooked in a tomato concusses with a drizzle of honey R 175.00
- Beef tangia with saffron and Moroccan Spices R 165.00

These prices are per portion, tagine hire is included. We generally plate in 4 portion tagines and advise that you choose 2 different dishes so that your guests are able to sample a bit of both

Desserts

These are ready prepared in individual portions, beautifully presented in Moroccan tea glasses

- Orange blossom & lemon Turkish delight cheesecake with a citrus topping R 55.00
- Rosewater & rose Turkish delight cheesecake with a strawberry topping R 55.00
- Moroccan sweet towers (serves 4 people)
A variety of delicious bite size Moroccan pastries and cookies, served on a silver tiered Moroccan cake platter R 295.00

Terms & Conditions

Orders need to be placed minimum 3 days in advance. 50% Deposit is required when placing the order and the balance before collection. Please send proof of payment for us to commence with the preparation.

All crockery, platters and hire items must be returned the following day, except for items taken on Saturday to be returned on a Monday. All items must be returned clean. We can collect, collection and delivery charges quoted according to distance

Although every effort is made to ensure that menu items are served as specified above, we reserve the right to make slight adjustments in the event of ingredients not being available.

Damage and/or loss to our property and/or decor items will be charged at the full replacement cost.

The owners, management and staff of Moroccan House do not accept any liability whatsoever for any loss, damage or injury suffered by or to any person or property while on the premises notwithstanding that such loss, damage or injury may have been caused because of the direct result of the negligence of the owners of Moroccan House or any of their employees

Please contact us if there is anything else that we can help you with - the possibilities are endless!