

desserts

Coconut Syrup Cake - R40

Coconut cake drenched in
Mint Syrup with a Caramelised Almond topping
(delicious served with yogurt)

Shukulata Malika Tart - R40

(Chocolate Queen)
A decadent rich chocolate tart
with nuts, cranberries, spices,
and a hint of chilli (best served with cream)

Rosewater Brownies - R35

(2 per portion)
Traditional Chocolate Brownies
with Rose Water Essence
(best served with ice-cream)

Ghoriba - R35

(4 per portion)
A Ghoriba is a traditional biscuit
prepared in the Maghreb
made with nuts as the main ingredient.

Hazelnut - Gluten Free
Pecan nut - Gluten Free
Walnut - Gluten Free
Coconut
Cinnamon

Almond Balls - R40

(6 per portion)
Almond-flavoured Shortbread Delight

Date & Nut Squares - R45

(4 per portion)
A must for date lovers

Chocolate Sesame Cones - R45

(4 per portion)
Mini Sesame Cones filled with Belgian Chocolate

Sweet Briouats - R45

(4 per portion)
Phyllo Pockets filled with a Sweet Nut Mixture

North African Muffin - R30

Apple, raisin, carrot, nuts and
coconut combined with a delicious
mix of Moroccan spices



moroccan
frozen foods

proudly prepared for you by moroccan house

IF YOU WOULD LIKE TO ORDER
ANY OF OUR FROZEN MEALS

PLEASE CALL 078 665 5884

OR

WHATSAPP YOUR ORDER TO 078 665 5884
WITH YOUR NAME & CELL PHONE NUMBER

PAYMENT OPTIONS INCLUDE
EFT, SNAPSCAN OR CASH

COLLECTIONS FROM MOROCCAN HOUSE
(435 ATTERBURY RD, MENLO PARK, PRETORIA, 0081)
TUESDAY TO SATURDAY 10H00 - 16H00

PORTION SIZES ARE A GENEROUS SERVING FOR ONE



VEGETARIAN



VEGAN



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proudly prepared for you by moroccan house

435 atterbury road menlo park

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snack platter items

Hummus 125ml - R35 (V)
Chickpea and Garlic Dip

Babaganousch 125ml - R35 (V)
Aubergine, Garlic and Fresh Lemon

Zulu Zaalouk 125ml - R35 (V)
Aubergine Relish with Cumin, Paprika,
Green Olives and Balsamic Vinegar

Caramelised Tomato 125ml - R35 (V)
Caramelised Tomato Relish With Rosewater
and Roasted Sesame Seeds

Carrot and Cumin 125ml - R35 (V)
Carrot and Cumin Relish with Paprika
and Roasted Cumin Seeds

Kefta Meatballs (5) - R45
Moroccan Spiced Meatballs prepared in a
Tangy Charmoula Sauce

Chicken and Olive Bites (4) - R40
Bite-sized Chicken and Olive Patties

Falafel (6) - R40 (V)
Chickpea Balls with Coriander and Tahini

Cheese Briouats (4) - R40 (V)
Phyllo Pockets with Herb Cream Cheese Filling

Kefta Briouats (4) - R45
Phyllo Pockets with Spiced Beef Mince Filling

Vegetable Briouats (4) - R40 (V)
Phyllo Pockets with Spiced Vegetable Filling

Spiced Olives 125ml - R45 (V)
Imported Moroccan Spiced Olives

Mini Pita Breads (6) - R50 (V)
Mini Spiced Moroccan Pita Breads

soups

Harira Soup - R45 (V)
Traditional chunky Moroccan soup with Tomato,
Lentils, Chickpeas and a range of Moroccan
spices and herbs

Butternut Soup - R45 (V)
With Sweet Potato, Orange,
Ginger and a hint of Moroccan spices

Red Lentil Soup - R45 (V)
Hearty country-style soup
with Tomato, Onion and Moroccan spices

Spiced Carrot Soup - R45 (V)
Moroccan spiced Carrot soup
with Onion & a hint of Cayenne Pepper

Cauliflower Soup - R50 (V)
Saffron Cauliflower soup prepared with
Pomegranate, Ginger & Edam cheese

Moroccan Bean & Beef Soup - R55
Three different Beans, Potato, Onions,
Tasty Vegetables, Beef, Moroccan Spices,
& Marrow Bone

light meals

Chicken Bastilla - R85
Moroccan Style Chicken Pie
with Layers of Phyllo Pastry,
and an Orange Blossom Chicken Filling

Vegetable Bastilla - R75 (V)
Moroccan Style Vegetable Pie
with Layers of Phyllo Pastry,
and a Delectable Spiced Vegetable Centre

Mushroom Pot Pie - R80 (V)
Three Mushroom Variants
blended in a creamy Cashew Sauce,
encased in Phyllo pastry

Beef Ribs - R75
Marinated in a blend of
Moroccan Spices and slow cooked
overnight in a Sherry Sauce

main courses

Honey and Date Lamb Tagine - R135
Traditional Lamb tagine (not sweet)

Chicken Tagine - R115
A Traditional dish with Preserved Lemon
and Green Olives

Saffron Beef Tangia - R125
Beef Tangia deeply infused with Saffron and
the rich flavour of Moroccan spices

Butternut Tagine - R90 (V)
with Sweet Potato, Lentils and Moroccan spices

Oxtail Tangia - R135
Wholesome, tender, finger-licking dish,
oven cooked overnight with subtle flavours
of Moroccan spices and herbs

Tomato Lamb Tagine - R135
Lamb Tagine cooked with Saffron and Cinnamon
in a Tomato Concasse

French Fusion Chicken - R115
Moroccan spice Roasted Chicken Tagine
with Chickpea Carrot and Tomato

Couscous - R30 (V)
(per portion)
with Coriander, Parsley & jewelled Butternut
(not included with meals)