



**moroccan  
house**

*a world beyond your dreams*

## Summer set menu

### STARTER

#### **MUKABALATT MEZE PLATTER**

(An introduction into Moroccan cuisine with subtly spiced relishes)

A vegetable & fresh fruit crudités with hummus, babaganousch, carrot puree, caramelised tomato, Zulu Zaabuk, and Kefta meatballs served with grilled pitas on a silver platter

### MAIN COURSE

Choice of:

#### **TOMATO LAMB TAGINE**

Cooked in a tomato concasse with saffron & cinnamon

or

#### **CHICKEN TAGINE**

A traditional dish prepared with preserved lemons and green olives

or

#### **BUTTERNUT TAGINE**

A Moroccan spiced vegetarian speciality with sweet potato and lentils.

**All tagines served with jewelled couscous**

### DESSERT

Choice of:

#### **ROSEWATER CHEESECAKE**

With strawberry topping & Turkish delight nibbles  
served in a delicate Moroccan tea glass

or

#### **ORANGE BLOSSOM CHEESECAKE**

With Turkish delight and citrus topping & Turkish delight nibbles  
served in a delicate Moroccan tea glass

**Dinner is served in La Riad Conservatory**

(pending availability, alternatively dinner is served on your veranda)