



**moroccan
house**

a world beyond your dreams

NEWSLETTER APRIL 2017

2017 is already well on its way and I battled to find the appropriately ecstatic words to describe our 2016 “highs” and our 2017 goals for Moroccan House.

We were awarded the Tripadvisor certificate of excellence for the Guest House, and for the second time in a row the Eat Out Mercedes-Benz Best Everyday Eatery Award. How’s that! Hoop! Hoop!

We also had a wonderful year filled with amazing guests who really make Moroccan House what it is. For us the enjoyment is in creating a little slice of Morocco for our customers to enjoy and the pleasure that they experience while spending time with us is what we strive for.

For 2017 we are going full steam ahead, adding, refining, and adapting to our customer’s needs.

Moroccan House Guest House

Winter is just around the corner and although our suites are suitably heated, we’ve added the snug comfort from yesteryear of warm water bottles with crocheted covers, to add that home away from home treat. We have also added Moroccan slippers to our suites to add colour and fun to the Moroccan experience. Pretoria is on the map as a tourist destination, and for the travellers that are staying for longer than 1 night, we have now added a spacious apartment, Rabat, to our guest house suites. This apartment is a self-catering suite with a separate lounge and fully equipped kitchen, bedroom en suite with a lovely big shower, and a roofed patio where you can while away the afternoon on a daybed reading. The apartment opens up onto La Fontaine garden court, where you can lounge next to a wood fire whilst gazing at the stars, celebrating Pretoria’s excellent weather. A Moroccan breakfast and/or dinner is available on request.

Moroccan Imports

My wife Louise, who is an esteemed interior designer and co-owner of Moroccan house, still travels to Morocco on a regular basis to find those hidden handcraft treasures and exceptional light fittings in the souks for you. We have supplied Moroccan light fittings and décor items to several hotels, lodges and restaurants throughout Africa, not to mention the growing number of homes that are looking for something unique and different. She will be leaving soon on another trip hoping to find some new unique items to add to our already large range of products, watch this space for further news....

La Riad Function Conservatory

Our exclusive private food theatre productions on Saturday evenings have now really taken off for private functions of up to 64 guests. This year we are going to go bigger and more exotic than ever before....The huge burning torches on the roadside indicate your arrival point, where after a gateman dressed in a traditional djellaba will lead you to your parking with a lantern. Walking up the path of rose petals between rows of candles, you will be received with a strawberry & fresh mint cocktail with cardamom, and for the adventurers, a Henna Tattoo artist awaits to draw the most beautiful and intriguing ancient patterns on your hands. The traditional Moroccan hand wash with rose water precedes your entrance into La Riad; an amazing double volume space where the abundance of flowers, candles and colourful Moroccan glass star pendants, adds a special touch of magic to the occasion. Once seated the guests are ready to receive the exotic feast of food, belly dancers and musicians.

Exclusive day time functions for kitchen teas, conferences and product launches are also hosted in this magical glass roofed conservatory and are equally special

La Terrasse Rooftop Café

This small award winning rooftop café that featured on the Azania702 radio food show in November last year, has now become **the** meeting spot in Pretoria. Our traditional Kefta Tagine breakfast are something completely different and so delicious.... There is also our famous Mukabalatt platter, a wide choice of soups, salads, tagines and our equally famous Oxtail Tangia as lunch time options. After popular demand, my coconut mint syrup cake has now been added to the dessert menu as a permanent item. Bookings, especially for Saturdays, are essential.

Moroccan Décor, Rental, and Catering

The Mukabalatt platters, chicken and lamb tagines, and ornate sweet towers are the most popular dishes we prepare for offsite catering, and the quick transformation of boring and bland spaces with colourful cactus silk throws, magical patterned lanterns, exotic silver under plates and napkin ring holders, is remarkable.

We fill Moroccan House with so much passion! Come and escape the everyday frantic rush and enjoy a slice of Morocco with us.

café & deli • functions • handcrafts • guest house