





SNACKS

Warm Marinated Mix Olives

A Medley of Warm Mix Olives Infused with Aromatic Citrus and Spices for a Flavourful Bite.

Casablanca Frites

Crispy, Golden Fries Dusted with Fragrant Moroccan Spices Served with Chermoula Aioli for Dipping. 10

Moroccan Spiced Nuts

A Savory Blend of Nuts, Seasoned with Bold Flavours of Cumin, Coriander and Hint of Cayenne for Spicy Kick.

APPETIZERS

Moroccan Meat Cigars

Beef | Moroccan Spices | Chermoula Aioli

Gruyère Briouats

Gruyère | Mozzarella | Labneh.

Chicken Pastilla

Braised Chicken Thighs | Phyllo | Almonds | Beet and Apricot Coulis. 18



Moroccan Tomato Dip

Slow Cooked Tomatoes | Roasted Peppers | Garlic labneh | Crostini 16

Souk Hummus

Date Jam | Smoked Paprika | Crispy Chickpeas | Pita

Grainy Mustard Chicken Skewers

Dijon | Turmeric | Labneh

Burrata and Garlic Tartine

Garlic Confit | Almond Dukkha | Herb Oil

Marinated Spicy Feta

Cumin Vinaigrette | Garlic | Crostini 16

Campaniae Sharing Platter

A Curated Selection of our Favourites: Moroccan Meat Cigar, Gruyere Briouats, Moroccan Tomato Dip, Souk Hummus with Pita and Crostini 36

Sides

Pita Bread Chicken Skewer 10

Moroccan Green Salad Gluten Free Bread











SALADS

Organic Heirloom Carrot Salad

Almond Dukkah | Arugula | Picked Shallots

Roasted Beet Salad

Cumin Vinaigrette | Goat Cheese | Spiced Nuts

Fresh Moroccan Green Salad

Cumin Vinaigrette | Walnuts | Raspberry | Pomegranate

Marinated Chicken Avocado Salad

Green Goddess Dressing | Lemon & Herbs | Spicy Chickpeas

MAINS

Spiced Chicken Pita

Dijon Turmeric Glaze | Labneh | Chermoula | Accompaniments | Casablanca Frites 22

Classic French Shepherd's Pie

Beef | Garlic Mashed Potato | Smoked Paprika



Cauliflower Gratin

Garlic Mashed Potato | Cauliflower | Bechamel Sauce Gruyère Cheese 16

Roasted Moroccan Sea Bass

Turmeric | Garlic | Tabbouleh | Arugula

Couscous Merguez

Spiced Merguez | Couscous | Seasonal Vegetables | Kiss of Saffron

Rack of Lamb

Roasted Cabbage | Pomme Puree | Fig Balsamic Reduction.

Marinated Artichoke and Couscous

Couscous | Almonds | Hummus | Artichokes.

Kids Chicken Fingers and Frites

15

Kids Tomato Pasta

15

Sides

Chicken Skewer

Moroccan Green Salad

Gluten Free Bread











DESSERTS

Delysees

Daily Desserts by Delysees 18

Please ask your server for daily dessert selection

APERITIFS/DIGESTIFS

Pernod 1.5oz 8

Strong Licorice Flavor with Layers of Fennel, Star Anise, and Fresh Herbs.

Amaro Montenegro 1.5oz 10

Notes of Citrus Peel, Vanilla, and Delicate Florality with a Light Bitter Backbone.

Luxardo Amaretto 1.5oz 10

A Deep, Nutty Aroma with Hints of Vanilla & Marzipan. Fruity and Nutty.

Green Chartreuse 1.5oz 12

A Blend of Over 130 Botanicals Made by Carthusian Monks, Notes of Mint, Carraway. Honeyed and Peppery Notes.

Fernet Branca 1.5oz 8

A Complex Array of Spices, Citrus Zests, Mint, and Liquorice. Finishes on a Bitter Note.

9diDante Vermouth Red 1.5oz 10

Opens on the Sweeter Side, Showing Vanilla, Cocoa and Hints of Black Cherry, Prune and Fresh Raspberry.

9diDante Vemouth White 1.5oz 10

Full-bodied with Distinct Floral Nose that Preserves the Characteristic of Pear, Apricot Notes and Arneis Wine, Lemon Peel, Sage with Mint.





Americano 5 Latte 6 Cappuccino 6 Espresso 4

Tea 5

Entanglemint (Gunpowder Green Tea and Moroccan Mint) Creamy Earl Grey Black Tea Orange Pekoe Herbal tea Chamomile Opulence (Caffeine Free)

"IN VINO VERITAS, IN SPUMANTE FELICITAS." "In wine there is truth, in champagne there is happiness."