

TAJINE

MOROCCAN TAPAS AND COCKTAIL BAR

STARTERS

SPICED OLIVES 9
Marinated Olives in House Cured Preserved Lemons, Chili and Garlic

MOROCCAN SALADS & DIPS

Moroccan Salads are small bowls for sharing - they can be eaten as a dip or like a salad - the choice is yours!

MIXED PLATTER OF ALL 5 48
MIXED PLATTER OF 3 32

GRILLED EGGPLANT 12
Grilled Eggplant Zaalouk with Paprika and Parsley like Babaganash from Morocco

CHARRED CAPSICUM 12
A beautiful melody of three kinds of Roasted Peppers, Cumin and Coriander

GREEN LENTIL SALAD 12
A chilled Lentil Salad with Cucumbers and bursting with freshness of Orange Blossom water

SLICED CARROT SALAD 12
Bright Carrot Salad Full of Chermoula and Preserved Lemons is a must have at every Moroccan meal

FAVA HUMMUS 12
Beautiful nutty Fava Bean blended with Tahini for a special take on Hummus with Extra Virgin Olive Oil

CUCUMBER & TOMATO SALAD 14
Hand Chopped Cucumbers, Tomatoes, Red Onions and Loads of Fresh Cut Herbs Mixed in a Sharp Vinaigrette with a touch of Sumac

CHICKPEA & GOAT CHEESE SALAD 14
Loads of Chickpeas mixed with Goat Cheese, Red Onions, Cucumbers and Mint

HOUSE-MADE WOOD FIRED BREAD

PITA 8
Mediterranean Flatbread. 2 pieces.

BATBOUT 8
Traditional Moroccan Bread. 5 pieces.

SIDE ORDER OF SEMOLINA 12
Hand Rolled Semolina Couscous

LUNCH ONLY!

LUNCH SANDWICHES

Grab a wholesome bite of Moroccan culinary charm encased within our freshly wood-fired pita. Only available till 3pm daily.

PAPRIKA CHICKEN SANDWICH 16
Grilled Chicken in Sweet Paprika with Tomatoes, Cumin, Lettuce and Muhammara Cream

BARRAMUNDI SANDWICH 16
Chermoula Coated Barramundi, Onion, Tomato, Coriander with Harissa

BEEF SANDWICH 18
Beef, Egg, Red Onions, Tomatoes, Cucumber and Parsley with Harissa

LAMB MERGUEZ SANDWICH 18
Lamb Merguez with Sliced Jalapenos, Ratte Potatoes and Mint Sauce



SKEWERS & BITES

MIXED KEBAB PLATTER OF ALL 4 24

CHICKEN KEBAB 12
Boneless Grilled Chicken with Cumin and Honey

FISH KEBAB 14
Fresh Caught Local Barramundi in Chermoula and Yogurt

BEEF KEBAB 14
Hand Shaped Beef Kebab with Paprika, Onions and Coriander

LAMB KEBAB 14
Lamb Kebab with Cumin and Raz el Hanout

GOAT CHEESE & RICOTTA BRIOUATES 14
Deep Fried Filo Pillows with St Maure, Ricotta, Toasted Almonds, Capsicum and Harissa Sauce

VEGETABLE BRIOUATES 14
Deep Fried Filo Pillows with a Mix of Cauliflower, Chickpeas and Spiced Vegetables. 3 pieces.

PLANT-BASED KIBBEH 14
Golden Crisp Plant Based small pies stuffed with a mix of spices, pine nuts and omnimeat with Harissa. 5 pieces.

LAMB TANGIA MARRAKCHIA 16
Slow Cooked Spiced Lamb Shoulder Cromesquis with Pistachio Coating Crust

BEEF ANGUS KEFTA 16
Hand Shaped Black Angus Minced Beef Grilled over Wood Fire with Harissa. 3 pieces.

PASTILLAS OF THE MONTH

Traditional Moroccan Savory Pastry Pies that have been a Celebration Food across the ages. Made with layers of Thin Filo, stuffed with Slow-Cooked Meats, Spices, Dried Fruits and Nuts, and finished with a dusting of Powdered Sugar.

Please Allow Us 15 Minutes To Perfect Your Pastilla

Ask our friendly staff for the stuffing flavour for this month. 18

TAJINES

The staple of Moroccan cuisine, named after the cone-shaped clay pot in which the meat or fish is slow-cooked.

Good for 2-3 guests.

POULET CITRON 68
Slow Cooked Organic Free-Range Chicken with Cumin & Turmeric, Green Olives & Preserved Lemon

MILK FED VEAL SHANK 88
Slow Cooked Milk Fed Veal Shank Osso Buco with Bone Marrow, Prunes & Apricot, Organic Saffron & Almonds and a hint Honey & Sesame

INSIDER'S TIP:
Don't forget the bone marrow. Use the knife tip to tap out on your plate. Best to be slathered on hot Batbout Bread

BARRAMUNDI 88
Locally Farmed Barramundi in Mediterranean Bouillabaisse with Peppers and Fresh Clams and Herbs

SIDE ORDER OF SEMOLINA 12
Hand Rolled Semolina Couscous



COUSCOUS

Friday couscous is a tradition among Moroccans. It is also the day of sharing. Here at Tajine we've decided every day is a day of sharing; so be prepared to share a beautiful mound of fluffy hand rolled semolina, with silky broth poured over piles of the royal cuts.

Good for 2-3 guests

VEGETARIAN COUSCOUS 48

Fluffy hand-rolled Semolina Couscous | Plant-based Kibbeh, Carrots, Chickpea, Ratte Potato, Daikon, Fava beans, Red Chili, Moroccan Spice Blend, Fresh Coriander, Onion Tfaya made with Onion Compote, Honey, Cinnamon and Raisins. Served with silky vegetable broth. | Harissa Sauce

LAMB SHANK COUSCOUS 88

Fluffy hand-rolled Semolina Couscous | Whole Slow Braised Lamb Fore Shank in a Melody of Spices until Yielding and Falling off the Bone Tender. Served with silky lamb broth. | Harissa Sauce

COUSCOUS ROYAL 88

Fluffy hand-rolled Semolina Couscous | Lamb Merguez, Lamb Chop, Spring Chicken, Beef Kefta, Onion Tfaya made with Onion Compote and Chickpeas. Served with silky lamb broth. | Harissa Sauce

EXTRA ORDER OF ROYAL CUTS 9

+ ORGANIC FREE-RANGE CHICKEN LEG 1 piece.

+ LAMB MERGUEZ 2 pieces.

+ LAMB CHOP 1 piece.

+ PLANT-BASED KIBBEH 3 pieces.

WHOLE PIECES

All festivities call for big slow cooked meats for sharing and celebrating. Here at Tajine our slow-cooked lamb shoulder comes in huge pieces.

Each piece is approximately 2 kilos, bone in. We require a 24 hour advance order.

MÉCHOUI 12 PER 100G

Slow-Braised Lamb Shoulder with Ras El Hanout over a huge pile of Basmati Rice Pilaf and Dried Fruits

INSIDER'S TIP:

To eat like a local sprinkle a little Ground Cumin and Salt over your lamb and feel the flavors come alive!

DESSERTS

SORBET 16
Almond Milk, Orange Blossom & Candied Lemon

RICE PUDDING 16
Almond Milk & Orange Blossom Rice Pudding, with Arlette Biscuit, Honey & Roasted Pistachio

ALMOND MILLE FEUILLE 16
Moroccan Style Creme Patissiere with Orange Blossom Water, Almond Sable and Layered with Crisp Filo Pastry

INSIDER'S TIP:

Eating with Moroccan Sweet Tea is always a must but here you can try pairing with the King's Gambit Cocktail

MOROCCAN TEA 12

Traditional Moroccan Mint Tea made with fistfuls of fresh mint and more sugar than your mom would ever let you have

Tajine's cocktail menu is a carefully crafted selection of classic and innovative drinks, designed to complement the rich and complex flavours of Moroccan tapas. Whether you're in the mood for a refreshing and fruity cocktail or something more bold and daring, Tajine has something to satisfy every taste.

So come raise a glass and let Tajine's cocktail menu take your taste buds on a journey.



SUMACTINI

Sumac infused Vodka, Pomegranate, Elderflower, Pink Grapefruit



MESMERIC POTION

Grapes & Thyme infused Gin, Distilled Aromatics, Dry Orange Bitters, Tonic



MARRAKESH

Gin, Mezcal, Passionfruit, Orgeat



ORIGINAL SIGNATURES

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SUMACTINI

Sumac infused Vodka, Pomegranate, Elderflower, Pink Grapefruit

THE BEAST

Lapsang Suchong infused Whisky, PX Sherry, Ginger, Chocolate Spiced Bitters

MO-TEA-TO

Lemongrass & Peppermint Tea infused Rum, Menta Cubano, Tea Concentrate

GOLD RUSH

Vanilla infused Tequila, Kahlua, Espresso, Cinnamon, Gold Dust

MESMERIC POTION

Grapes & Thyme infused Gin, Distilled Aromatics, Dry Orange Bitters, Tonic

FIG A DATE

Fig & Cardamom infused Bourbon, Dates, Chocolate Spiced Bitters

MARRAKESH

Gin, Mezcal, Passionfruit, Orgeat

MOROCCAN COOLER

Gin, Aperol, Blood Orange, Cinnamon

BLOODY MARISSA

Spiced infused Vodka, Distilled Herbs, Harissa Spiced Mix, Ras el Hanout

MANGO BLAST

Rum, Aperol, Mango, Passionfruit, Kaffir Lime Leaf

PURPLE HAZE

Peach Vodka, Parfait Amour, Soursop, Orange Bitters, Silver Dust

PINKY PROMISE

Rosemary & Black Pepper infused Gin, Elderflower, Pomelo & Pink Grapefruit

SHOOTER

MOROCCAN SHOTS

Lemongrass & Peppermint Tea infused Rum

GLASS 15

PLATTER OF 5 50

Prices are subjected to 10% service charge and prevailing government taxes | Cashless payments

WINES GLASS // BOTTLES

SPARKLING WINE

N.V. LES ENFOSQUE CAVA (CATALUÑA) 15 / 68

N.V. CHAMPAGNE PERROT-BATTEUX & FILLES, 1ER CRU BLANC DE BLANCS, "CUVÉE HÉLIXE" 24 / 128

WHITE WINE

2022 CHÂTEAU LA GENESTIÈRE, LES GALETS (CÔTES DU RHÔNE) 16 / 78

2022 SIERRA DE TOLONO BLANCO (RIOJA) 20 / 88

ROSE WINE

2022 DOMAINE DE LA VALLONGUE, LES CALLANS ROSÉ (ALPILLES) 16 / 78

2021 DOMAINE AIN LORMA ROSÉ (GUÉRRUANE, MOROCCO) 20 / 88

RED WINE

2021 CHÂTEAU LA GENESTIÈRE, LES GALETS (CÔTES DU RHÔNE) 16 / 78

2021 HONORO VERA (CATALAYUD) 18 / 78

2021 DOMAINE AIN LORMA ROUGE (GUÉRRUANE, MOROCCO) 20 / 88

PREMIUM WHITE WINE // BOTTLE

2022 DOMAINE DES TERRES BLANCHES (PROVENCE) 98

2022 NORA ALBARINO (RIAS-BAIXAS) 108

2020 VALENTIN ZUSSLIN RIESLING LES CHAPELLES (ALSACE) 118

2022 YVES LECCIA ILE DE BEAUTÉ 'E CROCE' (CORSICA) 148

PREMIUM ROSE WINE // BOTTLE

2021 DOMAINE DES TERRES BLANCHES (PROVENCE) 98

PREMIUM RED WINE // BOTTLE

2017 DOMAINE DES TERRES BLANCHES (PROVENCE) 98

2021 VINCENT BOUZEREAU, COTEAUX BOURGUIGNONS PINOT NOIR (BURGUNDY) 118

2019 CHÂTEAU LA GENESTIÈRE, LIRAC, CUVÉE TERRE DE SOIE (CÔTES DU RHÔNE) 128

2020 CAN BLAU (MONTSANT) 128

2017 DOMAINE DES TERRES BLANCHES, AURÉLIA (PROVENCE) 138

2016 VALENCISO RESERVA (RIOJA) 138

2020 YVES LECCIA PATRIMONIO 'E CROCE' (CORSICA) 148

2019 DOMAINE LEON BARRAL, FAUGÈRES (LANGUEDOC-ROUSSILLON) 148

2012 CHÂTEAU SIMARD, SAINT-ÉMILION GRAND CRU (BORDEAUX) 158

2020 THALVIN & ALAIN GRAILLOT 'SYROCCO' (CASABLANCA, MOROCCO) 168

2019 CHÂTEAU SIMONE, PALETTE (PROVENCE) 188

1998 CHÂTEAU MUSAR (LEBANON) 248

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