

TAJINE

MOROCCAN TAPAS AND COCKTAIL BAR

WEEKEND BRUNCH MENU

\$68⁺⁺ PER GUEST

Exclusive for entire table.
Minimum for 2 guests.

BOTTOMLESS SPARKLING CAVA

**+\$48⁺⁺ PER GUEST
FOR FREE-FLOW OF
N.V. LES ENFOSQUE CAVA
(CATALUÑA)**

Tajine's Bottomless Sparkling Cava is limited to 90 minutes.

STARTERS

SPICED OLIVES

Marinated Olives in House Cured Preserved Lemons,
Chili and Garlic

GRILLED EGGPLANT

Grilled Eggplant Zaalouk with Paprika and Parsley
like Babaganash from Morocco

FAVA HUMMUS

Beautiful nutty Fava Bean and Tahini for a special take on
Hummus with Extra Virgin Olive Oil

**SERVED WITH
WOOD FIRED MOROCCAN BATBOUT BREAD**

SKEWERS & BITES

FISH KEBAB

Fresh Caught Local Barramundi with Mint Glaze

CHICKEN KEBAB

Boneless Grilled Chicken with Cumin and Honey

LAMB TANGIA MARRAKCHIA

Slow Cooked Spiced Lamb Shoulder Cromesquis
with Pistachio coating crust

VEGETABLE BRIOUATES

Deep Fried Filo Pillows with Cauliflower, Chickpeas,
and a mix of Spiced Vegetables

CHOICE OF TAJINE

MILK FED VEAL TAJINE

Slow Cooked Milk Fed Veal Shank Osso Buco with Bone Marrow, Prunes & Apricot; Organic Saffron & Almonds and a hint Honey & Sesame

OR

BARRAMUNDI TAJINE

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

OR

POULET CITRON

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

**SERVED WITH A SIDE OF
HAND ROLLED SEMOLINA COUSCOUS**

DESSERT

ALMOND MILLE FEUILLE

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

RICE PUDDING

Almond Milk & Orange Blossom Rice with Arlette Biscuit, Honey & Roasted Pistachio