

Try the best of Moroccan  
food in the region

## Breakfast At Casablanca

***Breakfast Pocket*** ..... **\$13.90**

Pita pocket filled with, rocket, Spanish onion, Turkey  
bacon and scrambled eggs finished with BBQ and  
garlic sauce

***Kibbie*** ..... **\$7.90**

Middle Eastern closed style pastry made with crushed  
wheat. Tour choice of fried or steamed kibbie stuffed  
with lamb mince and herbs served with tzatziki sauce  
or pickled mango aioli

***Vegetarian Platter*** ..... **\$19.90**

2 fried eggs, spiced labneh, mushrooms, fresh  
cucumber, grilled olive skewer, dukkah

***Maklema*** ..... **\$9.90**

Moroccan omelette of potato, lamb mince, onion,  
tomato, eggs served with sourdough

***Gypsy Tagine*** ..... **\$12.90**

Beef bastourma sausage, spinach, tomato, eggs,  
Moroccan feta cheese, baked in a tagine (\$21.90 for  
two)

## Lunch And Dinner Menu

### BREADS

***Garlic Bread*** ..... **\$6.90**

Delicious traditional garlic bread recipe

***Haloumi Bruschetta*** ..... **\$9.90**

Tomato, basil, garlic, Spanish onion, balsamic  
vinegar, shredded haloumi

### DIPS

***Hummus*** ..... **\$7.90**  
Made from chickpeas, tahini, lemon, garlic, cumin

***Babaganouj*** ..... **\$7.90**  
Char grilled eggplant mixed with tahini, lemon, garlic, salt and pepper

***Garlic and Almond*** ..... **\$7.90**  
Garlic, aioli, almonds, lemon, yogurt, salt and pepper

***Muhamurra*** ..... **\$7.90**  
Char-grilled capsicum, garlic, chili, walnut and our special spices

***Casablanca's Labne*** ..... **\$7.90**  
Our homemade yogurt curd with mint, garlic, chili flakes and lemon

***Mixed Dips*** ..... **\$16.50**  
Your choice of a mixture of three dips

## **SALADS**

***Garden of Morocco*** ..... **\$14.90**  
Beetroot couscous, ginger, mint, orange, mixed leaves, Moroccan feta cheese, harissa, hazelnuts

***Couscous Tabouli Salad*** ..... **\$12.90**

Tomato, parsley, mint, shallots, pearl couscous,  
lemon juice

***Fatoush*** ..... \$13.90  
Mixed leaver

## MEZZA AND TAPAS

***Hummus with sharwarma*** ..... \$14.50  
Shredded spiced BBQ lamb

***Hotpot (Prawns)*** ..... \$14.90  
Sizzling cast iron pot of coriander, harissa, garlic,  
tomato and lime with Prawns

***Hotpot (Chicken)*** ..... \$12.50  
Sizzling cast iron pot of coriander, harissa, garlic,  
tomato and lime with Prawns

***Camel meat balls tagine*** ..... \$14.90  
Meat balls with tomato sharmula

***Potato Chap*** ..... \$7.90  
Crispy potato dumplings stuffed with mince lamb and  
herbs served with tzatziki sauce

***Spiced Chicken Wings*** ..... \$9.90

Moroccan spiced chicken wings served with coriander  
and garlic aioli

***Olive skewer*** ..... \$5.00  
Marinated grilled olives on a skewer

***Kibbie*** ..... \$7.90  
Middle eastern closed style pastry made with crushed  
wheat, with minced lamb, traditional herbs and  
caramelized onion

***Cauliflower & eggplant jam*** ..... \$14.90  
Crispy cauliflower served with eggplant jam and  
drizzled with tahini sauce

***Falafel*** ..... \$7.90  
Crispy falafels made from chickpeas and fava beans,  
herbs and mized spiced, served with tahini sauce and  
turnip pickles

***Cheese Borek*** ..... \$7.50  
Crispy Borek pastry filled with the feta cheese and  
mint

***Meat Borek*** ..... \$7.50  
Crispy Borek pastry filled with the feta cheese and  
mint

**CASABLANCA SHISH**

***Chicken Shish*** **\$19.90**

Two chicken skewers served with garlic and almond dip, couscous tabouli salad and side of chips

***Lamb Shish*** **\$19.90**

Two lamb skewers served with spiced labne dip, couscous tabouli salad and side of chips

***Camel Kofta Shish*** **\$19.90**

Two Kofta skewers served with hummus dip, couscous tabouli salad and side of chips

***Mixed Shish Platter*** **\$24.90**

Mixture of each skewers served with spiced labne dip, couscous tabouli salad and side of chips (\$47.90 for two, \$69.90 for three)

***Moroccan Vegetarian*** **\$24.90**

Hummus, babaganoush, spiced labne, crispy couliflower, falafel tahini sauce, cheese borek and couscous tabouli salad, pickles

**PITA POCKETS**

***Sharwarma PitaPockets*** **\$14.90**

Marinated Shredded lamb, hummus, mix salad

***Camel Kofta Pita Pockets*** **\$14.90**

Kofta, couscous tabouli salad, humus

***Falafel Pita Pockets*** ..... **\$12.90**  
Crunchy falafel, pickles, tahini sauce, salad

## **TAGINES**

***Lamb Shank Tagine*** **\$26.90**  
Slow cooked lamb with tomato, preserved lemon,  
olives, carrots, potato and charmoula

***Chicken Tagine*** **\$24.90**  
Slow cooked chicken, preserved lemon, green olives,  
caramelized onion, potato, parsley, coriander and  
charmoula

***Sweet Veal Tagine*** **\$28.90**  
Slow cooked veal, shallots, prunes, orange blossom,  
ginger, almonds, saffron, sesame and charmoula

***Fish Tagine*** ..... **\$24.90**  
Blue eye cod fillet cooked with crushed tomatoes,  
celery, capsicum, coriander and charmoula

## **SIDES**

***Saffron rice*** **\$5.00**

**Couscous** ..... \$5.00

**Potato Chips** ..... \$8.90  
served with tomato sauce and mustard aioli

**Sweet Potato Chips** ..... \$9.90  
tossed with Moroccan seasoning served with mustard aioli

**Mixed Chips** ..... \$9.90  
served with tomato sauce and mustard aioli

## Kids Menu

**Chicken Nuggets** ..... \$9.90  
served with chips and tomato sauce

**Calamari** ..... \$9.90  
served with chips and pickled mango aioli

**Individual Skewer** ..... \$9.90  
with chips and tomato sauce

## Dessert

**Nabolsi** ..... \$12.90

Crispy baked kataifi pastry stuffed with buffalo mozzarella  
Finished with star anise syrup and pistachio

***Date and Honey Pannacotta*** ..... **\$14.90**  
Served with sesame ice-cream

***Tahini Crème Brulee*** ..... **\$14.90**  
Served with date ice-cream