

DINNER MENU

A "TASTE OF MOROCCO" TUES - SAT 5PM - LATE

Tapas

Tapas or Mezze are eaten as a way to start your meal, or create your own sharing feast. We offer dishes from Morocco in a contemporary manner, and serve them as they are ready, allowing you to graze through the menu.

Selection of Spiced Roasted Nuts 8
Mediterranean marinated green and black

Mixed Olives 8
Mediterranean marinated green and black Kalamata olives
(vv+gf)

Mixed Dips(3) 14
Toasted Turkish bread served with three homemade delicious dips (pumpkin, hummus and chefs special of the week)

Falafel from Fes 14
Crispy fried chickpeas & herb mixed spiced balls, served w' Tahini sauce
(vv+gf)

Lamb Kofta 14
Middle eastern minced lamb balls

Beer battered Broccoli 14
Chick pea battered broccoli

Makanek 12
Spicy Lebanese sausage with house chutney

Asilah Spiced Calamari 16
Seasoned and tossed in Moroccan flour served with preserved lemon aioli

Pan fried Harissa Prawns 18
with sweet corn, Spanish onion, cherry tomato, rocket & salsa

Seared Scallop 18
with Moroccan flavors & spicy pea puree, lemon & rocket salad

Moroccan Banquets

Minimum 4 persons. Let our chefs design a menu for you over 4 courses, includes a bread and dips and cold mezze plate followed by:

Tapas- choose any 3

Mains - Choose two tagines per 4 people with cous cous and rice to share.
Maximum 4 selections per group

Dessert- Baklava and Turkish delight to accompany with complimentary mint tea.
45 per person

Rice & Cous Cous & Sides

Iranian Chalao Plain Rice 8

Moroccan Couscous 10
Steamed with dried fruits, herbs, lemon and nuts

Sahara Salad 14
Rocket cherry tomatoes. Spanish onion, charred green herbs, olives, lime & Tahini vinaigrette and goats cheese

Add Chicken 20

Prawn 22

Lamb 22

Bowl of Chips 10
w homemade chilli tomato chutney



Functions

Book your next function at Sahara

- ❖ 3 levels to choose from
- ❖ Work functions
- ❖ Family celebrations
- ❖ Weddings
- ❖ Engagements
- ❖ Birthday parties
- ❖ Ask any of our friendly staff members for information

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SIGNATURE DRINK

START WITH OUR SAHARA
MOROCCAN MARTINI

Tagines

Moroccan Tagines are a slow cooked stew, resulting in tender meat with aromatic vegetables and sauce served with a Moroccan salad, rice or is a popular accompaniment.

Chicken (gf) 26
Maryland fillets cooked with preserved lemon, spices, green olives, thyme & garnish w toasted nuts and pomegranate

Vegetarian (v + gf) (vv optional) 26
Slow cooked zucchini, eggplant, capsicum, carrots, chickpeas, beans, mushrooms & fennel in spicy braise, cucumber yoghurt & garnish w toasted nuts and pomegranate

Lamb (gf) 26
Braised paprika, cumin, ginger, garlic lamb cooked with tomatoes, prunes, apricots, green olives and served with yogurt on top & garnished with toasted nuts and pomegranate

Beef (gf) 26
Yogurt and cumin braised beef diced mixed w almonds, potato and coconut sauce then served w blanched green beans & toasted nuts

Seafood (gf) 28
Selection of sea food cooked with spicy tomatoes, dried spices fresh herbs.

Grilled

Moroccan Meat platter 70
Chicken skewers, lamb kofta, Makanek, lamb tagine, rice & dips w bread

Moroccan char Grilled Chicken, 26
Marinated chicken served with warm pita bread, Sahara salad and house chutney

Lamb Kebab 28
Marinated lamb skewer served with warm pita bread, Sahara salad and house chutney

**TRY OUR NEW
DESSERT MENU**

MOROCCO

The vibrant mix of flavours of this country is best experienced at a shared table, where the warmth of spice and salty tang of preserved lemons and olives are tempered by sweet fruit or a drizzle of honey.


sahara
RESTAURANT - BAR - ROOFTOP

0333 300 11

Valid Jan 16