

Menu Califa

Starters - Mezze

(To share)

Falafel - chickpea and vegetable croquettes

Hummus - cream of chickpeas with garlic, lemon, olive oil & sesame sauce

Tabbouleh - A lebanese speciality of parsley, tomato, mint, onion & bulghur wheat

Meat stuffed breuat with Ras al-hanout and Taratour sauce

Second course

(Choice of dish)

Pastela

Fine 'warka' pastry filled with chicken, almonds & cinammon

Beef & fruit cous cous

Prepared with *retinto* beef and caramelised onions & raisins

Lamb kebabs

Served with grilled potatoes, garnish. A choice of spicy or yoghurt sauces

Lamb and vegetable tagine / vegetable tagine

Slow cooked lamb with seasonal vegetables & almonds / prepared with seasonal local vegetables garnished with almonds

Desserts

(To be shared)

Arabic pastries: traditional Arabic pastry assortment

Drinks

Mineral water, soft drink or beer (your choice)

Cortijo de Jara (Cádiz red wine)

White wine - Finca Fabián (V.T. Castilla)

Coffee or Moroccan tea

Included 1 bottle of wine every 3 pax served at the table.

Any extras not included in the menu before or after the meal will be paid for separately. VAT included.

Chef's Menu

Appetizers

(To share)

Falafel - chickpea and parsley croquettes

Babaganoush - smoked aubergine cream with yoghurt and tahini

Crispy breuats with laban cheese, walnuts and parsley with za'atar

Fez salad with tomatoes, cucumber, feta cheese and black olives

Second courses

(To choose)

Monkfish brochette

Moroccan style brochette of monkfish & tiger prawns grilled with red & green pepper

Oriental Tagine

Tagine of organic *retinto* beef with plums and quail eggs

Entrecôte of retinto beef

Organically certified beef from the province of Cádiz with roasted potatoes
and sauce of choice

Classic lamb cous cous / vegetable cous cous

The traditional recipe. Slow cooked lamb with vegetables / vegetables from the garden,
lightly spiced with cous cous

Dessert

Pistachio and honey baklava

Drinks

Mineral water, soft drinks, beer

Red wine Barbazul or white wine Finca Fabián (V.T. Castilla)

Coffee or Moroccan tea

Included 1 bottle of wine every 3 pax served at the table.

Any extras not included in the menu before or after the meal will be paid for separately. VAT included.

Emir's Menu

Appetizers

(To share)

Falafel - Crispy chickpea dumplings with parsley

Breuats - Triangles stuffed with minced beef lightly spiced

Aleppo - Caramelised aubergines with tomatoes, pine nuts and yoghurt

Hummus - Cream of chickpeas with garlic, lemon, olive oil & sesame sauce

Second courses

Roast leg of lamb

Accompanied by roast potatoes and fresh vegetables

Monkfish Brochette

Classic lightly spiced Moroccan style kebab served with rice and almond, garlic and parsley sauce

Iberian pork 'Secreto' cut

Fillets of acorn fed iberian pork from Andalucía with grilled potatoes

Vegetable cous cous / vegetarian pastela

Gujarati recipe with potatoes and peas with fresh mango chutney / Gujarati recipe with Moroccan spices

Dessert

Sultan's Cake - An exotic cheesecake of dates and almonds served with a date sauce

Drinks

Mineral water, soft drinks, beers

Wine - Sierra de Cantabria (D.O. Rioja) or Protos (D.O. Ribera del Duero)

White Fulget (Albariño)

Coffee or Moroccan Tea

After-dinner drink

Included 1 bottle of wine every 3 pax served at the table

Any extras not included in the menu before or after the meal will be paid for separately. VAT included.