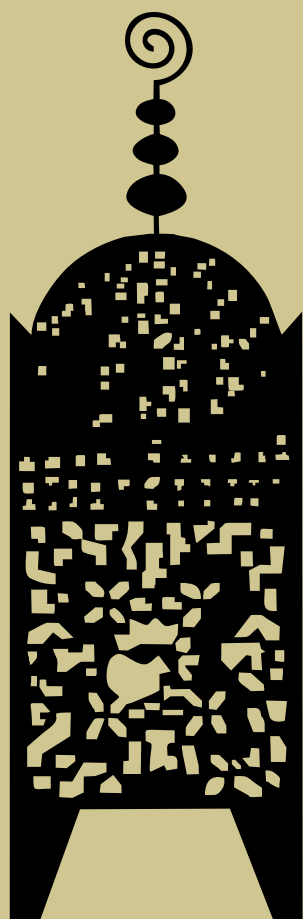




moroccan
house

a world beyond your dreams



La Terrasse
rooftop café & deli

guest house • handcraft gallery • la riad function conservatory
décor rental & catering • rooftop café & deli

“mrHba bik fdarna”

Welcome to our house

When we first travelled to the magical Kingdom of Morocco, we were unaware of how deeply this gentle, colourful culture would become routed in our lives. We were mesmerised by the colours and the patterns of the exotic handcrafts, the exhilarating smell of the spices and the exotic taste of the food. We returned laden with beautiful objects that all our friends raved about. Further expeditions followed where Louise, with her interior design expertise, was able to source beautiful handcrafts and lights in the souks. We held a number of successful exhibitions in our garden at home.

As an architect, I was inspired by the Moroccan way of life and how the design of their homes would easily translate on home soil - a number of sought after Moroccan-inspired residential developments and individual home designs followed.

While we were looking for a place to showcase the handcraft, we came across this property with the gracious Fever Tree. We did extensive reconstruction and additions to the original house and this was the beginning of creating a world beyond our dreams. We are truly honoured to share it with you.

Joehan & Louise Erasmus



glossary

Morocco: An ancient kingdom on the top North-Western point of Africa, bordering the Atlantic Ocean and the Mediterranean Sea. It is a multi-ethnic society with Berber, Arabian and European cultural influences and is one of the most visually diverse countries in Africa, with high mountains, sweeping deserts and rugged coastlines.

Moroccan cuisine: A cuisine as vibrant and varied as its history. The foods of Morocco are softly hued with aromatic spices. Your senses will be tantalized with an adventure of contrast, colour, taste and mystery until you have reached a state of being fully contented.

Berber: The indigenous ethnic group of North Africa, west of the Nile Valley. They are renowned for their jewellery. Mint tea is the national drink of Morocco and drunk at any hour of the day. The ceremony itself is a fine art and a national symbol of hospitality.

Tagine: Historically a Berber main meal that is named after the special conical earthenware pot in which it is slowly cooked. The vessel has unique convection cooking qualities.

Tangia: An urn-shaped clay cooking pot frequently used by bachelors who bury the pot in the hot ashes at the Hammam where it cooks slowly the entire day and is then collected on their way home

Couscous: Moroccans believe couscous brings God's blessing upon those who consume it and is considered the National dish of Morocco. It is made from durum wheat semolina that is native to the region.

Dates: One of the oldest fruit trees in the world. The Date Palm can reach an average age of about 150 years

Honey: Bees visit 2 million flowers to gather enough nectar to make just a half a kilogram of honey. Moroccans have a very sweet tooth and use honey lavishly.

Preserved lemons in rock salt: The most widely used ingredient in Moroccan cooking- a unique pickled taste.

Ras el Hanout: A blend of up to 20 spices from Morocco. The name is Arabic for "head of the shop" and implies the best blend of spices on offer. Specific blends are a much guarded secret. It is essential to Moroccan cuisine.

Saffron: Also called precious gold in the culinary world- 500 stigmas are hand-picked to produce one gram. There is no substitute for this exotic flavour.

Argan Oil: Local Berber women hand-crack the Argan Tree nuts and grind the kernels with stone to extract the oil. It takes one woman three days to make just one litre of oil. This gourmet nutty oil, has a depth and smokiness that wraps raw freshness in with the flavour of this ancient tradition. Amlou is a "butter-like" delicacy made with almonds, honey and argan oil.



[Imīnū]

menu

hot beverages

Filter Coffee R20

Our own blend of freshly ground beans

Moka Pot Cappuccino R25

Moka Pot Red Cappuccino R25

Moka Pot espresso - single R15 - double R20

Chai Latte coffee R30

Cardamom Milk coffee R25

Arabic Coffee R25

Hot Chocolate-dark or white R25

Ceylon tea (5 Roses) R20

Rooibos tea R20

Traditional Moroccan mint tea R25

Brewed with green tea and fresh garden mint, presented with a traditional pouring from a silver teapot

fragrant teas

R20

Earl Grey

Spicy Berry

Rose with French vanilla

Lime & Orange infusion

Acai Berry, Pomegranate & Vanilla



cold beverages

Moroccan-infused Cordial R25

A variety of flavours to choose from:

rose • rose and hibiscus • mint • rosemary • cinnamon • citrus •
vanilla • lemonade • ginger with a dusting of chilli

Moroccan Magic Juice R35

Our secret blend of pomegranate, apple and pear juice with
sparkling spring water

Freshly Squeezed Orange Juice R30 (seasonal)

With a dash of Rosewater and dusting of cinnamon

Sodas R20

Tizers R25

Iced Tea R20

Mineral Water - still/sparkling 500ml R15

Moroccanised Pretoria tap water R25

A jug of Pretoria tap water, enhanced with orange blossom water,
fresh pomegranate, lemon slices and ice

(infetru) breakfast

Kefta Tagine R70

A traditional Moroccan breakfast/brunch tagine with an egg poached
in tomato (charmoula) sauce with spicy Moroccan meatballs served
with grilled pita. (additional egg R5)

Charmoula Tagine R60 (vegetarian)

2 Eggs poached in charmoula with cherry tomatoes and slithers of
red, green and yellow peppers, served with grilled pita

Moroccan Fruit Sun R65 (seasonal) (vegetarian)

A pawpaw sun with a strawberry halo and a filling of seasonal fruit
drizzled with cinnamon orange granadilla syrup. Accompanied by a
side serving of muesli and full cream yoghurt with a swirl of
eucalyptus honey

Kefta Omelette R65

A fluffy omelette with a tasty Kefta beef filling

Charmoula Omelette R60 (vegetarian)

A fluffy omelette with a spicy Moroccan vegetable filling

Sunrise Croissant R55 (vegetarian)

Filled with scrambled saffron egg



(ferran)
bakery

North African Breakfast Muffin R35

Apple, raisin, carrot, nuts and coconut
served with rose jam & cheese

Sheklat Malika Chocolate Queen R40

A decadent rich chocolate tart with nuts, dried cranberries, spices & a
hint of chilli served with rose flavoured whipped cream

Moroccan Biscuits

Ghoriba with hazelnuts (wheat and gluten free) each **R6**

Ghoriba with cinnamon each **R5**

Ghoriba with walnuts (wheat and gluten free) each **R6**

Ghoriba with coconut each **R5**

Almond balls each **R5**

Date & nut candies each **R8**

Chocolate sesame cones each **R8**

Sweet briouats each **R8**

Rosewater brownies each **R12**

Decadent Moroccan pastry tower feast

A selection of the above beautifully presented
on a silver tiered platter

R120 for 2 persons

R225 for 4 persons



(mukabalatt)

moroccan snack platters

Beautifully presented on a silver platter with fresh seasonal fruit and vegetable crudité & toasted mini spiced pita breads

Platter for 2- R 180 / Platter for 4- R 340

The platter includes a shared serving of:

(kefta)

Spicy Moroccan Beef Meatballs prepared in tangy charmoula (tomato, onion, garlic and lemon sauce)

(hummus)

Chickpea and Garlic Dip (vegetarian)

(babaganousch)

Aubergine, Garlic and Lemon (vegetarian)

(zulu zaalouk)

Aubergine Relish with Cumin, Paprika, Green Olives and Balsamic Vinegar (vegetarian)

(carrot)

Carrot and Garlic Spread with Paprika and roasted Cumin Seeds (vegetarian)

(caramelised tomato)

Caramelised Tomato Relish with rosewater and roasted sesame seeds (vegetarian)



Extend the taste journey and add a selection of the following to your snack platter:

(Price per item)

(briouats de fromage)

Phyllo Pockets with Herb Cream Cheese R7.50 (vegetarian)

(kebab d'Agnou)

Mini Lamb Kebabs R12

(kebab b'Djej)

Mini Chicken and Lemon Kebabs R10

(briouats de kefta)

Phyllo Pockets with Spicy Beef Mince Filling R8.50

(Saffron fish cakes)

Fish Balls with spring onion, saffron and coriander in a tomato and harissa sauce **R8.50**

(B'djej Zitoun)

Chicken and Olive patties R8

(felaffel)

Chickpea ball with Coriander and Tahini, deep-fried **R7** (vegetarian)

(spicy vegetable briouats)

Phillo pocket with delectable Spiced Vegetable filling R7.50
(vegetarian)

Extra toasted Mini Pita Breads R7 each



Additional Relishes to add to your snack platter
(Price per portion)

Moroccan Olives R10 (vegetarian)
Mixed Snack Olives with Coriander and Spices

Mushroom Tapenade R7 (vegetarian)
With basil, garlic and tomato

Moroccan Black Olive Tapenade R8 (vegetarian)
Cured black olives paste with garlic, harissa, lemon and parsley

Harissa R10
Hot Moroccan Chilli Relish with cumin, garlic, coriander and
preserved lemon

We are not able to make up doggy bags with relishes and dips

starters / light meals

Moroccan Tangy Chicken Wings R65
Roasted in a tomato and blue cheese basting with saffron, ginger &
coconut milk

Moroccan Handburger R55
Flat bread filled with garden greens and rocket with spicy
meat balls and cumin salt chips

Mussels in Apple & Saffron Cream R75
Served with Moroccan baguette

Moroccan Chicken Wrap R75
Wrap with Moroccan preserved lemon, green olive & chicken filling
served with a side salad

Moroccan Lamb Wrap R85
Wrap with Moroccan tomato and saffron lamb filling, served with a
side salad

Moroccan Kefta with Couscous R65
Spiced Moroccan Beef Meatballs in a tangy tomato sauce served on a
bed of jewelled butternut and coriander couscous

salads

Arabic Salad R70 (vegetarian)

Garden greens with fried haloumi cheese, green olives, chickpeas and falafel, served with a hummus, cumin and pickled lemon salad dressing with a sprinkle of nuts

Moroccan Couscous Salad with Smoked Chicken Strips R80

Entwined with Moroccan spiced marinated ribbons of carrot and Zucchini, baby spinach, caramelised Roma tomatoes, kidney beans and Mandarin segments

Tuna Salad with Moroccan Salad Dressing R80

The combination of tuna with strips of carrot, red onion, mint, cranberries and toasted almonds, showcases the unique Moroccan flavour combinations

Spicy Harissa Prawns (shelled) R85

Served on a green salad drizzled with sundried tomato and preserved lemon dressing

Moroccan Herbed Calamari Rings R75

Pan fried calamari rings with preserved lemon, garlic, thyme and paprika, served on a bed of lettuce and drizzled with sundried tomato and preserved lemon dressing

Orange Date & Walnut Salad R65 (seasonal) (vegetarian)

A lovely summer salad with orange slices served on a bed of lettuce with an orange flower water and lemon salad dressing

soups

(vegetarian)

Harira Soup R50

The most traditional Moroccan soup with a tomato base, lentils, chickpeas and a glorious range of spices and herbs

Moroccan Butternut Soup R50

Butternut, sweet potato, orange, ginger, cinnamon and a hint of fragrant spices

Spiced Carrot Soup R50

A deliciously tasty soup with couscous and a lovely peppery and Moroccan spiced flavour

Moroccan Cauliflower Soup R55

A rich & decadently smooth soup prepared with ginger and Edam cheese with a lingering aftertaste of saffron

Red Lentil Soup R45

Country-style soup with red lentils and tomato, flavoured with garlic, chilli, mixed Moroccan spices and a dash of lemon

Beetroot and Pomegranate Soup R55

Exotic, colourful soup served with yoghurt and chopped walnuts. Delicious, served hot or cold

All soups are served with Baguettes made from stone ground flour and baked in a wood fired oven

Starter portions also available R40

main courses

Lamb Tagine with Dates & Honey R125

A traditional lamb tagine prepared with dates & honey

Tomato Lamb Tagine R125

Our most popular lamb tagine with saffron & cinnamon, cooked in a tomato concasse

Chicken Tagine R105

A traditional dish with preserved lemons & green olives

Beef Tagine with Sweet Potato & Apple R115

Delicately spiced tagine with a rich hearty flavour

Butternut Tagine R85

With sweet potato, lentils and Moroccan spices [vegetarian]

All tagines are served with jewelled couscous

Chicken Bastilla R90

A Moroccan fusion chicken pie with layers of phyllo pastry, orange blossom water and roasted almonds with a rich chicken and egg filling, topped with mushroom relish. Served with a side salad

Oxtail Tangia R125

A wholesome, tender and finger-licking dish cooked overnight in a clay urn called a Tangia with onion and the subtle use of spices and herbs

desserts

Coconut Syrup Cake R50

Coconut cake drenched with mint syrup and a caramelised almond topping, served with yoghurt

Orange Blossom Cheesecake R45

Orange blossom & Turkish delight cheesecake served in individual Moroccan tea glasses

Rosewater Cheesecake R45

Rosewater & Turkish delight cheesecake served in individual Moroccan tea glasses

Date and Kahlua Crepe R50 (seasonal)

Rich in flavour, with a filling of dates prepared in Kahlua and Frangelico, with a kumquat sauce served with cream

Rosewater Brownie and Ice Cream Delight R45

With rose & saffron syrup and strawberries

Please note: a standard 10% gratuity will be charged for groups of 8 and more.





Big group bookings: We require that you pre-order any platters and/or specials for groups of 8 or more and final numbers confirmed 3 days prior to the function date.

Please enquire about the specials of the day.

Moroccan cuisine is renowned for the flamboyant use of spices in the cooking process but the spices referred to here are not hot and predominantly seductive and fragrant.

If you've ever spent an afternoon lazing on a rooftop in Marrakech, you will know that in delivering true Moroccan fare, time is not a factor...

Richard has perfected the art of attention to detail, please be patient while he prepares your order to perfection.

Take a moment to browse through our deli selection of spices and condiments, home-made cordials and house specialities.

Do enquire about our Moroccan décor rental and catering facility for setting up your own Moroccan event.

Our showroom downstairs has a stock of tagines, tangias and a wide selection of decorative Moroccan food presentation dishes. We also stock a large variety of lights and affordable gifts

La Riad, our Moroccan conservatory venue downstairs, is ideal for breakfast and lunch functions and corporate team building events.

La Riad transforms at night time to an enchanting world of flickering candles, colourful lanterns, rose petals and fresh flowers and has the most beautiful ambience for weddings and special private occasions. Booking in advance is essential.

We enjoyed sharing our home with you.





Fatima's Blessing

Let no sadness come through this gate,
Let no trouble come to these walls,
Let no conflict be in this place,
Let this home be filled
with the blessings
of joy & peace.

www.moroccanhouse.co.za



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