



Restaurant Week
3 Course Menu \$35.23
10.23-10.28

Fresh Baked Challah 8

Served with mitmita apple butter, harissa butter and chermoula

Starters

Smoked Whitefish Dip

Smoked whitefish, ras el hanout, bulls blood salad, sabra vinaigrette, chapati chips

Bagel Lox and Cream Cheese Soup

Smoked salmon bisque, crispy shallots, labneh, chermoula oil

Hummus with Lamb

Za'atar roasted leg of lamb, crispy chickpeas, chapati flatbread

Liver +Onions +5

Merguez dusted foie gras, onion jam, challah toast

Mains

Peri Peri Grilled Chicken

Jollof cous cous, peri peri coconut sauce, Israeli salad

Moroccan Salmon

Pan seared salmon, loubia, chakalaka, pomegranate foam

Durban Dusted Short Rib

Short rib chulent, crispy potatoes, kale and stewed nightshade,

Souther Fried Duck Leg +4

Durban dusted southern fried duck, Berbere mashed potatoes, kasha varnishkes macaroni and cheese

Za'atar Dusted Lamb Shank +5

Braised lamb shank, trimmed cous cous, harissa roasted acorn squash, braised fennel

Dessert

South African Milk Tart

JewFro Twix Bar