

STARTERS

Apple Salad

D400

With walnuts, blue cheese, crispy bacon and raisins in a blue cheese dressing served with a crispy filo pastry.

Pastilla

D400

A sweet and savory moroccan pie filled with chicken, roasted almonds, cinnamon and boiled eggs wrapped in warka (filo pastry).

Vitelo a la Tonato

D550

Cold sliced veal with a creamy mayonnaise based sauce flavored with tuna and sprinkled with capers.

Beef Carpaccio

D450

Thinly sliced raw beef drizzled with olive oil, balsamic vinegar, capers, grated parmesan and rocket leaves.

Carpaccio of Smoked Salmon

D500

Thin slices of smoked salmon in a horseradish vinaigrette served with beetroot onion relish.

SOUPS

Lobster Bisque

D550

Rich, smooth, lightly creamy and flavorsome french soup made from strained lobster broth. A house speciality.

Harrira

D450

Classic moroccan tomato, lentil, chickpea and coriander soup in lamb broth with origins from fez.

Roasted sweet potato and carrot soup

D350

Oven roasted rich and creamy soup.

MAIN COURSE

Grilled Tiger Prawns

*D1800

A classic coco dish, simply grilled to perfection, allowing its natural flavors to surface. Served with fried rice.

Grilled Lobster

*D1900

Another coco ocean classic, grilled to perfection and served with garlic mashed potatoes and mixed vegetables.

Pan Fried Lady Fish

D550

Served with anna potatoes, steamed vegetables and lemon butter sauce.

Herb Crusted Captain Fish

D550

Served with pumpkin mash, green beans and vanilla essence sauce.

Sole and Gambas Rolls

D700

Oven baked rolls served with steamed potatoes and spinach.

Red Snapper Saffron Bouillabaisse

D600

Served with rouille and parmesan toasted baguette.

Cajun Tuna

D600

Served with wasabi lemon sauce, mashed potatoes and sautéed vegetable sticks.

Beef Medallion

D850

Served with potato dauphinoise, mixed vegetables and green peppercorn sauce.

Braised Lamb Shank

D850

Served with a thyme demi glace, sautéed vegetables and mashed potatoes.

Spicy Chicken Breast

D600

Served with potato pancake, sautéed broccoli and carrot.

Magree de Canard

D850

Served with orange sauce, potato rösti and parisian vegetables.

Ravioli

D550

Stuffed with homemade cheese and spinach served with creamy basil tomato sauce.

HOUSE SPECIALTIES FOR TWO

Chateau Briant

D1500

Served with potatoes, vegetables and choice of Béarnaise sauce or pepper corn sauce.

Fish in salt

D1500

Served with ramekins of light soya sauce, olive oil, white vinegar and hot chili.

Please order twenty four hours in advance.

Fisherman's platter

*D2800

A selection of grilled sea food with lobster, tiger prawns, captain fish, lady fish and calamari, served with saffron rice, saffron sauce and sautéed vegetables.

MOROCCAN SPECIALITIES

Shrimp

D850

Moroccan gambas tagine in "charmoula" sauce - olive oil, chopped coriander and tomato, cumin, ginger and garlic with capsicum peppers served with couscous.

Fish

D700

Fish tagine, catch of the day, cooked essaouria style and served with couscous.

Chicken

D600

A traditional "Fassi" chicken tagine with confit of lemon and green olives served with couscous.

Beef

D650

Beef shin tagine, slow cooked to a thick sauce with green peas and served with couscous.

Lamb

D650

Lamb tagine "Marrakesh" style with prunes, apricots, almonds, sesame seeds and served with couscous.

DESSERTS

Traditional baked Alaska

A classic dessert.

D350

Classic crème brûlée

A coco ocean speciality.

D350

Coconut cake

Served with homemade coconut ice cream.

D350

Lemon grass pannacota

Fresh and light served with homemade ginger ice cream.

D350

Death by chocolate

Double chocolate layered cake with chocolate ganache and a rich dark chocolate sauce.

D400

Seasonal fruit platter

Freshly sliced for you.

D250

Selection of ice cream

Make your two scoops selection:

Of homemade-coconut, caramel, ginger, cardamom

or

vanilla, strawberry, chocolate.

D200