

Vegetarian Menu (240 dh)

(please let us know if you do not eat fish, eggs or cheese)

Entrées

Briouattes (selection of filo pastry parcels filled with either a goats cheese, vegetable, rice and almond, prawns or monkfish filling)

Selection of Moroccan Salads

**Harira* – traditional Moroccan soup with tomatoes and chick peas

Soupe de Tomate – tomato, green and red peppers with parsley

Humus et pain chaud – Humus with warm bread

Haricot blanc et lentils en sauce tomate

Salad de Chevre Chaud (warm goats cheese salad)

Plats principaux

**Couscous aux sept legumes*

Tagine de legumes

Gratins de legumes – layers of sweetcorn, potato, carrots, onions, olives, mushrooms, courgettes and tomatoes in béchamel sauce cooked in the oven

Pastilla de Legumes

Potato, carrots, onions, and peppers made into a rissole with a pastry covering

Pate en gratin

Pasta baked with carrots, courgettes, peas in béchamel sauce

Spaghetti au sauce tomate

les légumes frits et le riz frit oeuf

Stir fried vegetables and egg fried or boiled rice

Pizza de legumes

Salade Niçoise

Desserts

Tarte de fruits sec – dried fruit (raisins, almonds, nuts)

Tarte de fruit de Saison – Seasonal fruit tart

Cigar de pomme – Apple and cinnamon in filo pastry

Assiette de fruits

**for a minimum of two people*

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