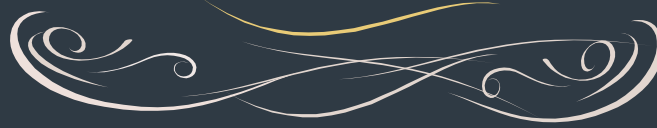




حلال

MOROCCAN STEAKHOUSE



DESSERTS

JAWHARA 6.95

Layers of crispy phyllo pastry, separated with cream and mascarpone cheese, finished with a dusting of cinnamon and almond flakes. Goes well with Moroccan mint tea.

BASBOUSA 4.95

A traditional Moroccan cake made with semolina, coconut, and orange zest, finished with homemade orange syrup.

CRÈME BRULEE 5.95

Vanilla custard dessert, topped with a layer of caramelized sugar.

TIRAMISU 5.95

Mascarpone, double cream, fresh vanilla, and lady fingers in layers.

CARAMEL AND COFFEE CAKE 5.95

A layer of sponge cake, drizzled with coffee, topped with mascarpone and whipped cream, glazed with homemade caramel sauce.

Allergens. Our food may contain or come into contact with 14 legal allergens, such as eggs, celery, milk, gluten, fish, crustaceans, soybeans, lupin, molluscs, sesame, mustard, peanuts, sulphur dioxide and sulphites. Menu descriptions may not list all ingredients. **Please inform our team of any allergies or intolerances before placing your food order.**

