

CASAblanca

MEDITERRANEAN EATERY

Welcome to Casablanca, a little slice of the Mediterranean in New Zealand.

Our restaurant offers an all day menu with Turkish, Middle Eastern and Moroccan influences as well as an extensive, hand picked drinks list.

Casablanca has been operating for over 10 years passionately producing dishes that we are proud of. With the goal to provide hospitality from the heart.

Enjoy our Mediterranean way of dining with classic flavours and fresh seasonal produce.

Be sure to follow us

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www.casablancafe.co.nz

MEZZE

Marinated Mix Olives (V | GF)

8

Black and green

Spanish Grilled Tomato Bread (V)

8.5

Hot off the grill with melted tomato and garlic butter

DIPS

Hummus (VG+ | GF+)

10.5

Tahini yoghurt and tomato salsa, pide bread

Labneh (V | GF+)

10.5

Thickened yoghurt drizzled with, toasted sesame seeds, fresh mint and pide bread

Taramasalata

11

Greek smoked fish dip, served with cucumber sticks and pide bread

Dips Platter (V | GF | DF)

16

The above three dips with pide bread

North African Falafels (V | DF+ | VG+ | GF+)

14.5

Labneh and hummus, sumac and sesame seeds, flatbread

Halloumi Bruschetta (V)

17

With tomato and mint salsa

Dolma (V | DF+ | VG+ | GF)

18

Bell pepper stuffed with rice, onion, currants, pinenuts, served with labneh

Add Lamb (GF) 25

Cherkez Chicken (GF+)

17.5

Creamy walnut tarator, paprika oil and parsley, served on rice

Calamari Mezze (GF)

16.5

Lightly spiced, panfried calamari, served with lemon and aioli

Cumin Roasted Cauliflower (V | DF+ | VG | GF)

16.5

Hummus, almonds and dukkah

Harissa Prawns (DF | GF+)

24

Sizzled with garlic in olive oil, served with pide bread and lemon

Roasted Eggplant (V | DF+ | VG+ | GF)

18.5

Yoghurt tahini, feta, roasted capsicum & coriander salsa

SALADS

Cyprus Salad (V | DF+ | VG+ | GF+)

19.5

Halloumi, chickpeas, courgette, cucumber, tomato, herbs & croutons

Fattoush (GF+)

23.5

Lebanese salad with cucumber, tomato, fresh herbs, spring onion and sumac, tossed with croutons and walnuts

Calamari Salad (DF+ | GF)

22.5

Pan fried calamari rings, olives, tomatoes, cucumber, rocket and cannellini beans

Your choice of Lamb or Chicken

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

(VG) Vegan (+) Option

SOUP

Anatolian Bride's Soup (V | DF | VG | GF+) 12.5
Red lentil, mint soup drizzled with paprika oil, served with pide bread
Add lamb or meatballs to soup (GF+) 19.5

PLATTER

Mezze Platter (V+ | DF+ | VG+) 29.5
Dips, salads, olives and falafels, served with pide bread
As a main or for sharing

MAINS

Casa Fish'n'Chips (DF+ | GF) 26
Pan fried fillets, served with fries, salad, aioli

Spanakopita (V) 24
Greek spinach, onion and feta cheese filo pastry parcel, served with labneh, apricot chutney and salad

Lahmajun 21.5
Istanbul street food pizza topped with spiced beef mince and onion, fresh rocket, tomato
Add cheese (GF) 24.5

Iskender 27.5
Tender pulled lamb on pide bread, tomato and thyme sauce, natural yoghurt

Bedouin Lamb 27.5
Bulgur wheat pilaf with roasted lamb, apricot chutney, rocket and natural yoghurt

Pirzola Lamb Cutlets (GF) 35.5
Served medium with parsnip and hazelnut puree, roasted vegetables and labneh

Greek Meatballs (DF+) 28.5
Roasted potatoes, Mediterranean vegetables, tomato and oregano sauce, labneh

Char Grilled Kebabs (GF)
With harissa, grilled peppers, ajvar and potato mash
Scotch Fillet 33.5 Chicken 28.5

Jordan Hummus (GF+) 27.5
Tender pulled **Lamb** or **Chicken** on hummus with tahini sauce, almonds and pide bread

TAGINES

Citron Chicken Tagine (DF+ | GF+) 28.5
Ras el hanout, orange, carrots, olives and preserved lemon, couscous, yoghurt and coriander

Moroccan Lamb Tagine (DF+ | GF+) 24.5
Slow roasted lamb shank with carrots and sultanas, couscous, yoghurt and coriander
One shank 29 or Two shanks 34

Beef Cheek Tagine (GF+) 32
Slow cooked Beef cheeks, crispy chickpeas, fennel and orange pickle, couscous

Vegetarian Tagine (V | DF+ | VG+ | GF+) 24.5
Braised seasonal vegetables with Moroccan spices, apricot, cinnamon, almond and chickpeas, couscous and yoghurt

SIDES

Pide Bread 5.5
Greek Salad 9

Tabouli 6.5
Fries with aioli 8.5

Halloumi 8
Seasonal Vegetables 8.5

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

(VG) Vegan (+) Option

SWEET & COFFEE

DESSERTS

Baklava	14
Layers of filo pastry, walnuts and syrup with ice cream	
Crème Brûlée	14
Rich vanilla custard with a crunchy caramel layer & pistachios	
Coffee and Fig Mousse	14
With pistachio nuts and ice cream	
Hazelnut & Chocolate Fondant	14
Served with salted caramel ice cream	
Affogato	14
Ice cream drowned with espresso and your choice of liqueur	

CAKES

Chocolate Caramel Cake	8.5
Carrot Cake with Cream Cheese Icing	8.5
Mediterranean Orange, Almond & Coconut Cake (GF, DF)	8.5
Baklava (2 pieces)	4
Turkish Delight	1

DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon	8.5
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Coffee

Espresso	3.5
Long Black	4
Flat White Cappuccino	4.5
Hot Chocolate Chai	4.5
Latte Mocha	5
Iced Coffee Iced Chocolate	8.5
Turkish Coffee with Turkish delight	5.5
Liqueur Coffee	9.5

Tea

One tea for 5 or Two tea for 8
English Breakfast Orthodox Organic
Earl Grey Superior
Japanese Green Sencha
Pure Peppermint Caffeine Free
Moroccan Mint Tea
Turkish Pomegranate Tea
Ginger & Lemon Kisses Fruit Tea
Roseberry

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(VG) Vegan (+) Option

DRINKS LIST

Cocktails

Margarita	16
Mojito	16
Espresso Martini	18

Apperitif

Raki	8.5
Traditional Turkish aniseed liqueur served on ice	
Kir royal	12.5
Blackcurrant cassis with bubbles	
Bellini	12.5
Peach schnapps with bubbles	
Sangria	12 40 ¹ Litre

Beer On Tap

Estrella Damm	330ml 9	500ml 12
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Bottle Beer

Efes Pilsner, 330ml	8
Corona, 355ml	9
Thomas Edison, 2.5% 330ml	8
Peroni, 330ml	8
Asahi, 330ml	9
Carlsberg, 330ml	8
Heineken, 330ml	8
Budvar Czech Lager 330ml	9
BRB Jack the Sipper Black 500ml	13

Cider

Somersby Apple Cider 330ml	9
Somersby Blackberry Cider 330ml	9

Bubbles

	Glass	Bottle
Mionetto Prestige Prosecco	10	48
Akarua Brut, Central Otago	15	68
Pol Roger Brut, Champagne		110

Sauvignon Blanc

	Glass	Bottle
Black Cottage, Marlborough	10	45
Love Block Organic, Marlborough	11	49
Jules Taylor, Marlborough	12	55

Pinot Gris

Farmers Market, Marlborough	10	45
Akarua Rua, Central Otago	11	49
Greystone, Waipara Organic	12	55

Chardonnay

Jackson Estate, Marlborough	11	49
Matawhero, Gisborne	12	55
Two Rivers, Marlborough	14	66

Riesling

Mud House, Marlborough	10	45
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Rosé

Alayna Jackson Estate, Marlborough	12	55
Elephant Hill, Hawke's Bay	12	55

Pinot Noir

Duck Hunter, Marlborough	12	55
Black Cottage, Central Otago	12	55
Luna Estate, Martinborough	14	66
Rua, Central Otago	14	66

Merlot

Elephant Hill Le Phant, Hawkes Bay	12	55
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Shiraz/Syrah

Brookfields Back Block, Hawkes Bay	11	49
Wolf Blass Reserve, Barossa	12	55

Other Reds

Wynns Coonawarra Cab Sav	11	49
Les Courtilles Cotes du Rhone,	12	55
Marques De Caceres Rioja, Spain	14	66

SOFT DRINKS

Soda

Cola, Diet Cola, Lemonade, Ginger Ale	5.5
Ginger Beer, Lemon, lime & bitters	6.5
Sparkling Water	8

Juices

Limonata Homemade Lemon & Lime drink	5.5
Juice	6
Apple, Pineapple, Tomato, Orange, Cranberry	

Smoothies

9

Power Granate,

Pomegranate, apple, strawberries, blackcurrant

Carrot Boost,

Papaya, pineapple, carrot, goji juice

Green Reviver,

Mango, kale, banana, lemon grass

CASABLANCA SPECIAL



MONDAY TAGINE NIGHT \$20

Choose from 4 of our most popular dish

- Citron Chicken Tagine
- Beef Cheek Tagine
- Moroccan Lamb Tagine
- Vegetarian Tagine

MEZZE FEAST SET MENU

Available for groups of 8 people and over

A set menu specially put together for groups, offering the most interesting selection from our menu.

Lot of dishes coming to the middle of the table in waves, everyone sharing.



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