

COFFEE & TEA

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

BREAKFAST

Spanish Tomato and Garlic Bread (V) 8.5

Hot off the grill with tomato and melted garlic butter

Add avocado and halloumi (V) 18.5 or

Add avocado and bacon 18.5

Eggs Benedict (V+ | GF+) 15.5

On pide bread with wilted spinach and hollandaise

Add bacon 22 or Add salmon 23 or Add mushrooms 22

Smashed Avocado (V | DF+ | GF+) 16.5

Poached eggs, crumbled feta on sourdough

Halloumi Bruschetta (V | GF+) 17.5

With tomato and mint salsa

French Toast (V) 17.5

Cinnamon sugar, poached apple, berry compote, maple syrup, cream and crushed pistachios

Add bacon 24

Moorish Eggs (DF) 19.5

Baked with meatballs, onion and tomato, served with pide bread

Turkish Mince (DF | GF+) 17.5

On sourdough, poached eggs and sour cream

CASABLANCA

MEDITERRANEAN EATERY

SALADS

Cyprus Salad (V | DF+ | VG+ | GF+) 19.5

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

Calamari Salad (DF+ | GF) 22.5

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

Fattoush (GF+) 23.5

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

Your choice of Lamb or Chicken

Moroccan Prawn Salad (GF | DF) 26.5

Harrissa prawns, kumara, rocket and red onions, with ras el hanout dressing

LUNCH

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

Moroccan Beef Burger 18.5

Babaganush, salad, fries, harissa aioli

Kumru Burger 21.5

Sujuk sausage, halloumi, tomato, gherkins and aioli in a toasted kumru bun, served with fries

Cherkez Chicken (GF+) 23.5

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

EXPRESS LUNCH

LUNCH PLATE

Falafel (VG+ | GF+) 17.5

Hummus, tabouli and flat bread

Chicken (DF+ | GF+) 18.5

Hummus, tabouli and flat bread

Lamb (GF+) 19.5

Hummus, tabouli and flat bread

WRAPS

Lavash Wrap (DF+) 18.5

With salad, tabouli, hummus, served with Falafels | Chicken | Lamb

SIDES

Avo Mash 5.5

Pide Bread 5.5

Bacon 6.5

Greek Salad 9

Tabouli 6.5

Fries with aioli 8.5

Halloumi 8

Sujuk Sausage 7

Mushroom 7

MAINS

Mezze Platter (DF+ | VG+) 29.5

Dips, salads, olives and falafels, served with pide bread

As a main or for sharing

Dolma (V | DF+ | VG+ | GF) 18

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

Add Lamb (GF) 25

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

Casa Fish 'n' Chips (GF) 26

Pan-fried fillets, served with fries, salad, lemon and aioli

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

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+)

Slow roasted lamb shank with carrots and sultanas, couscous, yoghurt and coriander

One shank 29 or Two shanks 34

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

(VG) Vegan (+) Option

@casablancafe

www.casablancafe.co.nz