

# *Thursdays Tagine*

## **Authentic Home Style Mediterranean Cuisine with a hint of the Exotic!**

A Tagine is a North African casserole that is named after the clay pot which it is cooked in! We present this from oven right through to you at the table.

The lid is dome shaped like a funnel and acts as a small oven or closed chimney, this process seals the heat, moisture & flavours to produce an amazing meal!

**\$27.90 -Each**

### *Lamb Shank Tagine*

Slow cooked Lamb shank with a coriander and herb sauce, potatoes, carrots & roasted garlic.

### *Chicken Breast Tagine*

Marinated in aromatic Mediterranean spices with figs, apricots & potatoes, presented in a harissa sauce.

### *Pork Tagine*

Moist & tender Pork pieces in a sauce of apricot, plum and tasty but delicate spices plus potatoes.

### *Marinated Beef Tagine*

Cooked with tomato, red onions, potato & carrots in our special blend of herbs & spices.

**All served with a choice of rice or cous cous.**

