



hadiqqa

LUNCH

HIBERNIAN PLACE | 40 IRWIN ST | PERTH

@hadiqaperth #hadiqaperth



## MARRAKESH EXPRESS

### The ultimate Moroccan lunch box!

Main, dip, sides & bread + something sweet  
to finish

\$29 per person

## BIJOU DIFFA | EPIC DIFFA

### The mother of all feasts!

Indulge on a tour of Morocco with a 4-course or  
6-course selection of dishes from our menu

\$59 | \$69 per person

## DRINK PAIRINGS

**Wine** | \$30 per person | \$50 per person | Experience divine wines to complement our feasts

**Cocktails** | \$50 per person | A selection of Hadiqa classics and seasonal spritz

### SNACKS

Citrus marinated olive medley (vg, gf)	7
Spiced nuts and seeds (vg, gf)	7
Chips, Moroccan spice, confit garlic, fetta (vg, gf)	13
Panini & seasonal dip (vg, gf)	17
Cast Iron baked camembert, orange blossom honey & dried fruits	22

### SIDES

Focaccia, soft and fried pita with house made seasonal dip (v, gfo)	20
Steamed rice with toasted cumin & herbs (v, gf)	16
Vegemite duck fat kipfler potato with buckwheat & chives (df)	18
Grilled saganaki with pineapple & orange marmalade (v, gf)	20
Jerusalem artichoke with seasonal leaves, beets & pomegranate glaze (v, gf, df)	20

### TO SHARE

Fried cauliflower with chilli xo salsa & tahini verde (vgo, gf, df)	20
Seared asparagus with sundried tomato, toasted nuts & spiced piperade (vg, gf)	23
Whole roasted celeriac with spinach & parsley puree, crispy greens (vg, gf)	22

### TAGINE

Oven roasted lamb rump with coffee glaze gravy, & shallots (gf, df)	35
Spiced Moroccan chicken with preserved lemon and olive (gf)	33
Braised Pork Collar with burnt apple & five spice (gf, df)	33
Saffron poached market fish with harissa legumes (gf, df)	35
Toasted coconut and chickpea tagine with fried curry leaf (vg, gf, df)	20
Blistered eggplant with miso glaze, lentil shakshuka & cotija (v, gf)	31

### DESSERT

Ask for our selection of baklava (vg)	6ea
Pistachio panna cotta with pomegranate molasses (vg, gf)	12
Spiced tiramisu with cacao nibs & mascarpone (nf)	15







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DINNER

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## BIJOU DIFFA

### The classic Hadiqa feast!

Let Chef take you on a tour of Morocco and the Middle East with a 4-course selection of dishes from our menu

\$59 per person

## EPIC DIFFA

### The mother of all feasts!

For those wanting to spoil themselves and indulge on a tour of Morocco with a 6-course selection of dishes from our menu

\$69 per person

## DRINK PAIRINGS

**Wine** | \$30 per person | \$50 per person | Experience divine wines to complement our feasts

**Cocktails** | \$50 per person | A selection of Hadiqa classics and seasonal spritz

### SIDES

Focaccia, soft and fried pita with house made seasonal dip (v, gfo)	20
Steamed rice with toasted cumin & herbs (v, gf)	16
Vegemite duck fat kipfler potato with buckwheat & chives (df)	18
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Ask for our selection of baklava (vg)	6ea
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A 0.9% surcharge applies to all Visa & Mastercard credit transactions  
American Express attract a 1.76% surcharge

