



hadiqa

HIBERNIAN PLACE | 40 IRWIN ST | PERTH
@hadiqaperth #hadiqaperth

KABSAH KABASA

**The ultimate lunch that will have you
back at work within the hour!**

Chicken Tagine with apricots, preserved lemon
& olives, saffron rice & raisin, deep fired
cauliflower with balsamic glaze.

\$28pp

MARRAKESH EXPRESS

**The lunch duet - discover
our two-course menu!**

Duo of bread & dips
Moroccan Tagine & sides
\$35pp

BIJOU DIFFA | EPIC DIFFA

Indulge on a tour of Morocco with a four-course or five-course selection of dishes from across our menu
\$59|\$79pp

STARTER

Warm breads, EVOO (gfo, vg)

Duo of seasonal dips (gf, vg)

Grilled saganaki with fig preserve (gf, v)

Beetroot cured salmon, fennel purée, pickled radish (df, gf)

Char grilled octopus, corn & leek purée, carrot, olive crumb (df, gf)

5pp

12

22

25

28

MAINS

Market fish, fennel & roasted vegetables, bean purée fresh lemon (df, gf)

Half char grilled chicken, roasted tomato sauce, harissa, homemade aioli (df, gf)

Beef rump cap, skordalia, salsa verde (df, gf)

Lamb banjo, spiced jus, coconut tzatziki, sumac (df, gf)

32

40

45

65

TAGINE

Zucchini & chickpea, chilli, dukkah & pesto (gf, vg)

Moroccan chicken with apricots, preserved lemon & olives (df, gf)

Spiced lamb shoulder, roasted piquillo pepper & fig (df, gf)

22

33

35

SIDES

Choice of spiced pearl couscous or saffron rice with currants (df, gfo, vg)

Crispy potatoes, homemade aioli (df, gf, vgo)

Beetroot & quinoa salad, green leaves, pistachio crumb, vinaigrette (df, gf, vg)

Sauteed broccolini, labneh, lemon dust (df, gf, vg)

Fried cauliflower, balsamic cream, currant (df, gf, vg)

Chermoula eggplant with tahini yogurt, dukkah (df, gf, vg)

15

15

18

24

20

28

df - dairy free | gf - gluten free | gfo - gluten free option
v - vegetarian | vg - vegan | vgo - vegan option





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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 four-course selection of dishes

\$59pp

EPIC DIFFA

The Mother of All Feasts!

For those wanting to indulge a little further, take a tour of Morocco with a five-course selection of dishes

\$79pp

DRINK PAIRINGS

Wine | \$30 - \$50 per person | Experience divine wines to compliment our dining options

Cocktails | \$50 per person | A selection of classics and seasonal cocktails

STARTER

Warm breads, EVOO (gfo, vg)	5pp
Duo of seasonal dips (gf, vg)	12
Grilled saganaki with fig preserve(gf, v)	22
Beetroot cured salmon, fennel purée, pickled radish (df, gf)	25
Char grilled octopus, corn & leek purée, carrot, olive crumb (df, gf)	28

MAINS

Market fish, fennel & roasted vegetables, bean purée fresh lemon (df, gf)	32
Half char grilled chicken, roasted tomato sauce, harissa, homemade aioli (df, gf)	40
Beef rump cap, skordalia, salsa verde (df, gf)	45
Lamb banjo, spiced jus, coconut tzatziki, sumac (df, gf)	65

TAGINE

Zucchini & chickpea, chilli, dukkah & pesto (gf, vg)	22
Moroccan chicken with apricots, preserved lemon & olives (df, gf)	33
Spiced lamb shoulder, roasted piquillo pepper & fig (df, gf)	35

SIDES

Choice of spiced pearl couscous or saffron rice with currants (df, gfo, vg)	15
Crispy potatoes, homemade aioli (df, gf, vgo)	15
Beetroot & quinoa salad, green leaves, pistachio crumb, vinaigrette (df, gf, vg)	18
Sauteed broccolini, labneh, lemon dust (df, gf, vg)	24
Fried cauliflower, balsamic cream, currant (df, gf, vg)	20
Chermoula eggplant with tahini yogurt, dukkah (df, gf, vg)	28

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