

# VILLA MANDALA

## Sample Menu

### BREAKFAST

Homemade breads  
Homemade croissants or brioches  
Homemade Moroccan crumpets & Moroccan m'smen  
Homemade gluten-free & vegan coconut & banana pancakes  
Local honey, amlou & jams  
Dried fruit, nuts, coconut flakes, flax seed  
Homemade granola & cereals  
Homemade yogurt  
Fruit salad  
Eggs every way  
-  
Fresh fruit juice  
Tea & coffee

### SMOOTHIE OF THE DAY

Mango, spinach, flax seed, banana, orange

### LUNCH

Falafel, tahini dressing & garden salad

### AFTERNOON TEA

Guilt-free chocolate & strawberry brownies  
Moroccan mint tea, tea, coffee  
Fresh fruit

### DINNER

Bread, olives, mixed nuts  
Crudités  
Vegetable rice paper rolls with zesty ginger dipping sauce  
Baba ghanoush (aubergine dip)  
Beetroot & avocado dip  
-  
Lightly spiced seasonal root vegetable tagine  
Sfaa (almond couscous with cinnamon, caramelised onion & raisins)  
Moroccan salad  
Minty green tagine  
Zaalouk (Roasted aubergine & pepper)  
-  
Homemade dairy free coconut & banana ice cream with seasonal fresh fruits  
Homemade Moroccan pastries