

Sweet Treat

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| 30. Orange and almond cake GF
with berry compote & vanilla cream | 12.0 |
| 31. Pistachio baklava
with orange blossom ice cream & pistachio praline | 10.5 |
| 32. Chocolate mousse GF | 10.5 |
| 33. Apple tart with vanilla ice cream | 10.5 |
| 34. Orange, strawberry & mint salad GF
with cinnamon ice cream & minted syrup | 10.5 |
| 35. Chocolate cake GF
with chocolate ice cream & berry coulis | 12.0 |



Cafe open 7 days 9am to 4.30pm

Dinner Friday & Saturday 5.30pm onwards
Fully licensed / BYO

Open for group bookings 7 days
for breakfast, lunch & dinner



www.pukekojunction.co.nz



Dinner Menu

FRIDAY & SATURDAY 5.30PM ONWARDS

Phone: 03 314 8834

458 ASHWORTHS ROAD, LEITHFIELD

10%
Discount on
Takeaways



Surcharge may apply on public holidays

Soups

All served with Moroccan Flat bread

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| 1. Seafood chowder | 17.0 |
| 2. Moroccan harira soup
Hearty lamb with vegetables | 15.0 |
| 3. Vegetarian harira | 15.0 |

Tapas / Mezze

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| 4. Simo's warm marinated olives | 8.5 |
| 5. Assortment of Moroccan dips with
dukkah & extra virgin olive oil /flat bread | 12.5 |
| 6. Harissa marinated chicken wings (6 pieces) | 12.5 |
| 7. Green shell mussels marinated in green
harissa, capers, shallots, preserved lemon | 15.0 |
| 8. Spiced North African roll with salad (2 pieces)
& charmoulla sauce | 15.0 |
| 9. Dolmades: mint & rice stuffed vine leaves
with garlic & cucumber dip (6 pieces) | 12.5 |
| 10. Pan-seared garlic king prawns with lemon
& harissa (8 pieces) | 16.0 |
| 11a. Middle Eastern traditional falafel with
hummus & tahini (4 pieces) | 14.0 |
| 11b. Grilled sumac lamb kofta
with yoghurt & mint sauce | 14.0 |

Salads

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| 12. Jewelled couscous salad
with orange & cinnamon | 8.5 |
| 13. Moroccan salad with carrot, cucumber & orange | 8.5 |
| 14. Spanish salad with tomato,
red onion & capers | 8.5 |
| 15. Chickpea & pumpkin salad | 8.5 |

Briouats Parcel

Moroccan specialty of filo parcels filled with fresh aromatic
flavoursome fillings served with fresh salad and dipping sauce
(2 filo per portion)

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| 16. Spinach & feta with garlic & mint greek sauce | 15.0 |
| 17. Preserved lemon chicken with coriander & olives | 16.0 |
| 18. Moroccan lamb tagine with quince & almond | 16.0 |
| 19. King prawns with lemon & chilli | 17.0 |



Kebab on Grill

Grilled Moroccan kebabs 2 per portion, served with Arabic rice
and garden fresh salad

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| 20. Marinated Moroccan lemon chicken kebabs | 22.0 |
| 21. Garlic king prawns | 25.0 |
| 22. Sumac beef kofta with pomegranate sauce | 22.0 |

Bocadillos

Moroccan / Spanish street food sandwich
Choose chicken, lamb, beef or falafel

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| 23. Regular | 9.9 |
| 24. Large | 14.5 |



Tagines

The famed Moroccan casserole, with Simo's spices
and served with Arabic rice and fresh salad

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| 25. Traditional lamb GF | 25.0 |
| House specialty of slow cooked Lamb in special
spices served with artichoke heart, moroccan
chutney & crispy almonds | |
| 26. Moroccan lemon chicken | 25.0 |
| Lemon & coriander slow cooked chicken tagine
with green peas & roasted tomatoes finished with
preserved lemon & olives | |
| 27. Seafood paella | 25.0 |
| Spanish saffron rice cooked with seafood marinara
& vegetables topped with green shell mussels,
king prawns & lemon | |
| 28. Couscous royale (Beef) | 25.0 |
| Slow cooked prime diced beef in ras'el hanout spices | |
| 29. Berber tagine (Veg) | 22.0 |
| Aromatic roasted pumpkin & lentil dahl,
cooked Berber style, topped with roasted almonds,
fresh mint, garlic yoghurt sauce on the side | |