

STARTERS

APPETIZER ASSORTMENT

A selection of our best appetizers ,briwates, cheese cigar, fish cake and hummus.

ZAALOUK

Pan-fried eggplants with garlic, tomatos and olive oil.

MECHOUIA

Three types of bell pepper, sauteed with onion &Moroccan spices.

PRAWN CORIANDER

Prawn sauteed in olive oil with coriander and pistachio.

FISH CAKE

Finely ground fish patties marinated with a variety of herbs and spices and fried to perfection.

CHEESE CIGAR

Pastry rolls filled with cheese , mint leaves and Moroccan spices.

BRIWATES

Golden triangles filled with a choice of the following items:

- Lamb
- Seafood
- Vegetables
- Chicken

TABOULE

Couscous, semolina, tomatos, onion, cucumber, red paprika, mint leaves with shrimps.

HUMMUS

Puree of chickpeas with crème of sesame served with olive oil and cumin.

CHICKEN PASTILLA

Pastry rolls filled with chicken, almonds, egg yolk and topped with a touch of sugar and cinnamon.

SEAFOOD PASTILLA

Pastry rolls with shrimps, squids , vermicelli noodles.

VEGETABLES PASTILLA

Rolls stuffed with carrots, paprika, leeks and chemoula marinated.

SOUPS

SOUPE MEDITERRANEENNE

(Mediterranean soup)

Fresh seafoods with vermicelli noodle and vegetables.

HARIRA

Classical Moroccan soup with chickpeas, lentils, celery and tomatos.

PUMPKIN SOUP

Traditional Pumpkin soup with onion, basil and thyme.

MAIN COURSE

BOEUF AUX PRUNEAUX

Tenderloin beef cooked with prunes and a variety of Moroccan spices.

TAJINE AUX LEGUMES

Paprika, eggplants, zucchinis, carrots, tomatos & onions, all cooked in the Tajine.

POISSON À LA CHERMOULA

Fresh sea perch pan-fried with paprika, preserved lemons and Moroccan spices.

TAJINE DE POULET AUX OLIVES

Potatoes , artichokes combined with olives cooked with chicken and Moroccan spices.

TAJINE D'AGNEAU AUX FIGUES ET AMANDES

Lamb cooked in the Tajine with figs, almonds.

TAJINE DE CREVETTES ROYALES

Fresh tiger prawns and squids sautéed in a tomato sauce with spices.

SOURIS D'AGNEAU À LA POMME

Lamb cooked with apple and carrots.

KEFTA TAJINE

Lamb meat balls cooked in tomato sauce with egg.

COUSCOUS

Couscous is made with semolina steamed and served with choice of meat, seafood and vegetables.

Vegetables
Beef
Lamb
Chicken
Seafood

HOUSE SPECIALTIES

BOEUF À L'OIGNON

(Beef onion)

Tenderloin beef with a sweet onion confit.

TAJINE DE POULET À LA POIRE

CARAMELISÉ

(Pear chicken tajine)

Boneless chicken thighs cooked in the Tajine with a sweet pear confit

CALAMARS FARCIS

(Stuffed calamari)

Sauteed calamari filled with mixed seafood and rice.

FILET DE PERCH À LA

MAROCAINE

(Grilled perch moroccan style)

Fresh perch lightly grilled and served with fresh vegetables .

CARRÉ D' AGNEAU MECHOUI

(Grilled rack of lamb)

Marinated rack of lamb cooked in the oven and served with potatoes and fresh herbs.

SIDE DISH

SEMOLINA

Steamed semolina.

JARDINIÈRE DE LEGUMES

Poached mix vegetables in olive oil ,coriander and Moroccan Spices.

RIZ SAFRAN FACON BERBERE

Rice cooked in oven with vegetables and saffron.

CAROTTES A LA CHERMOULA

Carrots with chermoula marinade: garlic, parsley and coriander, preserved lemon and cumin.

DESSERTS

TIRAMISU

Tiramisu with chocolate macadamia biscotti.

SALAD DE FRUITS À LA MAROCAINE

Fresh Mixed Fruits topped with a syrup of honey, cinnamon and blossom water.

ASSORTMENT DE PATISSERIES

MAROCAINE

Set of Moroccan sweet Pastries.

CHEESE CAKE

Traditional cheese cake served red berries and raspberry sorbet.

BOMBE PASSION MOUSSE

Dark rich chocolate mousse with passion fruit curd and hazelnut crunchy base.

TRADITIONAL MOROCCAN MINT TEA

Large Pot

Small Pot