**MOROCCAN MENU**

**STARTERS**

**Harira soup** **2.5**

A traditional Moroccan soup with lentils, chickpeas, celery and fresh coriander.

**Dchicha Soup 2.8**

Cracked wheat, ginger, parsley and pepper

**Jarda Salad 2.8**

Carrot, Green pea, sweet corn, Beetroot, and tuna

**BRIOUATES AND CIGAR**

**Chicken briouates 5.7**

chicken with saffron onion sauce and scrambled eggs wrapped in fine homemade pastry

**Kofta cigar** 4.9

veal mince sautéed with homemade spices filled in crunchy pasty

**Briouates and cigar are fried or backed**

**Pastilla D’jaj 5.5**

Traditional Moroccan pie with chicken, caramelized onion topped with a layer of toasted almond, garnished with sugar and cinnamon or honey and almond

**Pastilla AL BAHR 5.5**

Moroccan pie filled with tasty and spicy mixture of seafood, Mushroom, rice vermicelli and fresh herbs

**Zaalouk 3.9**

Char- grilled eggplant cocked with fresh herby tomato sauce, garlic, cumin, virgin olive oil, garnished with preserved lemon.

**Kofta Potato 3.5**

Potato balls, chicken, herbs served with harissa sauce

**Main Course**

**Tagine Barkook 6.0**

Veal with ginger onion sauce, served with caramelized dried prunes. Fried almond and toasted sesame seeds.

**Kofta Mkaouara \_ Moroccan Kofta Tagine 5.5**

Lamb meat balls, Eggs, Peppers, Parsley and tomato sauce

**Tajine D’jaj 4.0**

Chicken with onion sauce, ginger, Moroccan olives, and homemade preserved lemon.

**Tajine Seabass / Hammour 7.5**

Seabees fillet marinated in chermoula sauce cooked with fresh tomato, Virgin olive oil &green olives & preserved lemon.

**Couscous T’ Faya 4.2**

Steamed couscous served with chicken, hidden with caramelized onion, sweet raisin, cinnamon and sliced almond.

**Couscous B’ lham 4.5**

Steamed Couscous served with lamb meat spooned by lamb stew on the top and seasonal vegetables.

**Kebabs**

**Kebab Ghenmi 4.5**

Marinated lamb with onion, spices and olive oil.

**Kebab Beghri 4.5**

Marinated beef with onion, spices, and olive oil

**Kebab D’ jaj 3.9**

Marinated chicken in spices and olive oil

**Kofta Ghenmi 4.5**

Marinated minced lamb and olive oil

All the grills Served with saffron rice and Traditional Moroccan salad

**Desserts**

**Halaouyat**

Assortment of morocco pastries backed with almond paste:

Kaab l’ Ghazal – Chebbakia 4.0

Almond briouates – almond ghuraiba (gluten free) , walnut ghuraiba (gluten free)

**Caramelized Nuts 5.0**

Cashew pistachio, almond sesame and hazelnut sesame

**Assorted Dessert to be added from the Café Display**