


MEZZE 7.5

SERVED WITH PITA



Spicy Carrots	Hummus	Tabouli	12
Arabic Salad	Falafel & Tahini	Cucumber Yogurt	Matbucha
Labne with zahatar	Pickled Red Cabbage	Marinated Beets	Eggplant & Tahini
	Olives & Pickles		Babaganush
Halloumi Cheese 13		Greek Salad 13	
Roasted Vegetables, Basil Pesto		with Bulgarian cheese	
		and homemade zahatar croutons	
Hummus Platter 12		avocado 4.5 chicken 7 grilled salmon 9	
Chickpeas, Tahini, Shug			
Hummus & Falafel Platter 15		Soup of the Day	
		11	

ENTRÉES

COUSCOUS | Served with vegetables, chickpeas, caramelized onions & raisins

Vegetarian 17.5	Merguez Sausage 22
Chicken 21	Lamb Shank 26

BASTILLA | Festive Moroccan filo pastry with chicken, almonds and cinnamon, served with green salad & casablanca sauce

22

FROM THE GRILL | Served with basmati rice, grilled vegetable skewer, pickled red cabbage & cucumber yogurt

Chicken Kebab 20	Merguez Sausage 21
Lamb Kefta 24	Mixed Grill 29

MOROCCAN TAGINES

Chicken 20 | Lamb Shank 26

Served with basmati rice or couscous & your choice of sauce:

Stewed Apricot & Prunes
Casablanca chickpeas, raisins, caramelized onions
Preserved Lemon & Olives
Charmoulla spicy green herbs

SIDES 5.5

Couscous with raisins and chickpeas
Basmati Rice 4.5 | w/butter Herbs
Fries with harissa ketchup
Harissa | Shug 2

Cafe Magador

Since 1983

BREAKFAST & LUNCH

MONDAY - FRIDAY UNTIL 4PM



Moroccan Eggs 12

Two Poached eggs with spicy stewed tomato + house-made merguez 4

Country Breakfast 13

Herb omelette with labne & Israeli salad

Halloumi Eggs 14

Two poached eggs, roasted tomato, halloumi cheese served with green salad

Middle Eastern Breakfast 15

Two eggs any style with hummus, tabouli
& Israeli salad

Zahatar Omelette Sandwich 13

hummus, tahini, salad in pita bread. Choice of Salad or Fries

Buttermilk Pancakes 12 | 14

Plain | Banana

French Toast 13

Brioche, powdered sugar, pomegranate molasses maple syrup

Tunisian Sandwich 14

House-made spicy merguez sausage

Sabich 12

Roasted eggplant, organic egg, tahini, amba

Falafel Pita 11

Salmon Cake 14

Tomato, red onion, horseradish aioli on brioche bread

Chicken Kebab Sandwich 14

Hamburger 14

Caramelized onions on english muffin and lettuce, tomato, pickle
+ Cheddar cheese 1.5

Cafe Magador

Since 1983

BRUNCH

SATURDAY & SUNDAY UNTIL 4PM



Sabich Plate 15

Iraqi breakfast, roasted eggplant, tahini, organic eggs, spicy grated tomato & amba

Halloumi Eggs 14

Two poached eggs, roasted tomato, halloumi cheese served with green salad

Middle Eastern Breakfast 15

Two eggs any style with hummus, tabouli & Israeli salad

Malawach 15

Flakey Yemenite flatbread, organic egg, spicy grated tomato & labne

Salmon Cake 14

Tomato, red onion, horseradish aioli on brioche bread with choice of fries or salad

Chicken Kebab Sandwich 15

Pita filled with chicken, hummus, tahini & arabic salad, with choice of fries or salad

Hamburger 15

Caramelized onions on english muffin and lettuce, tomato, pickle + Cheddar cheese 1.5

Moroccan Benedict 15

Spicy stewed tomato and pepper sauce, poached eggs, english muffin and hollandaise sauce, served with green salad & roasted potatoes

Norwegian Benedict 15

Smoked salmon, poached eggs, english muffin and hollandaise, served with green salad & roasted potatoes

Blackstone Benedict 15

Bacon, roasted tomato, poached eggs, english muffin and hollandaise, served with green salad & roasted potatoes

Moroccan Eggs 12

Two Poached eggs with spicy stewed tomato + house-made merguez 4

Country Breakfast 13

Herb omelette with labne & Israeli salad

Zahatar Omelette Sandwich 13

hummus, tahini, salad in pita bread. Choice of Salad or Fries

Buttermilk Pancakes 12 | 14

Plain | Banana

French Toast 13

Brioche, powdered sugar, pomegranate molasses maple syrup

Cafe Mogador

Since 1983

COCKTAILS 15

Lambrusco Speziato Otello Lambrusco Wine Mixed with Californian Gentian Amaro

Ginger Martini Vodka, fresh ginger juice, apple liquor,
orange syrup, lemon

Mogarita Jalapeño infused Tequila, agave syrup, orange angostura, lime

Sage Rush Sage infused bourbon, sage syrup, lemon

Marigold Road Gin, fresh turmeric juice, honey syrup, lemon

Cardamom Mint Julep Cardamom infused Bourbon, honey, lemon, cinnamon,
moroccan iced tea

WINE (Gl. | Btl.)

WHITE & SKIN CONTACT

Sauvignon Blanc-Vermentino, LA FERME ROUGE La Petite, 2019 (Zaër, Morocco)	11 40
Sémillon-Moscatel, A Los Viñateros Bravos, 2019 (Sur, Chile)	12 42
Sémillon, Maturana Wines, Valle del Colchagua, 2019 (Central Valley, Chile)	14 54
Sauvignon Blanc, Frenzy, 2019 (Marlborough, New Zealand)	13 45
Hondarribi Zuri, Txakoli de Getaria, Rezabal 2019 (Basque Country, Spain)	12 43
Pedro Ximénez, Alvear, "Tres Miradas", 2018 (Montilla-Morales, Spain)	54
Chardonnay, Domaine de l'Enclos, Chablis, 2017 (Burgundy, France)	72

ROSÉ & SPARKLING

Grenache Rosé, Bodegas Breca Vino de Aragón, 2019 (Aragon, Spain)	12 45
Cinsault, Le Gris Rosé, LA FERME ROUGE, 2019 (Zaër, Morocco)	12 49
Lambrusco, Cantine Ceci, Otello (Emilia-Romagna, Italy)	14 56
Black Label Brut, Paul Louis (Loire Valley, France)	10 40
Xarel-lo Blend, Marques de Gelida, Cava, 2015 (Catalonia, Spain)	45
Malbec-Merlot Rosé Blend, Macari Vineyards, 2018 (Long Island, NY)	53

RED WINE

Syrah, Tempranillo, LA FERME ROUGE Terre Rouge 2017 (Zaër, Morocco)	13 52
Pinot Noir, 'L'Umami', 2018 (Willamette Valley, Oregon)	15 59
Tempranillo, Sierra Cantabria, 2017 (Rioja, Spain)	14 52
Zinfandel, Rancho Zabaco, 2017 (Sonoma County, California)	46
Cabernet Blend, LA FERME ROUGE La Petite 2018 (Zaër, Morocco)	49
Nerello Mascalese, Tornatore Etna Rosso, 2017 (Mount Etna, Sicily, Italy)	52

APÉRITIF

Aperol 10
Campari 16
Pimm's 10
Antica Formula 9
sweet vermouth
Noilly Prat extra dry 9
Lillet Blanc 9

Anise
Ricard Pastis 10
Pernod Absinthe 20
Sambuca Romana 10
Arak Razzouk 10
Ouzo 12 9

BEER & CIDER

Goldstar Israeli Lager 8
Bell's Two Hearted IPA 8
Mahou Cinco Estrellas 7
Lagunitas IPA 7
Austin Eastciders Dry Cider 8
Hitachino Nest White Ale 12

LIQUOR



Bourbon

High West Prairie 12
Basil Hayden's 15

Rye

Templeton 13
Bulleit Rye 12

Blended Whiskey

Jameson 11
Johnnie Walker Black 14

Single Malt

Macallan 12 yr 20
Balvenie 12 yr 17

Tequila & Mezcal

Casamigos Blanco 15
Espolon Blanco 12
Patron Silver 15
Don Julio Blanco 15
Don Julio Anejo 16
Herradura Reposado 13
Herradura Anejo 14
Del Maguey Vida Mezcal 12

Vodka

Titos 11
Ketel One 11
Grey Goose 12

Rum

Goslings 10
Bacardi White 10

Gin

Beefeater 10
Plymouth 11
Hendricks 13

AFTER MEAL



DIGESTIF

Cognac

Courvoisier VSOP 13
Hennessy VS 13

Amaro

Fernet Branca 11
Ramazzotti Amaro 10
Montenegro Amaro 12
Lo-Fi Gentian Amaro 10

Grappa

Castello Banfi 13

Port

Taylor Fladgate 10
10Yr
Taylor Fladgate 14
20 Yr

AFFICIONADO COFFEE & TEA

Espresso 3.25 | 4 Cortado 4
Machiato 3.25 | 4 Latte 5

Americano 3.5
Cappuccino 4.25
Smith Teamaker 3.5

Turkish Coffee 4.5
Pot of Moroccan Tea 7