

EVENING MENU

STARTERS

SELECTION OF 3 SALADS WITH MOROCCAN FLAVORS

HARIRA, TRADITIONAL SOUP

ASSORTMENT OF 6 BRIOUATS

MAIN COURSES

VEGETARIAN TAJINE WITH SEASONAL VEGETABLES

CHICKEN AND SEASONAL VEGETABLES COUSCOUS

VEGETABLE COUSCOUS

CHICKEN PASTILLA WITH MIXED ALMONDS, SALAD

CHICKEN TAJINE WITH PEAR OR QUINCE AND CANDIED TOMATOES

LAMB TAJINE, EGGPLANT STUFFED WITH ALMOND AND ORANGE BLOSSOM, DRIED APRICOTS

BEEF TANJIJA AND SAUTÉED POTATOES

DESSERTS

MILK PASTILLA

SEASONAL FRUITS CRUMBLE

MAHALABIA

GAZELLE HORNS AND MINT TEA

3 COURSE MEAL : 25 EUROS

2 COURSE MEAL : 20 EUROS

MAIN COURSE : 15 EUROS

MAIN COURSE CHILD - 12 YEARS : 10 EUROS

OUR KITCHEN IS CLOSED ON WEDNESDAY