

Menu Chabbat (Seulement à emporter)

Vendredi soir (1 pax)

(5 salades + 2 plats + 2 hallots)

500 Dhs

Assortiments de salades marocaines cuites et fraîches :

- Salade cuite
- Aubergine frit
- Betterave
- Carottes cuite
- Fèves fraîches au cumin (selon saison)
- Poivron vert
- Pomme de terre persil ou harissa ou mayo
- Piment
- Olives cuites
- Caviar d'aubergine (zaalouk)
- Laitue, onion et mais
- Carottes râpées
- Choux blanc
- Salade israélienne
- Fenouil (selon saison)

Plats :

- Boulettes de poissons à la sauce tomates
- Tajine de poisson aux légumes (Korbine)
- Pavé de saumon à la sauce tomates (+50 Dhs)
- Couscous marocain (poulet ou viande)
- Tajine de poulet aux olives + semoule
- Tajine de viande aux pruneaux + semoule
- Tajine d'agneau aux raisins secs + semoule (+50 Dhs)

Chabbat complet (1 pax)

(10 salades + 4 plats + 4 hallots)

1000 Dhs

Assortiments de salades marocaines cuites et fraîches :

- Salade cuite
- Aubergine frit
- Betterave
- Carottes cuite
- Fèves fraîches au cumin (selon saison)
- Poivron vert
- Pomme de terre persil ou harissa ou mayo
- Piment
- Olives cuites
- Caviar d'aubergine (zaalouk)
- Laitue, onion et mais
- Carottes râpées
- Choux blanc
- Salade israélienne
- Fenouil (selon saison)

Plats :

- Boulettes de poissons à la sauce tomates
- Tajine de poisson aux légumes (Korbine)
- Pavé de saumon à la sauce tomates (+50 Dhs)
- Couscous marocain (poulet ou viande)
- Tajine de poulet aux olives + semoule
- Tajine de viande aux pruneaux + semoule
- Tajine d'agneau aux raisins secs + semoule (+50 Dhs)
- Poisson frit
- Dafina (minimum 4 personnes)



Extra :

- Hallot 35dhs
- Cake citron ou chocolat (parve) 70dhs
- Plateau pâtisserie marocaine 350dhs
- Pâtisserie marocaine au Kg (Voir menu pâtisserie)



Nous mettons à votre disposition

- Couverts et assiettes en plastique (y compris)
- Plata (caution 600dhs)
- Livraison (prix en fonction de la zone)

Shabbat Menu (Takeaway Only)

Friday evening (1 pax)

(5 salads + 2 main dishes + 2 hallots)

500 Dhs

Assortment of Moroccan salads,
cooked and fresh :

- Cooked salad
- Fried eggplant
- Beetroot
- Cooked carrots
- Fresh fava beans with cumin (seasonal)
- Green pepper
- Potatoes with parsley or harissa or mayo
- Chili pepper
- Cooked olives
- Eggplant caviar (zaalouk)
- Lettuce, onion, and corn
- Grated carrots
- White cabbage
- Israeli salad
- Fennel (seasonal)

Main dishes :

- Fish balls with tomato sauce
- Fish tagine with vegetables (Korbine)
- Salmon steak with tomato sauce (+50 Dhs)
- Moroccan Couscous (chicken or meat)
- Chicken tagine with olives +semolina
- Meat tagine with prunes+semolina
- Lamb tagine with raisins +semolina (+50 Dhs)

Complete Shabbat (1 pax)

(10 salads + 4 main dishes + 4 hallots)

1000 Dhs

Assortment of Moroccan salads,
cooked and fresh :

- Cooked salad
- Fried eggplant
- Beetroot
- Cooked carrots
- Fresh fava beans with cumin (seasonal)
- Green pepper
- Potatoes with parsley or harissa or mayo
- Chili pepper
- Cooked olives
- Eggplant caviar (zaalouk)
- Lettuce, onion, and corn
- Grated carrots
- White cabbage
- Israeli salad
- Fennel (seasonal)

Main dishes :

- Fish balls with tomato sauce
- Fish tagine with vegetables (Korbine)
- Salmon steak with tomato sauce (+50 Dhs)
- Moroccan Couscous (chicken or meat)
- Chicken tagine with olives +semolina
- Meat tagine with prunes+semolina
- Lamb tagine with raisins +semolina (+50 Dhs)
- Fried fish
- Dafina (minimum 4 people)



Extra :

- Hallah 35dhs
- Cake (lemon or chocolate) (parve) 70dhs
- Moroccan pastry platter 350dhs
- Moroccan pastries per kg (see pastry menu)



We provide you with" or «We offer you»

- Plastic cutlery and plates (included)
- Tray (deposit 600 DH)
- Delivery (price depends on the area)