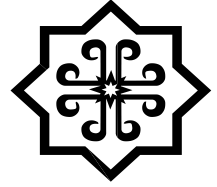


## Group menu Restaurant MOZO

(parties of 9 or bigger 12 years or older)



2-course menu      30 p.p.  
3-course menu      35 p.p.

### Option A Grill

#### Starters: Moroccan mezzes (tapas)

Combination of 4 mezzes (tapas)

#### Main course: Four kinds of grilled meat seasoned Moroccan-style

Grilled lamb chops, minced veal, chicken filet and merguez sausages marinated in Moroccan Ras-Al-Hanout spices

- *Grill dishes are served with mixed salad and seasoned fries or saffron rice.*

### Option B Tajine

#### Starters: Moroccan mezzes (tapas)

Combination of 4 mezzes (tapas)

#### Main course: Traditional Moroccan tagine

Tagine Tahlia *five hour stew of veal in Tahlia spices from Morocco with dates, honey, sesame and almonds*

Tagine Lham *traditional Moroccan stewed veal with prunes, almonds and sesame*

Tagine Dzjaz *traditional Moroccan stewed chicken with red onion, olives and pickled lemon*

Tagine Hlou *stewed chicken with dates, almonds and traditional tfaya (chickpeas, raisins and cinnamon)*

Tagine Al Andaluz *Andalusian dish of stewed chicken with caramelized tomato, almonds and sesame*

Tagine Kefta *stewed big Ras-Al-Hanout meatballs and an egg in mild-spicy tomato sauce*

Tagine Kimroun *traditional stew of prawns in mild-spicy tomato sauce with cilantro*

Tagine Godra *vegetable stew with pumpkin, bell peppers, zucchini and olives in turmeric sauce (VG)*

- *Tagine dishes are served with warm stone oven bread..*

### Dessert (3-course menu)

A combination of 3 kinds of desserts (homemade chocolate mousse, traditional Moroccan baklava and traditional Moroccan flan)

**Special requests? Vegetarian perhaps? No problem, if you tell us in advance!**

**We would like to receive your menu choices at least 24 hours in advance.**