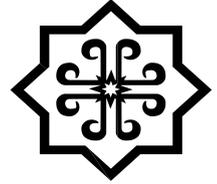




Group menu Restaurant MOZO

(parties of 8 or larger)



2-course menu 34,50 p.p.

3-course menu 39,50 p.p.

Option A Grill

Starters: Combination of four Moroccan mezzes (tapas)

Kimroun *grilled prawns marinated in olive oil with garlic cloves*

Felfel Kefta *two sweet peppers stuffed with Moroccan spiced minced veal served with creamy sauce*

Kirhin Dzjaz *grilled chickenwings with honey and sesame*

Ghodra Mechuia *variation of vegetables form the Moroccan kitchen from the griddle (V/VG)*

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 saffron rice.*

Option B Tajine

Starters: Combination of four Moroccan mezzes (tapas)

Kimroun *grilled prawns marinated in olive oil with garlic cloves*

Felfel Kefta *two sweet peppers stuffed with Moroccan spiced minced veal served with creamy sauce*

Kirhin Dzjaz *grilled chickenwings with honey and sesame*

Ghodra Mechuia *variation of vegetables form the Moroccan kitchen from the griddle (V/VG)*

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.