



MARHABA

ENGLISH MENU

WiFi: Restaurant; Password: Mozo2019!

Our Story

Back in 2012 we, two young dudes from Amsterdam, were inspired in California by the many cool Moroccan restaurants we visited and came up with the idea that we would someday also open a place, combining everything we loved about the land where our parents came from...The Magical Kingdom of Morocco. With our grandmothers recipes, fresh spices from mystical Moroccan souks (markets) and the Moroccan hospitality our mums taught us so well, Restaurant MOZO was born in 2013.

Restaurant MOZO is our homage to Morocco! Some rules within the Moroccan kitchen are 1) always work with the freshest spices 2) don't mess too much with recipes passed along for centuries and 3) you really need to take your time...calling it a slow food kitchen is an understatement. Our kitchen produces the most favorite Moroccan dishes. Couscous, tajines, bastilla and so much more amazing stuff! So relax and get acquainted with the diverse and rich flavors of the magnificent Moroccan kitchen.

Mokbilaat | Starters

Merguez <i>lambsausages in mild-spicy tomato sauce with garlic</i>	9,5
Chorba Al Hut <i>fish soup with different types of fish</i>	9,5
Chorba Al Baysar <i>Moroccan pea soup with olive oil and cumin (VG)</i>	7,5
Chlada <i>salad of tomato, cucumber and red beets with lemon-garlic dressing (V)</i>	7,5
Aïoli <i>homemade aioli and marinated olives served with warm stone-baked bread (V)</i>	7,5

Mezzes | Tapas

Nothing is as festive as a table full of delicious fresh food to share together. Mezzes (the tapas of the Arab world) actually serve as an appetizer, or you can combine them into one amazing mezzes meal with eight different dishes! Of course we serve the mezzes also as separate entrees to combine with a delicious Moroccan main course.

Mezzes bared | Cold Tapas (100% vegan)

Zahlouk <i>traditional Moroccan eggplant salad with various herbs served with warm stone-baked bread (VG)</i>	8,5
Hoummis <i>homemade hummus (cream of chickpeas and sesame) served with warm stone-baked bread (VG)</i>	7,5
Barba <i>salad of beetroot and red onions with an olive oil and Moroccan vinegar dressing (VG)</i>	7,5
Loubia Khadra <i>salad of fine green beans marinated in ground paprika and Moroccan vinegar (VG)</i>	7,5
Combination of 4 cold mezzes min. 2 persons (VG)	15,5 p.p.

Mezzes sghon | Warm Tapas (super Instagram-worthy!)

Kimroun <i>grilled prawns marinated in olive oil with garlic cloves</i>	9,5
Felfel Kefta <i>two sweet peppers stuffed with Moroccan spiced minced veal served with creamy sauce</i>	8,5
Kirhin Dzjaz <i>grilled chickenwings with honey and sesame</i>	8,5
Khodra Mechuia <i>variation of vegetables from the Moroccan kitchen from the griddle (V/VG)</i>	8,5
Combination of 4 warm mezzes min. 2 persons	17,5 p.p.

Mezzes meal min. 2 persons (this one is for all the doubters)

Combination of 4 cold mezzes as a starter and 4 warm mezzes as the main course	32,5 p.p.
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(minimum order is 1 main course or mezzes combination or 3 starters per person; no outside food or drink allowed ;-)

Tabaak Raïsi | Main Courses

Mechoui | Grill dishes (Combination of gas stations and grill restaurants = Morocco ;)

Four kinds of meat <i>grilled lamb chops, minced veal, chicken fillet and merguez with seasoned fries and salad</i>	23,5
Al Hut <i>whole sea bream (dorade) from the oven marinated in Moroccan spices with saffron rice and salad</i>	23,5
Dzjaz Bel Hoummis <i>grilled chicken fillet served with a variation of vegetables and homemade hummus</i>	22,5

Kesksou | Couscous (Moroccans be like: first date.....ok, but can you cook couscous?!)

Couscous is indispensable in Morocco! As a side dish or as a main with many culinary faces. At Restaurant MOZO we prepare couscous in the traditional way in a special steamer without cover, Al Keskes. In this way the couscous can be gradually groomed into delicious soft Moroccan couscous using only water and Smen (Moroccan clarified butter).

Kesksou MOZO <i>couscous with 4 kinds of grilled meat (lamb chops, minced veal, chicken fillet and merguez)</i>	23,5
Kesksou Djzaz <i>couscous with chicken and traditional tfaya (chickpeas, raisins, cinnamon and onion)</i>	22,5

Bastilla | Moroccan puff pie (Lady Bastilla....our most photographed dish)

The Bastilla is a special dish originated in the Moorish Al Andalus and then taken to Morocco. For a long time Bastilla was a mysterious dish only served in ancient medinas but nowadays Bastilla is one of the most iconic dishes from Morocco. The Bastilla is on the outside surrounded by a thin layer of dough, Al Warqa. The filling consists of chicken with onion, almonds and cinnamon. It is served to guests at festive occasions. A visit to Restaurant MOZO is definitely a festive occasion!

Bastilla Dzjaz <i>puff pie filled with chicken, onions and almonds served with ground sugar and cinnamon</i>	23,5
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- *Bastilla has a cooking time of approximately 30 minutes!*

Tagine | Moroccan stew (WARNING: total taste-bud explosions with illegal fireworks)

A tagine is a Moroccan pyramid-shaped earthenware casserole where for centuries the most delicious and fragrant dishes are prepared. Typical Moroccan is the surprising and delicious combination of savory and sweet by combining meat, chicken or fish with honey and Mediterranean fruits. In addition, the Moroccan herbs and spices are indispensable for the intense flavor. In short, a tagine is always a surprise and gives a guaranteed wow-effect at the table when the pyramids go off!

Tagine Tahlia <i>five hour stew of veal in Tahlia spices from Morocco with dates, honey, sesame and almonds</i>	23,5
Tagine Lham <i>traditional Moroccan stewed veal with prunes, almonds and sesame</i>	23,5
Tagine Batata Hloua <i>traditional Moroccan stewed veal with sweet potatoes, prunes and sesame</i>	23,5
Tagine Al Hut <i>stewed cod fillet with prawns, clams and several kinds of vegetables in Ras-Al-Hanout sauce</i>	23,5
Tagine Dzjaz <i>traditional Moroccan stewed chicken with red onion, olives and pickled lemon</i>	22,5
Tagine Hlou <i>stewed chicken with dates, almonds and traditional tfaya (chickpeas, raisins and cinnamon)</i>	22,5
Tagine Al Andalus <i>Andalusian dish of stewed chicken with caramelized tomato, almonds and sesame</i>	22,5
Tagine Kefta <i>stewed big Ras-Al-Hanout meatballs and an egg in mild-spicy tomato sauce</i>	21,5
Tagine Kimroun <i>traditional stew of prawns in mild-spicy tomato sauce with cilantro</i>	21,5
Tagine Khodra <i>vegetable stew with pumpkin, bell peppers, zucchini and olives in turmeric sauce (VG)</i>	21,5

- *All tagine dishes are served with warm stone oven bread. Extra basket? € 1,00*

Tagine is even better with:

<i>Moroccan couscous or saffron rice or seasoned fries or sweet potato fries</i>	5,5
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Only on Friday and Saturday:

Tagine Taqlidi <i>traditional Moroccan stew of veal with prunes and various kinds of vegetables</i>	24,5
Kesksou Beldi <i>couscous with chicken, various kinds of vegetables and traditional tfaya</i>	24,5

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Halwa | Desserts

Baqlawwa Laouz <i>homemade Moroccan almond-honey pastries served with 1 scoop of vanilla ice cream</i>	8,5
Mousse Chocola <i>homemade chocolate mousse with almond flakes and whipped cream</i>	8,5
Flan Magrabi <i>traditional Moroccan caramelized flan with almond flakes</i>	8,5
Karmoud D'Laouz <i>homemade almond shell from the oven with vanilla ice cream and strawberry sauce</i>	8,5

Masjroub | Drinks

Traditional Moroccan mint tea <i>pot small large</i>	5,5 9,5
<i>Pure Morocco! Green tea with mint, orange blossom flower and honey.</i>	

Chai Tea <i>Our super special teas</i>	5,5
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Arabian 1001-Nights

Immerse yourself and feel like in the fairy tale of Aladdin. The soft taste of rooibos combined with the sweet notes of almond and cinnamon.

Cactus fruit

A tropical sensation in your glass! Green tea with pieces of cactus fruit, mango, coconut, ginger, apple, cloves, star anise, licorice and cinnamon.

Cappuccino Caramel

A green tea with the smell of coffee and the sweet taste of caramel.

Moroccan Dates

This fragrant tea from Morocco is very tasty and warming with pieces of date, ginger, coconut, cinnamon and cardamom.

Ginger

This herbal tea is a warming blend of ginger, lemon, cinnamon, licorice and carrot.

North Africa

Smell and taste the fruits of Morocco. This fruit tea is a richly filled blend with pieces of mango, coconut, ginger, apple, cloves, star anise, licorice and cinnamon.

Wellness

This delicious herbal tea is a blend of apple, lemon peel, cornflower blossom, lavender blossom, melissa leaf, peppermint, peach, tea blossom leaf and valerian.

Kahwa | Coffee

Coffee	3,5
Espresso	3,5
Cappuccino	4,5
Caffè Latte	4,5

Mouberridat | Cold drinks

Mineral Water bottle <i>plain sparkling</i>	7	Virgin Mojito	7
Mineral Water <i>plain sparkling</i>	4	Ginger Ale	4
Coca Cola Coca Cola Light	4	Ice tea Ice tea green	4
Poms <i>Moroccan sparkling apple juice</i>	4	Bitter Lemon Tonic	4
Hawaiï <i>Moroccan sparkling fruit juice</i>	4	Apple juice Jus D'Orange	4