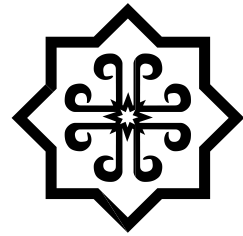


English
MOZO's Iftar Menu



€ 37,50

(including starters and main course)

Starters

Al Harira *or* Shorba Al Hut *traditional Moroccan soup or fish soup*
and

Chebakia *Moroccan sweet honey/sesame cookie*

Chicken *briwa* *Chicken pie*

Main courses

Tajine Tahlia

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

Tajine Hlou

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

Bastilla Dzjaz

puff pie filled with chicken, onions and almonds served with ground sugar and cinnamon

Tajine Lham

traditional Moroccan stewed veal with prunes, almonds and sesame

Tajine Dzjaz

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

Tajine Kefta

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

Tajine Qimroun

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

Tajine Khodra

Traditional stew of fresh vegetables of the season in turmeric sauce

Side dishes

traditional Moroccan couscous or seasoned fries € 5,50

Halwa | Dessert € 9.50

Baqlawa *homemade Moroccan almond-honey pastries served with 1 scoop of vanilla ice cream*

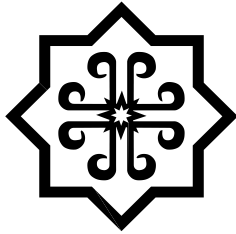
Mousse Chocla *homemade chocolate mousse with almond flakes and whipped cream*

Flan Magrabi *traditional Moroccan caramelized flan with almond flakes*

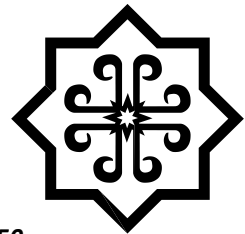
Karmoud Laouz *homemade almond shell from the oven with vanilla ice cream and strawberry sauce*

Masjrourb | Drinks

turn page



Masjrourb | Drinks



Traditional Moroccan min tea *pot small € 5,50 | pot big € 9,50*
Pure Morocco! Green tea with mint, orange blossom flower and honey.

Chai | Tea *Our special teas € 5,50*

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.

Cinnamon

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 | Espresso € 3,50

Cappuccino | Caffè Latte € 4,50

Mouberridat | Cold drinks € 4,00

Ginger Ale | Bitter Lemon | Tonic

Ice Tea | Ice Tea Green

Mineral water *still | sparkling*

Appelsap | Jus D 'Orange

Coca Cola | Coca Cola Light Fanta | Sprite

Poms *Moroccan sparkling apple juice*

Hawaiï *Moroccan sparkling tropical juice*

Virgin Mojito € 7

Mineral Water bottle 750ml *still | sparkling € 7*