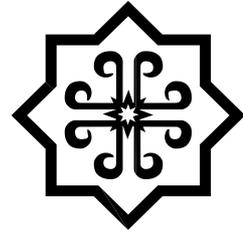


English  
**MOZO's Iftar Menu**



€ 41,50

(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*

Briwat Djzaj *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 Djzaj

*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 Djzaj

*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**

Halwa *3pc homemade Moroccan pastries served with Moroccan Thea* € 13.50

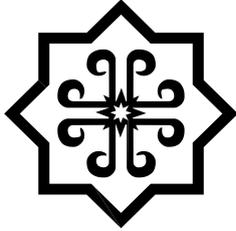
Briwat *homemade Moroccan almond-honey pastries served with 1 scoop of vanilla ice cream* € 9.50

Flan Magrabi *traditional Moroccan caramelized flan with almond flakes* € 9.50

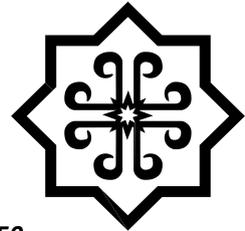
Karmoud Laouz *homemade almond shell in the oven with vanilla ice cream and strawberry sauce* € 9.50

**Masjrourb | Drinks**

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## 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 €6,50*

#### **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.*

#### **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.*

#### **Luiza**

*Herbal tea made from organic verbena (whole leaf) and lemon*

### **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 zero | Fanta | Sprite

Poms *Moroccan sparkling apple juice*

Hawaiï *Moroccan sparkling tropical juice*

Virgin Mojito € 7

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