

A
TRIBUTE
TO
THE
FIVE
SENSES
OF
OUR
GUESTS

All of the dishes in our menu originate from North African cuisine.

Most of them are traditional recipes.

Some of them are our own interpretation, using distinctive ingredients in more modern dishes.

All of them invite you to indulge in a sensual feast.

Whether modern or authentic, our dishes use the best that North Africa has to offer.

Fresh ingredients from the market every day.

A subtle harmony of herbs and spices. Delicate combinations of flavours and aromas.

The food of the Maghreb is well spiced, not hot and spicy.

We hope that this short journey with us will give you a feel for the art of entertaining and the art of living in the Maghreb, with all its paradoxes of tradition and modernity.

If you are not familiar with the customs and the cuisine of our region, please don't hesitate to ask our staff for advice on how best to sample and savour our dishes.

ENJOY
YOUR
MEAL.

BON
APPETIT.

BISMILLAH.

STARTERS

HARIRA SOUP

9 euros

Lentils, chick peas, lamb,
tomato, coriander

MECHOUIA SALAD

10 euros

Roasted peppers,
tomatoes, garlic



SAFFRON CHICKEN BRIOUAT

9 euros

Filled pastry

FRESH MOROCCAN SALAD

8 euros



CUCUMBER SALAD

8 euros

With fresh mint
and sour cream



HOME MADE TABBOULEH

9 euros

Couscous salad



PRAWN BRIOUAT

10 euros

Filled pastry,
with wild mushrooms

MOROCCAN LENTIL SALAD

9 euros



ZAALOUK SALAD

10 euros

Roasted aubergine,
tomatoes, garlic



CHEESE BRIOUAT

9 euros

Filled pastry,
with mint and potatoes



STUFFED SARDINES

10 euros

With lemon, cumin,
coriander and garlic

MAINS

PASTILLAS FILLED PASTRY

TRADITIONAL PASTILLA

20 euros

With wild pigeon

FISH PASTILLA

20 euros

FISH

STUFFED WHOLE SEABREAM

19 euros

With herbs and spices

FISH TAGINE

21 euros

ON THE GRILL

GRILLED KEFTAS SKEWER

17 euros

Minced lamb

GRILLED CHICKEN SKEWER

17 euros

GRILLED LEG OF LAMB SKEWER

18 euros

MIXED GRILLED VEGETABLES

15 euros



HOME MADE MECHOU WITH HERBS

26 euros

400g of roasted
lamb shoulder

TAGINES

Tagine is a terracotta clay cooking pot in which the classical North African mix of fruit, vegetables, meat and spices is simmered

CHICKEN AND PEAR TAGINE

19 euros

CHICKEN, PRESERVED LEMON AND OLIVE TAGINE

19 euros

LAMB, GREEN PEA AND ARTICHOKE TAGINE

19 euros

SEVEN VEGETABLES TAGINE

16 euros



LAMB, MEATBALLS AND EGG TAGINE

19 euros

LAMB, COURGETTE AND ORANGE TAGINE

19 euros

LAMB, PRUNE AND RAISIN TAGINE

19 euros

DUCK, APPLE AND CINNAMON TAGINE

21 euros

COUSCOUS

Steamed cracked wheat, the basis for traditional North African stews and broth which has become the premier dish of North Africa

BERBER COUSCOUS

16 euros

Dry vegetarian couscous



SEVEN VEGETABLES COUSCOUS

16 euros



MERGUEZ COUSCOUS

19 euros

LAMB SKEWER COUSCOUS

20 euros

LAMB MEATBALLS COUSCOUS

20 euros

404 COUSCOUS

24 euros

Lamb skewers and merguez

MECHOUI COUSCOUS

26 euros

400g of roasted
lamb shoulder

A SWEET TASTE TO FINISH

DESSERTS

MILK PASTILLA

8 euros

SELECTION OF ORIENTAL PASTRIES

8 euros

SWEET PASTRY OF DATES

8 euros

ORANGE SALAD WITH CINNAMON AND ORANGE BLOSSOM

8 euros

COUSCOUS SEFFAE

8 euros

BERBER PANCAKES SERVED WITH HONEY

8 euros

FRESH FRUIT SALAD

8 euros

SET MENU AT 17 EUROS

STARTER + MAIN + DRINK

STARTERS

STUFFED SARDINES

or

CHICKEN BRIOUAT

or

MOROCCAN SALAD

MAINS

**LAMB AND VEGETABLE
TAGINE**

or

**GRILLED KEFTAS
SKEWERS**

or

**CHICKEN SKEWER
AND MERGUEZ
COUSCOUS**

DRINKS

MINERAL WATER

or

A GLASS OF WINE

LES BRUNCHS BERBÈRES

21 EUROS

404

Fresh Fruit Juice

MOROCCAN HAMBURGER

“Kefta” and Moroccan fries
home made tomato sauce

CUCUMBER SALAD

With fresh mint
and sour cream

CINNAMON ORANGE SALAD

BERBER PANCAKES

With honey

Mint Tea
or
Coffee

TYPIQUE



Fresh Fruit Juice

SWEET COUSCOUS

With raisins and almond,
served with sour milk

MOROCCAN SALAD

CINNAMON ORANGE SALAD

BERBER PANCAKES

With honey

Mint Tea
or
Coffee

ORIENTAL

Fresh Fruit Juice

POTATO AND VEGETABLE PANCAKE

With humus

CHEESE BRIOUAT MARINATED CHICKEN LEG

and Moroccan pasta

CINNAMON ORANGE SALAD

BERBER PANCAKES

With honey

Mint Tea
or
Coffee

BRUNCH IS SERVED ON SATURDAY, SUNDAY AND BANK HOLIDAYS FROM NOON 'TIL 4.00PM

SUITABLE FOR VEGETARIANS

