

# TANGIER MOROCCAN CUISINE

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مطعم طنجة



## APPETIZERS

1. HUMMUS\* 3.95
2. BRIE CHEESE\* 5.95
3. PALM HEARTS\* 6.95
4. BELL PEPPER WITH ANCHOVIES 6.95
5. CHICKEN BASTILLA 12.95
6. VEGETARIAN BASTILLA 12.95

## SOUPS

7. SPLIT PEA BISSARA\* 4.95
8. LENTIL ADAS\* 4.95
9. HARIRA\* 4.95

## SALADS

10. HOUSE SALAD\* 3.95  
*Romaine lettuce, red onion, tomato, carrot, house dressing*
11. TOMATO & ONION\* 3.95
12. CUCUMBER SALAD\* 4.95
13. ZAELOUK EGGPLANT SALAD\* 4.95

## COUSCOUS DISHES



14. GARDEN VEGETABLE COUSCOUS\* 13.95
15. VEGETARIAN COUSCOUS TFAYA\* 13.95  
*(Chick peas, Raisins & Caramelized onions)*
16. TRADITIONAL CHICKEN COUSCOUS 14.95
17. CHICKEN TFAYA COUSCOUS 14.95  
*(Chick peas, Raisins & Caramelized onions)*
18. CHICKEN KABOB COUSCOUS 14.95
19. KEFTA KABOB COUSCOUS 14.95  
*(Seasoned ground beef on skewers)*



20. KEFTA MEATBALLS COUSCOUS 14.95  
*(Seasoned ground beef in sauce)*
21. TRADITIONAL BEEF COUSCOUS 15.95
22. BEEF KABOB COUSCOUS 15.95
23. TRADITIONAL LAMB COUSCOUS 17.95
24. LAMB TFAYA COUSCOUS 17.95  
*(Chick Peas, Raisins & Caramelized onions)*
25. LAMB KABOB COUSCOUS 17.95
26. COUSCOUS ROYAL 19.95 *(Chicken, Kefta and Lamb Kabobs)*

## KABOBS

*(Served with white or saffron basmati rice & vegetables)*

27. CHICKEN KABOB 14.95
28. BEEF KABOB 15.95
29. LAMB KABOB 17.95
30. KEFTA KABOB 14.95
31. KABOB ROYAL 19.95 *(Chicken, Kefta and Lamb Kabobs)*



## FISH

32. SALMON FILET TAGINE 17.95  
*(Cooked with Garden Vegetables & served with basmati rice)*
33. BAKED THYME SALMON FILET 16.95  
*(Served with basmati rice & Vegetables)*



## TAGINE DISHES



"TAGINE" IS A TRADITIONAL CLAY COOKING DISH USED IN MOROCCAN CUISINE. EACH TAGINE IS COOKED INDIVIDUALLY (EXPECT DELAYS ON BUSY NIGHTS). ALL TAGINES ARE GLUTEN FREE.

(Served with white or saffron basmati rice)

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|---|--|
| 34. GARDEN VEGETABLE TAGINE* 13.95        | 48. BEEF APRICOT & TOMATO 15.95        |
| 35. CHICKEN M'QUALLI LEMON & OLIVES 14.95 | 49. BEEF ONION RAISIN 15.95            |
| 36. CHICKEN POTATOES & OLIVES 14.95       | 50. BEEF ARTICHOKE OLIVES & PEAS 15.95 |
| 37. CHICKEN APRICOT & BOILED EGG 14.95    | 51. LAMB POTATOES & OLIVES 17.95       |
| 38. CHICKEN APRICOT & APPLE 14.95         | 52. LAMB PRUNES & BOILED EGG 17.95     |
| 39. CHICKEN ONION RAISIN 14.95            | 53. LAMB PRUNES & APPLE 17.95          |
| 40. KEFTA PEAS TOMATO & EGG 14.95         | 54. LAMB PRUNES TOMATO 17.95           |
| 41. BEEF TOMATO & GREEN BEANS 15.95       | 55. LAMB APRICOT & BOILED EGG 17.95    |
| 42. BEEF POTATOES & OLIVES 15.95          | 56. LAMB APRICOT & APPLE 17.95         |
| 43. BEEF PRUNES & APPLE 15.95             | 57. LAMB APRICOT TOMATO 17.95          |
| 44. BEEF PRUNES & BOILED EGG 15.95        | 58. LAMB ONION RAISIN 17.95            |
| 45. BEEF PRUNES & TOMATO 15.95            | 59. LAMB ARTICHOKE OLIVES & PEAS 18.95 |
| 46. BEEF APRICOT & APPLE 15.95            | 60. LAMB TOMATO & GREEN BEANS 17.95    |
| 47. BEEF APRICOT & BOILED EGG 15.95       |  |

## DIAFA FOR TWO **59.99**

*For those that find it difficult to choose only one dish, we highly recommend you try the Diafa. This traditional Moroccan dinner consist of sampling a little of everything. When we invite a guest to our house in Morocco, we like them to feel like royalty. We serve the best that we have in our home. That is what you get with the Diafa. You can sit back and enjoy while we serve you just as we would if you were our guest back home in Morocco.*

61. BREAD (BUTTER & HONEY)  
CHOICE OF TWO SOUPS  
CHOICE OF TWO SALADS  
CHOICE OF ONE BASTILLA OR TWO APPETIZERS  
CHOICE OF TWO ENTREES (EXCLUDES ROYAL DISHES)  
BAKLAVA  
MINT TEA

## CHILDREN'S MEAL **7.95**

(UP TO 10 YEARS OLD)

62. KABOB (CHOICE OF CHICKEN OR KEFTA) (BASMATI RICE, VEGETABLES and a FOUNTAIN DRINK.)

## SIDE ORDERS

(With entrée purchase only)

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|--------------------------------|---|
| 63. WHITE BASMATI RICE* 2.95   | 66. VEGETABLES* 3.95                    |
| 64. SAFFRON BASMATI RICE* 2.95 | 67. BREAD WITH BUTTER & HONEY 1.99      |
| 65. COUSCOUS* 2.95             | 68. PITA BREAD WITH BUTTER & HONEY 1.49 |

## DESSERTS

- |                                |                          |
|--------------------------------|--------------------------|
| 69. BAKLAVA 3.95               | 71. CINNAMON ORANGE 3.95 |
| 70. MOROCCAN FLAN CUSTARD 3.95 |                          |

## BEVERAGES



- 72. SOFT DRINK 2.49 (*Coke, Diet Coke, Sprite, Orange, Lemonade, Iced Tea*)
- 73. ORANGINA 2.99
- 74. PERRIER WATER 2.49
- 75. SAN PELEGRINO WATER 2.49

- 76. ORANGE JUICE 2.49
- 77. APPLE JUICE 2.49
- 78. CRANBERRY JUICE 2.49
- 79. MINT GREEN TEA 2.49
- 80. HOT CHOCOLATE 1.99

## BEER



- 81. CASABLANCA 5.95 (*Light lager, Morocco*)
- 82. ALMAZA 5.95 (*Pilsner, Lebanon*)
- 83. HEINEKEN 4.95 (*Lager, Holland*)
- 84. CORONNA 4.95 (*Mexico*)
- 85. FAT TIRE 4.95 (*Colorado*)

- 86. BLUE MOON 4.95 (*Colorado*)
- 87. COORS 3.95 (*Colorado*)
- 88. COORS LIGHT 3.95 (*Colorado*)
- 89. O'DOULS 3.95 (*Non alcoholic*)

## RED WINE

- 90. GUERROUANE (*Rouge, Meknes Atlas Mountains Morocco*) Glass 7.00 Bottle 28.00
- 91. RAVENS WOOD (*Merlot, California*) Glass 7.00 Bottle 28.00
- 92. ROBERT MONDAVI (*Merlot Private Selection, California*) Bottle 29.00
- 93. KENWOOD (*Pinot Noir Russian River Valley, California*) Bottle 36.00
- 94. SEBASTIANI (*Cabernet Sauvignon, Sonoma County, California*) Bottle 45.00
- 95. MOUTON CADET (*Bordeaux, Baron Philippe, France*) Bottle 39.00

## WHITE WINE

- 96. GUERROUANE BLANC (*Meknes Atlas Mountains Morocco*) Glass 7.00 Bottle 28.00
- 97. BV COASTAL ESTATES (*Chardonnay, California*) Glass 7.00 Bottle 28.00
- 98. CHATEAU STE MICHELLE (*Chardonnay, Columbia Valley, California*) Bottle 29.00
- 99. ROBERT MONDAVI (*Chardonnay Private selection, California*) Bottle 35.00
- 100. BARTON & GUESTIER (*Chardonnay Macon Villages, France*) Bottle 35.00



**18% Gratuity added to parties of 6 or more.**

**Belly dancer available on Friday & Saturday nights for 20 or more guests,**

**Or on request for a fee.**

