

Starters

<i>House Harira (Moroccan soup)</i>	<i>11.00</i>
<i>Sardines with Moroccan salad</i>	<i>10.00</i>
<i>Pigeon Pastilla with almonds</i>	<i>18.00</i>
<i>Plate in three flavors</i>	
<i>(Composition of three varieties of entry, Moroccan salad, the zaalook, salad Oran)</i>	<i>11.00</i>
<i>Star Plate (hot salad, kebabs, Merguez, briouates with Lamb)</i>	<i>11.00</i>
<i>Chekehouka (consisting of peppers, tomatoes, olives, merguez, and eggs)</i>	<i>11.00</i>
<i>Merguez lamb shoulder (4p. lamb sausage)</i>	<i>10.00</i>
<i>Moroccan salad</i>	<i>9.00</i>
<i>Zaalouk</i>	
<i>(Eggplant caviar made from a puree of eggplant flavored with lemon and olive oil)</i>	<i>9.00</i>
<i>Lettuce salad with orange (in orange blossom water and cinnamon)</i>	<i>9.00</i>
<i>Oran Salad</i>	<i>9.00</i>
<i>Brick lamb</i>	<i>9.00</i>
<i>Brick Tuna</i>	<i>9.00</i>
<i>Brick Egg</i>	<i>8.00</i>
<i>Brick Shrimp</i>	<i>9.00</i>
<i>Brick mixed with tuna and egg</i>	<i>9.00</i>

Our Couscous

Our meal is hand-rolled

<i>Couscous with the lamb shoulder roast</i>	<i>31.00</i>
<i>Couscous Royal</i>	<i>27.00</i>
<i>Couscous Chicken</i>	<i>25.00</i>
<i>Couscous Merguez (4p. lamb sausage)</i>	<i>24.00</i>
<i>Couscous with lamb</i>	<i>25.00</i>
<i>Couscous with lamb skewers grilled</i>	<i>25.00</i>

<i>Couscous with Roasted Chicken Skewers</i>	25.00
<i>Couscous veal skewers</i>	25.00
<i>Couscous with Meatballs</i>	25.00
<i>Meatless couscous with vegetables</i>	21.00
<i>Seffa (sweet couscous with raisins and cinnamon)</i>	21.00
<i>Mechoui whole lamb, grilled in charcoal, on command from 6 people</i>	52.00/per

Supplement:

<i>Merguez (4 pieces) 12.00</i>	<i>Mechoui 18.00</i>	<i>Skewer (2 rods) 12.00</i>
<i>Lamb 12.00</i>	<i>Chicken 12.00</i>	<i>Dumpling (3 pieces) 12.00</i>

You can choose another trim (green beans or mixed green salad).

Our tagines

Couscous supplement (semolina served with vegetables and chickpeas and raisins accompaniment) 6.00

Semolina supplement 4.00

<i>Tagine with lamb or chicken with onions and raisins</i>	25.00
<i>Tagine with lamb or chicken with prunes and almonds</i>	25.00
<i>Tagine with lamb or chicken with figs</i>	25.00
<i>Tagine with lamb or chicken with preserved lemon and olives</i>	25.00
<i>Tagine with lamb or chicken with artichoke hearts and peas</i>	26.00
<i>Tagine with lamb or chicken with vegetables</i>	26.00
<i>Tagine with lamb or chicken with green beans</i>	25.00
<i>Tagine with lamb or chicken with eggplant</i>	25.00
<i>Meatball Tagine kefta to eggs or olives</i>	25.00
<i>Tagine vegetarian meatless</i>	22.00
<i>Tagine Poisson (depending on availability)</i>	26.00

Desserts

*Salad with Orange (Thinly sliced orange scented with cinnamon, the orange flower water)	9.00
*Gourmet coffee (espresso served with 2 pieces of pastry)	9.00
*Gourmet tea (mint tea served with 2 pieces of pastry)	9.00
*Moroccan pastries varied (5 pieces per person.)	10.00
*Fig Delight (white cheese, fig jam and honey)	9.00
*Star Cup (Vanilla ice cream, fig jam, raisins sprinkled the boukha)	9.00
*Ice cream or sherbet (Flavour: Vanilla, chocolate, coffee, mint, pear, lemon and blackcurrant.)	8.00
*Let deg nour dates with dried fruit	9.00
*Seasonal fruit	9.00

Mint Tea	4.50	Espresso	4.50
Mint tea with pine nuts	5.00	Oriental Café	4.50

Champagnes

Henri Abelet brut	84.00	Louis Roederer brut	98.00
Henri Abelet Rosée	92.00	Louis Roederer Crystal	295.00

Alcools

Cognac Remy Martin	10.00	Gin Bombay	10.00
Get 27	10.00	Wodka Absolut	10.00
Boukha (alcool de figue)	10.00	Armagnac	10.00
Liqueur de datte	10.00	Paire Williams	10.00