



MODERN MOROCCAN SUMMER MENU

CHLADA

Moroccan salads

Taktouka	7 12
Fire Roasted Peppers - Tomato Concasse Piquillo	
Zaalouk	6 11
Braised Eggplant Roasted Garlic Tomato Concasse	
Khlar Maticha	6 10
Cucumber Tomato-Lemon Oil	
Khizzou	7 12
Heirloom Carrot Royal Honey Curcum Pistachio	

Soup Of The Day 6 | 10

SALADS

Shrimp Avocado	16
Cherry Tomatoes House Pink Sauce	
Endive Salad	14
Apple Feta Walnuts House Vinaigrette	
Moroccan Chopped Salad	12
Lettuce Pears Feta House Vinaigrette Red Onions	

SMALL PLATES

Kefta	14
Moroccan Meatballs Tomato Sauce Egg	
Branzino	20
Fried Moroccan Chermoula Couscous	
Pastilla	15
Chicken Honey-Amandine Cinnamon Filo	
Lubia	12
White beans Tomato Sauce Add lamb sausage 4	

SKEWERS

Moroccan marinated & served with cucumber tomato salad

Beef 22

Chicken 22

Fish 26

BRIWATE

Made with Moroccan filo

Shrimp 17

Veggie 12

Cheese 13

COUSCOUS

Veggie 14

Chicken 26

Beef 32

TAGINES

Chicken Hafida 29
Olives | Citron Confits | Curcum | Lemon Verbena

Fish Agadir 39
Monkfish | Tomato Chermoula | Roasted Carrots
Smoked Paprika | Potatoes

Lamb a la Mounia 36
Halawi Dates | Cipollini | Camun

Beef a la Mekki 26
Prunes | Apricots | Sesame Seeds | Almonds

MOROCCAN SWEETS

Milk Pastilla 10
Puffed Filo | Crème on Glaze | Roasted Pistachio | Powder Sugar

Moroccan Cookies 10
Almond | Rose Water | Vanilla