

## MIMOUZA MOROCCAN RESTAURANT

### STARTERS

- Soup: Traditional Moroccan soup.
- Shalada: Moroccan style salad.
- Barba: Beetroot salad.
- Zaalook: Aubergine compot.
- Taboula: Cracked wheat, parsley, tomato & onion
- Humous: Chick pea, tahini, lemon, garlic & olive oil.
- Dolma: Stuffed vine leaves.
- Toon: Moroccan Tuna salad.
- Batata haara: Olive oil and garlic sautéed potatoes.

### LAMB TAGINES

- Mrozia: With prunes, egg and almonds.
- Bamia: Okra and Chermoula sauce.
- Zbeeb: Sultana and caramelised onions.
- Bidawi: With potatoes, green beans and olives.
- Koufta: Meat balls, egg and tomato sauce.
- Daghmira: Butter beans, garlic, cumin and Chermoula.
- Gamila: With seasonal vegetables.

### CHICKEN TAGINES

- Mhammar: Cooked with preserved lemon and olives.
- Farooj: Topped with seasonal vegetables.
- Maassal: Cooked with sultana and caramelised onions.
- Bastilla: Chicken supreme, crushed almonds encased in flaky layers of filo pastry, with slivered almonds ground with cinnamon.

### COUSCOUS

- Ranmi: Lamb and vegetables.
- Djaaj: Chicken and vegetables.
- Malaki: Lamb, chicken, Margaaz and vegetables.

## **VEGETARIAN TAGINES**

Doukkala Couscous: Seasonal vegetables.

Krio tagine: Seasonal vegetables.

Loubia tagine: Butter beans and spinach.

Laadess tagine: Lentils in Chermoula Sauce.

Taibohari tagine: Chick peas in Chermoula Sauce.

## **FISH**

Cousotto: Couscous with calamari, prawns, sweet peppers and onions.

Sardine: Grilled fresh sardines served salad, rice and tangy tomato dip .

Asfi tagine: Cod, sweet peppers, carrots, potatoes, preserved lemon, and olives.

## **GRILLS**

Koutbans: Skewered lamb or chicken or Margaaz or koufta.

Machaawi: Skewered lamb, chicken, Margaaz, and koufta.

## **SET MENU**

Mezza followed by couscous or tagine and a selection of Moroccan pastries and fresh mint tea as dessert.

## **MEZZA**

Humous, Shalada, Zaalook, Dolma, Shtoon, Marinated olives and Khobz.