

MENU



"Non è la Forchetta
che fa il Piatto Giusto"



TAJINE

طاجين



Cucina Marocchina - مطعم مغربي



TAJINE DE POULET AUX OLIVES ET CITRON

POULET
CITRON CONFIT
OIGNONS
CURCUMA
GINGEMBRE
OLIVES VERTES
PERSIL
SEL, POIVRE

13 €



CHICKEN TAJINE WITH OLIVES AND LEMON

CHICKEN
PRESERVED LEMON
ONIONS
TUMERIC
GINGER
GREEN OLIVES
PARSLEY
SALT, PEPPER

TAJINE DE BŒUF AUX LEGUMES

VIANDE DE BŒUF
TOMATES
CAROTTES
CHOU-FLEUR
COURGETTE
BOUILLON DE BŒUF
GINGEMBRE
POIVRONS
RAS AL HANOUT
PERSIL
SEL, POIVRE



13 €

BEEF AND VEGETABLES TAJINE

BEEF S MEAT
TOMATOS
CARROTS
CAULIFLOWER
ZUCCHINI
BEEF BROTH
GINGER
PEPPERS
RAS AL HANOUT
PARSLEY
SALT, PEPPER

TAJINE D AGNEAU AUX FRUITS SECS

EPAULE D AGNEAU DESOSSEE
ABRICOTS SECHES
AMANDES FRITES
PIGNONS DE PIN
CANNELLE
SAFRAN EN POUDRE
OIGNONS
POIVRE NOIR
BEURRE
MIEL



13 €

LAMB TAJINE WITH DRIED FRUITS

BONELESS SHOULDER OF LAMB
DRIED APRICOTS
FRIED ALMONDS
PINE NUTS
CINNAMON
SAFFRON POWDER
ONIONS
BLACK PEPPERCORNS
BUTTER
HONEY

TAJINE D ARTICHAUT ET PETITS POIS

VIANDE
OIGNONS
AIL
PETITS POIS
CŒUR D ARTICHAUT
PERSIL
HUILE D OLIVE
HUILE DE TABLE
GINGEMBRE
CURCUMA
SAFRAN
SEL, POIVRE



12 €

ARTICHOKE AND PEA TAJINE

MEAT
ONIONS
GARLIC
PEAS
ARTICHOKE HEART
PARSLEY
OLIVE OIL
VIRGIN OIL
GINGER
TUMERIC
SAFFRON
SALT, PEPPER

TAJINE SARDINES

SARDINE
POMME DE TERRE
TOMATES
MIX DE POIVRES
CITRON
OLIVES ROUGES
HUILE D OLIVE
CORIANDRE
SEL PERSIL
AIL HACHE
CUMIN
PIMENT

12€



SARDINES TAJINE

SARDINE
POTATOES
TOMATOES
MIX OF PEPPERS
LEMON
RED OLIVES
OLIVE OIL
CORIANDER
SALT PARSLEY
CHOPPED GARLIC
CUMIN
CHILLI PEPPER

TAJINE DE VIANDE HACHEE

VIANDE HACHEE, BŒUF OU AGNEAU
ŒUFS
OIGNONS
PERSIL
CORIANDRE
SEL, POIVRE
CUMIN
PAPRIKA
CURCUMA
PUREE DE TOMATE
TOMATES
AIL
HUILE D OLIVES

12€



MINCED MEAT TAJINE

MINCED MEAT, BEEF OR LAMB
EGGS
ONIONS
PARSLEY
CORIANDER
SALT, PEPPER
CUMIN
PAPRIKA
TUMERIC
TOMATO PUREE
TOMATOES
GARLIC
OLIVE OIL



Cucina Marocchina مطبخ مغربي

COUSCOUS

كسكس



Cucina Marocchina - مطعم مغربي

COUSCOUS AU BŒUF ET LEGUMES

COUSCOUS WITH BEEF AND VEGETABLES

SEMOULE
BŒUF
CITROUILLE
HARICOTS FRAIS
CAROTTES
OIGNONS
COURGETTE
TOMATE
NAVET
CHOU
HUILE D OLIVE
SAFRON
SMEN : BEURRE SALE
SEL, POIVRE

14 €



SEMOLINA
BEEF
PUMPKIN
FRESH BEANS
CARROTS
ONIONS
ZUCCHINI
TOMATOES
TURNIP
CABBAGE
OLIVE OIL
SAFFRON
SALTED BUTTER
SALT, PEPPER

COUSCOUS TFAYA (CARMELISE)

COUSCOUS TFAYA (CARMELIZED)

POULET
SEMOULE
OIGNONS
GRAIN DE RAISIN
POIS CHICHES
CANNELLE
GINGEMBRE
HUILE D OLIVE
SUCRE
SEL, POIVRE

13 €



CHICKEN
SEMOLINA
ONIONS
GRAPPE
CHICKPEAS
CINNAMON
GINGER
OLIVE OIL
SUGAR
SALT, PEPPER



Cucina Marocchina: مطعم مغربي



PASTILLA

بسطيلة



Cucina Marocchina: مطعم مغربي



PASTILLA POULET ET AMANDES

FEUILLE DE PASTILLA

POULET

AMANDES

BEURRE

PERSIL

OIGNONS

GINGEMBRE

SAFRON

ŒUFS

CANNELLE

SUCRE EN POUDRE

SEL, POIVRE

EAU DE FLEUR D ORANGER

PASTILLA FRUITS DE MER

FEUILLE DE PASTILLA

CREVETTES, CALAMARS, FILET DE CABILLAUD/SHRIMP, CALAMARI, COD FILLET

HUILE D OLIVE

SAUCE SOJA

CHAMPIGNONS NOIRS

JUS DE CITRON

ŒUFS

AIL

PERSIL

OIGNONS

GINGEMBRE

CORIANDRE

PUREE DE TOMATES

PIMENT

SAFRON

BEURRE

14€



CHICKEN AND ALMONDS PASTILLA

PASTILLA SHEET

CHICKEN

ALMONDS

BUTTER

PARSLEY

ONIONS

GIGNER

SAFFRON

EGGS

CINNAMON

POWDERED SUGAR

SALT, PEPPER

ORANGE FLOWER WATER

SEAFOOD PASTILLA

PASTILLA SHEET

OLIVE OIL

SOY OIL

BLACK MUSHROOMS

LEMON JUICE

EGGS

GARLIC

PARSLEY

ONIONS

GIGNER

CORIANDRE

TOMATOE PUREE

CHILLI PEPPER

SAFFRON

BUTTER

16€



Cucina Marocchina مطبخ مغربي



SEFFA

سفة



Cucina Marocchina - مطعم مغربي



SEFFA AUX CHEVEUX D ANGES

CHEVEUX D ANGES
HUILE
RAISINS SECS
BEURRE
CANNELLE
AMANDES FRITES
SEL



10€

SEFFA WITH ANGEL HAIR

ANGEL HAIR
OIL
RAISINS
BUTTER
CINNAMON
FRIED ALMONDS
SALT

SEFFA MEDFOUNA AU POULET

POULET
CHEVEUX D ANGE
OIGNONS
RAISINS SECS
BEURRE
CURCUMA
AMANDES EFFILEES
GRILLEES
GINGEMBRE
RASS EL HANOUT
SAFRAN



13€

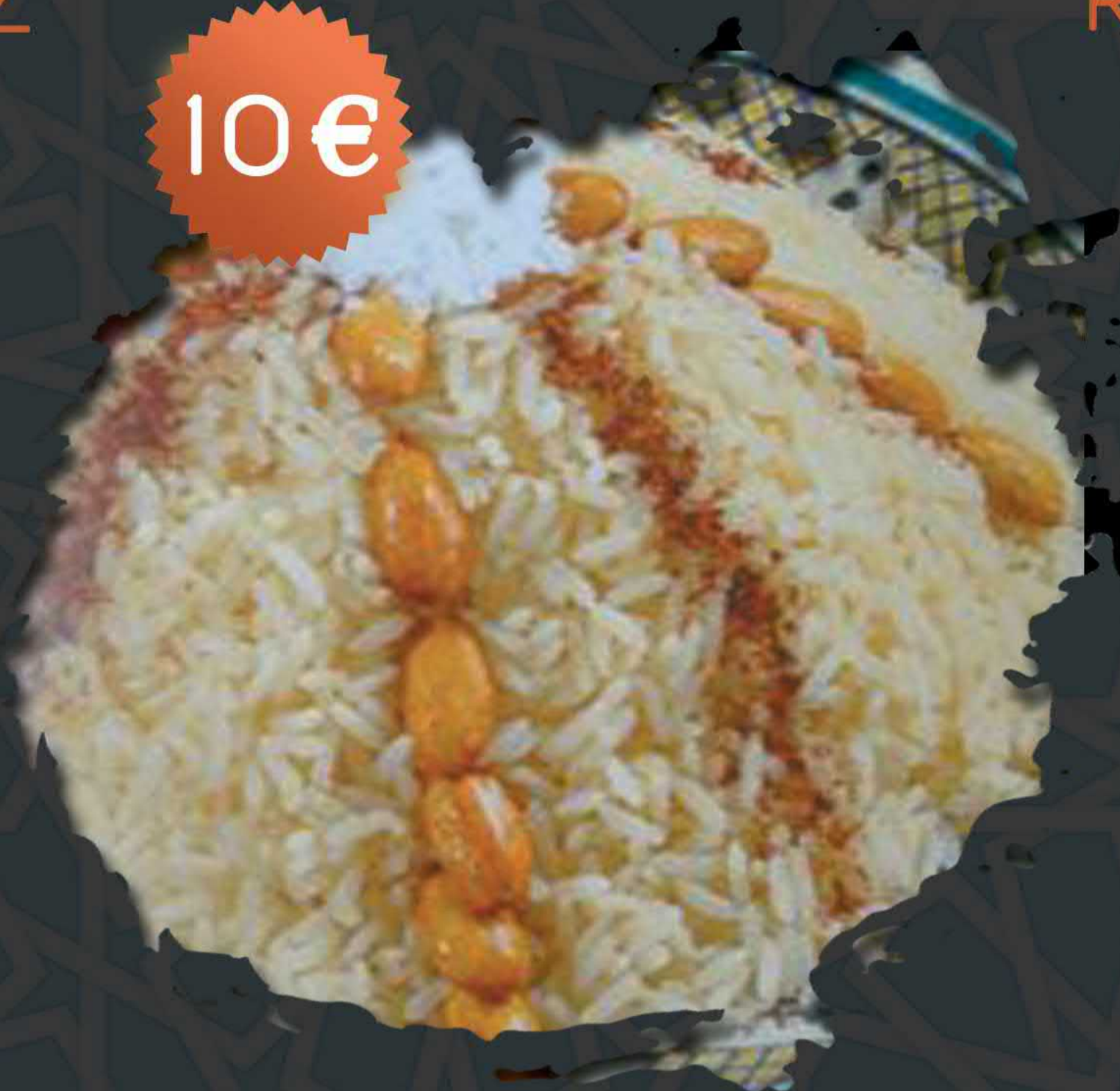
SEFFA MEDFOUNA WITH CHICKEN

CHICKEN
ANGEL HAIR
ONIONS
RAISINS
BUTTER
TUMERIC
TOASTED SLICED
ALMONDS
GINGER
RASS EL HANOUT
SAFFRON

SEFFA AU RIZ

10€

RIZ
BEURRE
SUCRE SEMOULE
AMANDES
CANNELLE
SUCRE GLACE



RICE SEFFA

RICE
BUTTER
CASTER SUGAR
ALMONDS
CINNAMON
SUGAR



SPIEDINI المشاوي



مطعم مغربي - Cucina Marocchina



BROCHETTE D AGNEAU

EPAULE D AGNEAU
OIGNONS
POIVRON ROUGE
TOMATES
CUMIN, PERSIL,
PAPRIKA
SEL, POIVRE

3 €

3
PEZZI



LAMB SKEWERS

LAMB S SHOULDER
ONIONS
RED PEPPER
TOMATOS
CUMIN, PARLSEY,
PAPRIKA
SALT, PEPPER

BROCHETTES VIANDE HACHEE

VIANDE D AGNEAU
OIGNON HACHE
HUILE D OLIVE
CITRON
CORIANDRE
POIVRON



3
PEZZI

3 €

MINCED MEAT SKEWERS

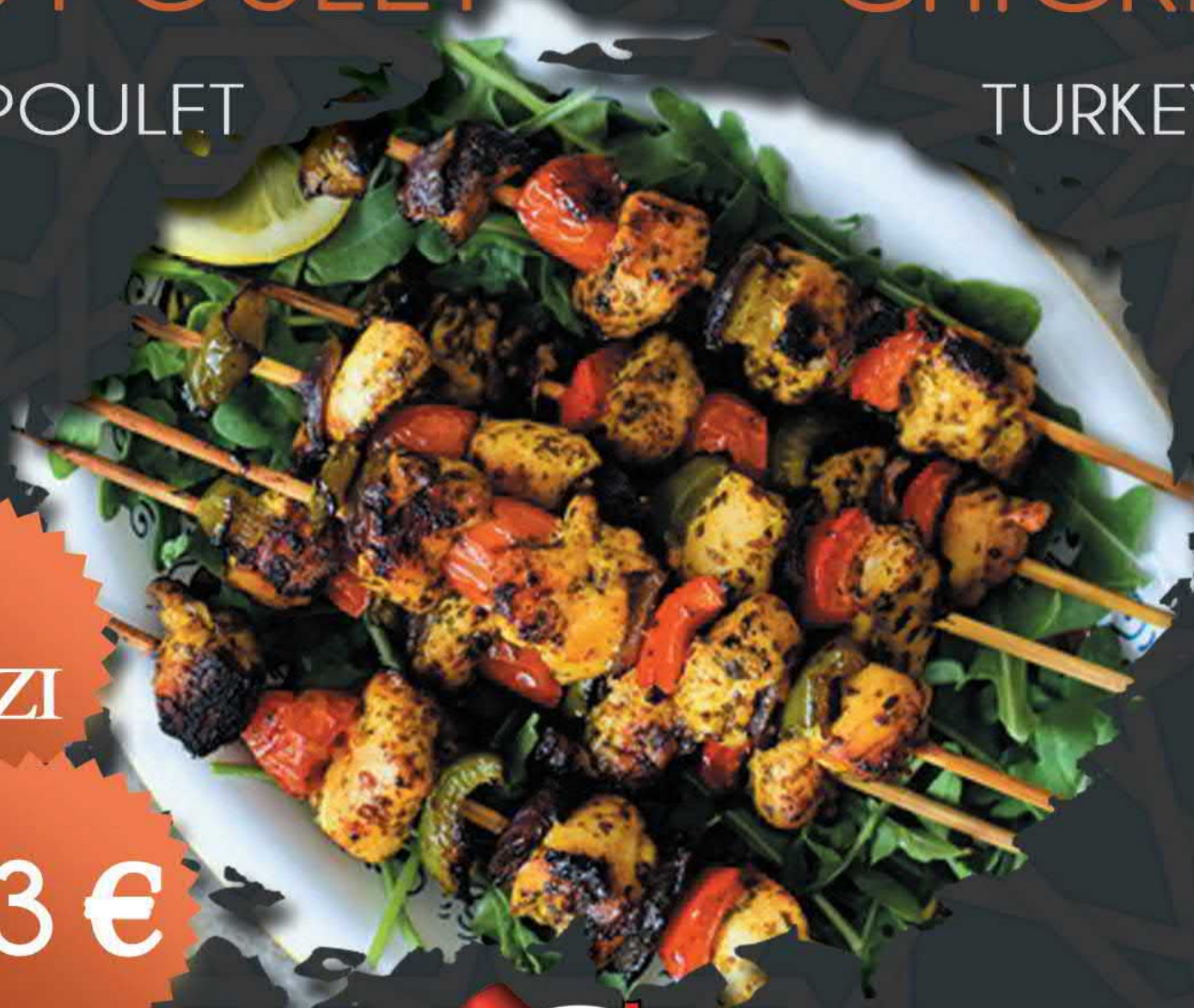
LAMB MEAT
CHOPPED ONION
OIIVE OIL
LEMON
CORIANDER
CHILLI PEPPER

BROCHETTES POULET

POITRINE DE DINDE / POULET
MIX DE POIVRONS
HUILE D OLIVE
TOMATE
PERSIL
CORIANDRE
PAPRIKA
CITRON
SEL, POIVRE

3
PEZZI

3 €



CHICKEN SKEWERS

TURKEY / CHICKEN BREAT
MIX OF PEPPERS
OLIVE OIL
TOMATOS
PARLSEY
CORIANDER
PAPRIKA
LEMON
SALT, PEPPER



Cucina Marocchina - مطبخ مغربي



DOLCI MAROCCHINI حلويات مغربية



مطعم مغربي - Cucina Marocchina



CHEBBAKIA MAROCAINE

FARINE BLANCHE
FARINE DE BLE
ŒUFS
GRAINES DE SESAME
BEURRE
EAU DE FLEUR D'ORANGER
ANIS MOULU
CANNELLE
SAFRAN POUDRE
VINAIGRE
LEVURE CHIMIQUE
MIEL
HUILE DE FRITURE
GOMME ARABIQUE



1,2 €

CHEBBAKIA

WHITE FLOUR
WHEAT FLOUR
EGGS
SESAME SEEDS
BUTTER
ORANGE BLOSSOM WATER
GROUND ANISE
CINNAMON
SAFFRON POWDER
VINEGAR
BAKING POWDER
HONEY
FRYING OIL
ARABIC GUM

BRIWATES D'AMANDES

AMANDES
SUCRE
CANNELLE
MIEL
FLEUR D'ORANGER
BEURRE
ŒUFS
GOMME ARABIQUE
GRAINES DE SESAME
HUILE DE FRITURE



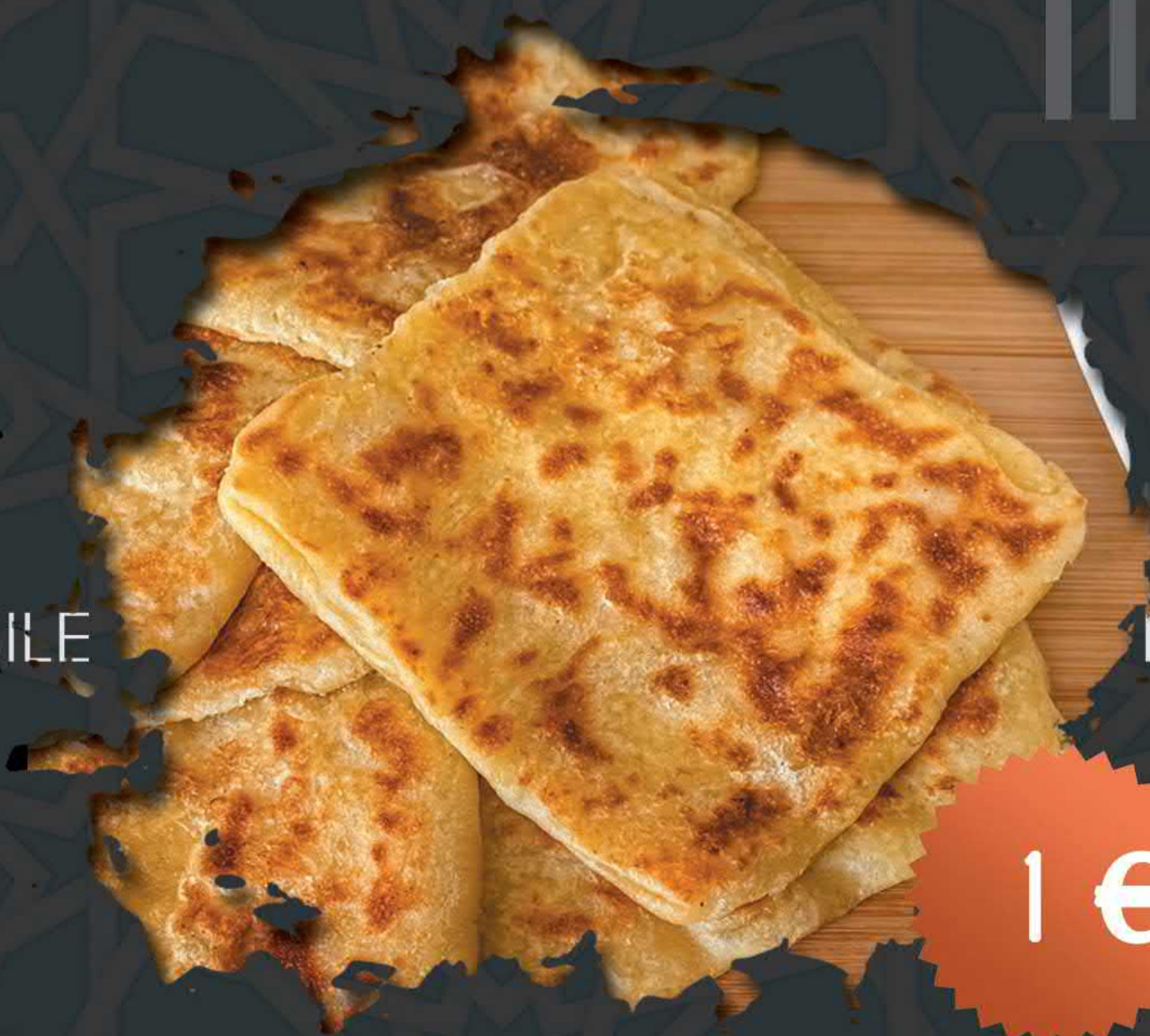
1,5 €

BRIWATES WITH ALMONDS

ALMONDS
SUGAR
CINNAMON
HONEY
ORANGE BLOSSOM
BUTTER
EGGS
ARABIC GUM
SESAME SEEDS
FRYING OIL

M SEMMEN

FARINE
SEMOULE
LEVURE CHIMIQUE
BEURRE FONDU + HUILE



1 €

M SEMMEN

FLOUR
SEMOLINA
BAKING POWDER
MELTED BUTTER + OIL

BAGHRIR

SEMOULE FINE
FARINE
LEVURE DE BIERE
SUCRE
SEL

0,9 €



BAGHRIR

SEMOLINA
FLOUR
BREWER S YEAST
SUGAR
SALT

BATBOUT

FARINE DE BLE
FARINE BLANCHE
LEVURE DE BIERE
SUCRE
SEL



1 €

BATBOUT

WHEAT FLOUR
WHITE FLOUR
BREWER S YEAST
SUGAR
SALT



Cucina Marocchina: مطبخ مغربي

BAHLA

FARINE
SUCRE
GRAINES DE SESAME
LEVURE CHIMIQUE
BEURRE
HUILE
SEL
AMANDES
CANNELLE

1 €



BAHLA

FLOUR
SUGAR
SESAME SEEDS
BAKING POWDER
BUTTER
OIL
SALT
ALMONDS
CINNAMON

BAKLAWA

PATE FILO
AMANDES HACHEES
EAU DE FLEUR
D ORANGER
SUCRE
GOMME ARABIQUE
BEURRE
MIEL

1,2 €



BAKLAWA

FILO SHEET
CHOPPED ALMONDS
ORANGE
BLOSSOM S WATER
SUGAR
ARABIC GUM
BUTTER
HONEY

GATEAU SABLE

FARINE
SUCRE
BEURRE
ŒUFS
CONFITURE
VANILLE



1 €

SHORTBREAD

FLOUR
SUGAR
BUTTER
EGGS
JAM
VANILLA

BASBOUSSA

SEMOULE
SUCRE
HUILE DE TABLE
LAIT
YAOURT
LEVURE CHIMIQUE
CACAO AMER
SEL



1,2 €

BASBOUSSA

SEMOLINA
SUGAR
OIL
MILK
YOGURT
BAKING POWDER
BITTER COCOA
SALT

FEKKAS

FARINE
ŒUFS
HUILE VEGETALE
AMANDES
RAISINS SECS
GRAINES DE SESAME
LEVURE
SUCRE



1 €

FEKKAS

FLOUR
EGGS
VEGETABLE OIL
ALMONDS
RAISINS
SESAME OIL
YEAST
SUGAR

GHRIBA A LA NOIX DE COCO

FARINE
SEMOULE
NOIX DE COCO
HUILE VEGETALE
ŒUFS
JUS DE CITRON
LEVURE DE BIÈRE
SUCRE VANILLE + SUCRE
SEL



1 €

COCONUT GHRIBA

FLOUR
SEMOLINA
COCONUT
VEGETABLE OIL
EGGS
LEMON JUICE
BREWER'S YEAST
VANILLA SUGAR + SUGAR
SALT



Cucina Marocchina مطبخ مغربي

JAWHARA

PATE FEUILLETEE
SUCRE GLACE
CREME PATISIERE
CANNELLE
FRUIT DE SAISON

2€



JAWHARA

PUFF PASTRY
ICING SUGAR
PASTRY CREAM
CINNAMON
SEASONAL FRUIT



Cucina Marocchina مطعم مغربي

SARDINES A LA MAROCAINE

SARDINES

AIL

HUILE D OLIVE

PAPRIKA

CUMIN

CORIANDRE FRAICHE

FARINE

HUILE DE FRITURE

OIGNON HACHE

SEL, POIVRE

4,5 €

3
PEZZI



SARDINES AS THE MOROCCAN WAY

SARDINES

GARLIC

OLIVE OIL

PAPRIKA

CUMIN

CORIANDER

FLOUR

FRYING OIL

CHOPPED ONION

SALT, PEPPER

MAAKOUDA MAROCAINE

POMME DE TERRE

AIL

ŒUFS

PERSIL

CANNELLE

SEL, POIVRE



0,70 €

MOROCCAN MAAKOUDA

POTATOES

GARLIC

EGGS

PARSLEY

CINNAMON

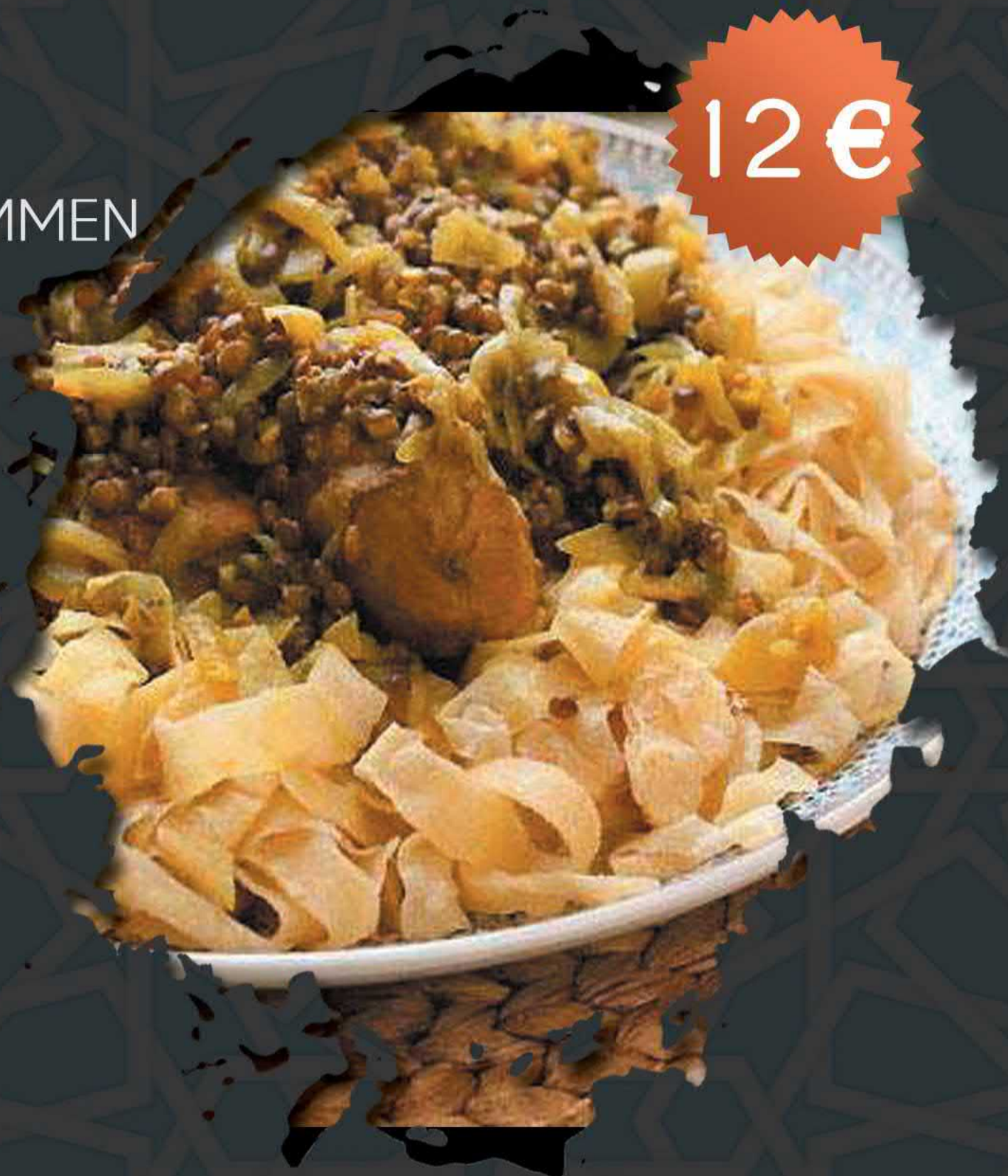
SALT, PEPPER



Cucina Marocchina: مطبخ مغربي

RFISSA AU POULET

POULET
OIGNONS
NOUILLES DE MSEMME
AIL
GINGEMBRE
SAFRON
CORIANDRE, PERSIL
BEURRE SALE
SEL, POIVRE



12€

CHICKEN RFISSA

CHICKEN
ONIONS
MSEMME NOODLES
GARLIC
GINGER
SAFFRON
CORIANDER, PARSLEY
SALTED BUTTER
SALT, PEPPER

HARIRA, SOUPE MAROCAINE

TRANCHES DE BŒUF
LENTILLES
POIS CHICHES
CELERI
GINGEMBRE
OIGNONS
PERSIL, CORIANDRE
TOMATES
CONCENTRE DE TOMTATE
FARINE
CHEVEUX D ANGES
HUILE D OLIVE
BEURRE SALE
SEL, POIVRE



5€

HARIA, MOROCCAN SOUP

SLICED BEEF
LENS
CHICKPEAS
CELERY
GINGER
ONIONS
PARSLEY, CORIANDER
TOMATOS
TOMATO PUREE
FLOUR
ANGEL HAIR
OLIVE OIL
SALTED BUTTER
SALT, PEPPER



BEVANDE المشروبات



مطعم مغربي - Cucina Marocchina



JUS ZAAZAA

AVOCAT
RAISINS SECS, AMANDES
OREO, KITKAT..



7€

ZAAZAA JUICE

AVOCADO
RAISINS, ALMONDS
OREO, KITKAT..

JUS DE FRUITS DE SAISON AU LAIT OU AU JUS D'ORANGE

SEASONAL FRUIT JUICE
WITH MILK OR ORANGE JUICE



A
PARTIRE
DA

1,5€

THE A LA MENTHE

THE VERT
MENTHE, ABSINTHE
SUCRE

2,5€



MINT TEA

GREEN TEA
MINT, ABSINTHE
SUGAR

CAFE AUX EPICES

CAFE MOULU (ARABE)
CLOU DE GIROFLE
PIMENTS NOIRS
GOUSSE DE CARDAMOME
CANNELLE
ANIS
GRAINES DE FENOUIL
GINGEMBRE POUDRE
GRAINES DE SESAME
NOIX DE MUSCADE



2€

COFFEE WITH SPICES

GRINDED COFFEE (ARABIAN)
CLOVES
BLACK CHILLIES
POD OF CARDAMOM
CINNAMON
ANISEED
FENNEL SEEDS
GINGER S POWDER
SESAME SEEDS
NUTMEG



Cucina Marocchina - مطبخ مغربي

POUR LE PETIT DÉJEUNER COLLATIONS NOUS VOUS PROPOSONS

BAGHRIR *	€ 1,00
M'SSMEN *	€ 1,00
HARCHA *	€ 1,00
CREPE NORMALES	€ 1,00
CRÊPE AU NUTELLA	€ 1,30
SUCRE GLACÉ	
CRÊPE À LA CRÈME	€ 2,00
PÂTISSERIE ET FRUITS	
CAPE CAKE	€ 1,30
GCAKE	€ 1,00
BRIOCHE À LA CRÈME / MIEL	€ 1,30
PAIN SUISSE	€ 1,30
AVEC CRÈME / MIEL	

FOR BREAKFAST SNACKS WE OFFER YOU

BAGHRIR *
M'SSMEN *
HARCHA *
NORMAL CRACKS
CREPE WITH NUTELLA
FROSTED SUGAR
CREPE WITH CREAM
PASTRY AND FRUIT
CAPECAKE
CAKE
BRIOCHE WITH CREAM / HONEY
PAIN SUISSE
WITH CREAM / HONEY

* COULD BE SERVED WITH HONEY,
ARGAN OIL AND CREAM, JAM, CHEESE

* POURRAIT ÊTRE SERVI AVEC DU MIEL,
HUILE ET CRÈME D'ARGAN, CONFITURE, FROMAGE

