



MARHABA

Our Story

Back in 2012 we, two young dudes from Amsterdam, were inspired in California by the many cool Moroccan restaurants we visited and came up with the idea that we would some day also open a place, combining everything we loved about the land where our parents came from...The Magical Kingdom of Morocco. With our grandmothers recipes, fresh spices from mystical Moroccan souks (markets) and the Moroccan hospitality our mums taught us so well, Restaurant MOZO was born in 2013.

Restaurant MOZO is our homeage to Morocco! Some rules within the Moroccan kitchen are 1) always work with the freshest spices 2) don't mess to much with recipes passed along for centuries and 3) you really need to take your time...calling it a slowfood kitchen is an understatement. Our kitchen produces the most favorite Moroccan dishes. Couscous, tajines, bastilla and so much more amazing stuff! So relax and get acquainted with the diverse and rich flavors of the magnificent Moroccan kitchen.

Take a look at our SOUK for fresh herbs from Morocco, cookbooks, pure argan oil and more Moroccan products!

Khobz | Sandwich (sandwiches can be ordered until 17.00 hours)

Khobz Djaz <i>stone oven bread with grilled mild-spicy chicken fillet with caramelized onions and mixed salad</i>	9,5
Khobz Kefta <i>stone oven bread with minced meat (veal) marinated in Ras-Al-Hanout spices and mixed salad</i>	9,5
Khobz Ghodra <i>whole grain nut bread with homemade hummus and za'louk (spicy eggplant) and mixed salad (V)</i>	9,5

Mokbilaat | Starters

Merguez <i>lambsausages in mild-spicy tomato sauce with garlic</i>	7,5
Felfel M'ammar <i>salad of grilled peppers filled with marinated tuna, olives and red onions</i>	9,5
Shorba Al Hut <i>fish soup with different types of fish</i>	6,5
Shorba Al Qra' <i>Moroccan pumpkin soup with roasted peppers and fresh ginger (V)</i>	6,5
Shorba Al Baysar <i>Moroccan pea soup with olive oil and cumin (V)</i>	5,5
Aioli <i>homemade aioli and marinated olives served with warm stone-baked bread (V)</i>	4,5

Mezzes | Tapas

Nothing is as festive as a table full of delicious fresh food to share together. Mezzes (the tapas of the Arab world) actually serve as an appetizer, or you can combine them into one amazing mezzes meal with eight different dishes! Of course we serve the mezzes also as separate entrees to combine with a delicious Moroccan main course.

Mezzes bared | Cold Tapas (jumping on the vegan bandwagon ;-)

Zahlouk <i>traditional Moroccan eggplant salad with various herbs served with warm stone-baked bread (V)</i>	6,5
Hoummis <i>homemade hummus (cream of chickpeas and sesame) served with warm stone-baked bread (V)</i>	6,5
Barba <i>salad of beetroot and red onions with an olive oil and Moroccan vinegar dressing (V)</i>	6,5
Gartjoug <i>artichoke hearts with black olives and pepper vinaigrette (V)</i>	6,5
Combination of 4 cold mezzes min. 2 persons	14 p.p.

Mezzes sghon | Warm Tapas (super Instagram-worthy!)

Kimroun <i>grilled prawns marinated in olive oil with garlic cloves</i>	7,5
Felfel Kefta <i>two sweet peppers stuffed with Moroccan spiced minced veal served with creamy sauce</i>	6,5
Kirhin Djaz <i>grilled chickenwings with honey and sesame</i>	6,5
Ghodra Mechuia <i>variation of vegetables form the Moroccan kitchen from the griddle (V)</i>	6,5
Combination of 4 warm mezzes min. 2 persons	14 p.p.

Mezzes meal min. 2 persons (this one is for all the doubters, who invented choice anyway?)

Combination of 4 cold mezzes as a starter and 4 warm mezzes as the main course	27,50 p.p.
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Tabaak Raïsi | Main Courses

Mechoui | Grill dishes (so tasty, it makes vegetarians doubt...)

Four kinds of meat <i>grilled lamb chops, minced veal, chicken fillet and merguez sausages Moroccan style</i>	18
Al Hut <i>whole sea bream (dorade) from the oven marinated in traditional Moroccan spices</i>	18
Kefta <i>minced meat (veal) marinated in Ras-Al-Hanout spices</i>	15
Dzjaz <i>grilled mild-spicy chicken fillet marinated in Ras-Al-Hanout with lemon and rosemary</i>	15

- Grill dishes are served with mixed salad and seasoned fries or saffron rice.

Oklat Khass | Special grill dish (Trump: "really special, like really really special!")

Dzjaz Bel Hoummis <i>grilled chicken fillet served with a variation of vegetables and homemade hummus</i>	17,5
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Souksou | Couscous (Moroccans be like: first date.....ok, but can you cook couscous?!)

Couscous is indispensable in Morocco! As a side dish or as a main with many culinary faces. At Restaurant MOZO we prepare couscous in the traditional way in a special steamer without cover, Al Keskes. In this way the couscous can be gradually groomed into the delicious soft Moroccan couscous.

Souksou MOZO <i>couscous with 4 kinds of grilled meat (lamb chops, minced veal, chicken fillet and merguez)</i>	18,5
Souksou Djzaz <i>couscous with chicken and traditional tfaya (chickpeas, raisins, cinnamon and onion)</i>	17,5
Souksou Godra <i>couscous with traditional zahlouk and a variation of vegetables from the griddle (V)</i>	16,5
Souksou Beldi <i>couscous with chicken, various kinds of vegetables and traditional tfaya (friday and saturday)</i>	18,5
Souksou Lham <i>couscous with veal and various kinds of vegetables (friday and saturday)</i>	18,5

Bastilla | Moroccan puff pie (Lady Bastilla....our most photographed dish)

The Bastilla is a special dish originated in the Moorish Al Andalus and then taken to Morocco by the Andalusians to the Andalusian cities Fès, Rabat and Tétouan. For a long time Bastilla was a mysterious dish only served in ancient medinas but nowadays Bastilla is one of the most iconic dishes from Morocco. The Bastilla is on the outside surrounded by a very thin layer of dough, Al Warqa. The filling consists of chicken with onion, almonds and cinnamon. It is often served to guests at festive occasions. A visit to Restaurant MOZO is definitely a festive occasion!

Bastilla Djzaz <i>puff pie filled with chicken, onions and almonds served with ground sugar and cinnamon</i>	17,5
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- Bastilla has a cooking time of approximately 30 minutes! (Except for Rihanna....max 5 minutes ;-)

Tagine | Moroccan stew (WARNING: total taste-bud explosions with illegal fireworks)

A tagine is a Moroccan pyramid-shaped earthenware casserole where for centuries the most delicious and fragrant dishes are prepared. Typical Moroccan is the surprising and delicious combination of savory and sweet by combining meat, chicken or fish with honey and Mediterranean fruits. In addition, the Moroccan herbs and spices are indispensable for the intense flavor. In short, a tagine is always a surprise and gives a guaranteed wow-effect at the table when the pyramids go off!

Tagine Tahlia <i>five hour stew of veal in Tahlia spices from Morocco with dates, honey, sesame and almonds</i>	18,5
Tagine Al Andalus <i>Andalusian dish of stewed chicken with caramelized tomato, almonds and sesame</i>	17,5
Tagine Hlou <i>stewed chicken with dates, almonds and traditional tfaya (chickpeas, raisins and cinnamon)</i>	17,5
Tagine Al Hut <i>stewed cod fillet with prawns and several kinds of vegetables in Ras-Al-Hanout sauce</i>	18,5
Tagine Lham <i>traditional Moroccan stewed veal with prunes, almonds and sesame</i>	18,5
Tagine Djzaz <i>traditional Moroccan stewed chicken with red onion, olives and pickled lemon</i>	17,5
Tagine Godra <i>vegetable stew with pumpkin, bell peppers, zucchini and olives in mild-spicy turmeric sauce (V)</i>	16,5
Tagine Kefta <i>stewed big Ras-Al-Hanout meatballs and an egg in mild-spicy tomato sauce</i>	17,5
Tagine Kimroun <i>traditional stew of prawns in mild-spicy tomato sauce with cilantro</i>	17,5

- Tagine dishes are served with warm stone oven bread. Extra basket? € 1,00

Tagine is even better with Moroccan couscous, saffron rice, seasoned fries or mixed salad **3**

Halwa | Desserts

Cheesecake <i>homemade with dates, walnuts, almonds and strawberry sauce</i>	7
Baqlawā Laouz <i>homemade Moroccan almond-honey pastries with 1 scoop of vanilla ice cream</i>	7
Mousse Chocōla <i>homemade chocolate mousse with almond flakes</i>	6
Flan Magrabi <i>traditional Moroccan caramelized flan with almond flakes</i>	6
Karmoud D'Laouz <i>homemade almond shell from the oven with vanilla ice cream and strawberry sauce</i>	7
Avocado <i>avocado shake with avocado, honey and milk</i>	5

Masjrōub | Drinks

Chai | Tea

Traditional Moroccan mint tea <i>pot small large</i>	3,5 7
• <i>Take a look at our special tea menu for more different kinds of exotic teas!</i>	

Kahwa | Coffee

Coffee	2,5
Espresso	2,5
Cappuccino	3,5
Caffè Latte	3,5

• *Add whipped cream? € 0,50*

Mouberridat | Cold drinks

Mineral Water <i>plain sparkling</i>	2,75	Juice <i>Pear Mango Peach Strawberry</i>	2,75
Mineral Water bottle <i>plain sparkling</i>	6,5	Apple juice Jus D'Orange	2,75
Dubai Cola <i>with honey and dates mild-sparkling</i>	2,75	Ice tea Ice tea green Sprite	2,75
Poms <i>Moroccan sparkling apple juice</i>	2,75	Bitter Lemon Tonic Ginger Ale	2,75
Hawaï <i>Moroccan sparkling fruit juice</i>	2,75	Coca Cola Coca Cola Light Fanta Casis	2,75

