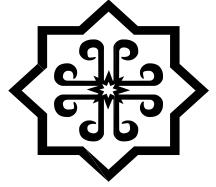


MOZO Valentine's Day Menu

3 course menu 35 p.p.



Mokbilaat | Appetizer

Shorba Al Harira

traditional Moroccan soup with pieces of veal

Shorba Al Qra'

vegetarian pumpkin soup with roasted peppers and fresh ginger

Tabaak Raïsi | Main Course

Tajine Tahlia

five hour stew of veal in special Moroccan spices and herbs from the souks in Tétouan (Morocco) with honey, dates and almonds

Tajine Hlou

traditional stewed chicken with dates, tfaya (mix of chickpeas, raisins, onions and cinnamon) and almonds

Bastilla Dzjaz

traditional puff pie filled with chicken and almonds and cinnamon

Tajine Kefta

Ras-Al-Hanout meatballs and an egg in mild-spicy tomato sauce

Tajine Dzjaz

traditional Moroccan stewed chicken with red onion, olives and pickled lemon

Tajine Lham

traditional Moroccan stewed veal with prunes, almonds and sesame

Tajine Kimroun

traditional stew of prawns in mild-spicy tomato-cilantro sauce

Tajine Godra

Moroccan vegetable stew in mild-spicy turmeric sauce

Side Dishes:

traditional couscous, saffron rice, mixed salad or seasoned fries 3,50

sweet potato fries 5,50

Halwa | Dessert

Homemade Chocolate Mousse & Cheesecake