



Moroccan
soul food

Passover 2021 Menu

Starters

 Platter of Homemade Salads (Served with 2 Kosher Buns)	
Traditional beetroot, spicy Moroccan carrots, creamed chargrilled eggplant, potato salad, spicy tomatoes.	53
Each Salad Separately	9
 Platter of Spicy Pickles	
Sahka - Moroccan harissa (shatta chill pepper spread with garlic, oil and spices, Zitune (a mix of Moroccan Olives & hot shipka peppers), and Hot Peppers.	9
 "Har Bracha" tehina	
A Mediterranean spread made of roasted and ground sesame seeds and seasonings.	12
 Lala Suleika's Matbucha	
Slow cooked tomato salad with garlic and hot peppers.	14
Kosher Passover Bun	5
Kosher Passover Laffa	10

First Courses

 Vegetable Patties	
On a m'sabbaha of vegetable stock, lentils, white tehina and fresh coriander.	42
 Fish Patties (Served with 2 Kosher Buns)	
Fresh meager and sea bream in Moroccan sauce, with fish stock, peppers, garlic and coriander.	52
 Fresh Herb Salad	
Parsley, coriander, mint, cranberries, toasted almonds, green lentils, olive oil, and raw tehina.	42
 Market Vegetable Salad	
Coarsely cut salad seasoned with olive oil, lemon juice, olives and herbs.	42
 Slow-Cooked Veal Cheek	
veal cheek with beef stock, whole chickpeas & "Har Bracha" tehina.	48
 Moroccan Fish (Served with 2 Kosher Buns)	
Meager fillet in a traditional Moroccan sauce, red paprika, shatta chili pepper, garlic and fresh coriander.	54
 Moroccan Fries	
Mixture of Moroccan seasonings.	24
Fries	24



All dishes served with free Matzas

 Vegan  Vegetarian  Spicy  Hot



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Main Courses

All Tajine dishes served with Rice

Vegetarian Traditional Tajine

Rice with root vegetables & vegetables patties. 59

Stuffed Vegetables Mix

Pepper, Zucchini & Onion stuffed in meat & herbs. 79

Veal Cheek Tajine

Slow cooked with beef stock and chickpeas. 108

Chicken Tajine

Slow cooked chicken with onions & cinnamon. 79

Beef Patties Tajine

Beef Patties in tomato sauce, beef stock & vegetables. 79

Shoulder Roast Tajine

Slow cooked roast with onion, turmeric and saffron. 112

Veal Sweetbread Tajine

Spicy veal sweetbread tajine. 138

Lamb and Prune Tajine

Slow cooked lamb with onion, caramelized prunes and cinnamon. 148

Grill

All Grill dishes served with Moroccan Fries / Vegetable Salad / Grilled Vegetables

Ewa Safi Schnitzel 79

Spring Chicken

With Sahka Marinade and spices. 88

Lamb Kebab

Fresh ground with herbs, onion & spices 88

Our Marrakech

Our own seasoned Merguez Sausage. 88

Beef Filet

With sweet Wine Sauce. 164

Beef Sirloin

Prime Cut from Fat Cow. 148

Entrecote Steak

Old and Marbled Cut. 63 per 100 gr.

Side Dish - Vegetable Salad / Rice / Moroccan Fries / Grilled Vegetables 24

Suleika Recommends

» Brains (First Course) (Served with 2 Kosher Buns)

Brains in a hot red sauce, coriander, Poached Tomatoes & Moroccan seasoning. 89

Lamb Spare Ribs

Slow cooked lamb spare ribs with prune glaze and caramelized onions. 142