







Appetizers @

Frena Bread soft fluffy rich flavor homemade bread	8
Harira Soup Lentils chickpeas cilantro celery tomatoes & crispy noodles	8
Pastilla Chicken, almonds and onion wrapped in brick pastry dough.	16
Moroccan Cigars -	15
Traditional pastry staffed with beef and Moroccan pices. (4 pc) Assorted Salads Served with Moroccan bread	18
	10
Matbucha, Babaganosh, Moroccan, carrots, jalapeños, roasted beets, olives & Zaalouk.	

Entrees



Couscous & Chicken	24
Traditional homemade couscous with vegetables chicken & caramelized raisins.	
Chicken Tagine	24
Roasted chicken, Arisa, caramelized carrots.	
Abu Hatzera	24
Ground beef meatballs wrapped in semolina, topped with a garlic sauce (3pc)	
Fish Ball 🗸	24
Fresh fish fillet Moroccan spices served with frena t	oread

Choose: Rice Or Couscous

Special Moroccan Desserts

23

Sfinj		12
Moroccan Doughnu	its (3 pc)	
Mufletah		12
Artisanal Moroccan	crepe (3 pc)	

Homemade madbucha fried eggplant with morroccan bread

Shebakia

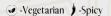
Artisanal Moroccan sweets (2 pc)

Traditional Moroccan Mint Tea

7

12





Shnitzel Bun







Shabbat Menu

Salatim

Choose 5



Matbucha / Jalapeños / Moroccan pickles / BabaGanosh / Corn salad /Fried Eggplant / Roasted beets / Potato salad / Egg Salad Moroccan Carrot / Red Cabbage / Coleslaw / Hummus / Thaini

First Course

Choose 1

Hadag Shel GAD - Moroccan Fish

Salmon with chickpeas, peppers carrots and Gad Elbaz secret seasoning-2pcs

Salmon Tryaki-2 pcs

Fish Balls

chickpeas, tomato and Moroccan spices -6 pcs

Main Course

Choose 1

Beef Stew

Slow cook beef stew with mushroom and caramelized onions

Meat Balls

Peas and celery sauce

Chicken Tajine

Mroccan spices and Kalamata olives

Sides

Choose 2

Rice / Roasted potato / Green Beans / Couscous



