



Breakfast Menu

Moroccan Beldi Breakfast ฿780

A traditional Moroccan breakfast featuring a selection of freshly baked breads and accompaniments :

Mssemem (Moroccan flatbread), Harcha (semolina bread), Baghrir (Moroccan pancake), Kika (traditional Moroccan cake)

Amlou (Moroccan almond spread), Honey, Cheese, Olive Oil, Nutella

Fresh Juice, Yogurt, Moroccan Mint Tea (Atay)

Shakshuka Moroccan Style (Egg, Tomato, and Cheese Tagine, served with bread)

Chamali Breakfast ฿320

A delightful northern Moroccan breakfast, offering rich, savory flavors :

Eggs, Charcuterie (cured meats), Cheese

Jben (Moroccan soft cheese), Olives

Fresh Juice, Yogurt, Chamali Tea (Traditional tea from northern Morocco)

Bissara (Moroccan fava bean soup, lightly spiced)

Mini Beldi (Organic) ฿520

A light, organic Moroccan breakfast designed for simplicity and flavor :

Moroccan Mint Tea (Atay)

Bread with Olive Oil

Hsswa (Traditional Moroccan soup)



Authentic Moroccan Bakeries

Mssemem (Moroccan flatbread) : ₪190

Harcha (Semolina bread) : ₪170

Baghrir (Moroccan pancake) : ₪170

Kika (Traditional Moroccan cake) : ₪220

Besbousa (Semolina syrup cake) : ₪160

Sfenj : ₪180

Bread : ₪120



Side Dishes

Amloo (Moroccan almond spread) : ₪130

Honey : ₪80

Cheese : ₪80

Olive Oil : ₪80

Olives : ₪80

Nutella : ₪80

Omelette Cheese : ₪240 / Omelette Plain : ₪170 / Omelette Shakshuka : ₪280

Charcuterie (Cured meats) : ₪180

Jben (Moroccan soft cheese) : ₪120





Tea Selection

Moroccan Mint Tea (Atay) : Big ₪300 / Medium ₪220 / Small ₪150

Chamali Tea (Traditional tea from northern Morocco) : ₪150

Earl Gray : ₪120

Jasmine : ₪120

Green Tea : ₪120



Tajine

Djaj (Succulent Chicken) : ₪540

Beef Tajine (Meat with caramelized onions and prunes) : ₪650

Mqila (Shrimp and eggs in fragrant tomato sauce) : ₪460

Kebda Mchermla (Spiced liver stew) : ₪470

Btata w Zitoun (Potatoes with olives and spices) : ₪520

Kefta Tajine : ₪480



COUSCOUS

Lamb or Beef

(With seasonal vegetables and flavorful broth) : ₪590

Chicken

(With seasonal vegetables and flavorful broth) : ₪550





Sandwiches

Ground Beef : ₪340

Sausage : ₪290

Chicken : ₪280

Thon (Tuna sandwich with onion, tomato, and hot sauce) : ₪220

Kebab (Lamb or beef brochettes, also known as Qetban) : ₪290

Sliders

Beef Tajine : ₪290

Chicken Tajine : ₪270



Soups

Hrira

(A flavorful soup with tender lamb, tomatoes, chickpeas, and Moroccan spices) : ₪210

Hsswa

(Traditional Moroccan soup) : ₪170

Adass

(Moroccan Lentils) : ₪160



Salads and Cold Appetizers

Moroccan Salad (A fresh mix of seasonal vegetables, lightly dressed with olive oil and Moroccan spices) : ₪120

Nicoise Salad (Fresh greens, olives, tuna, tomatoes, hard-boiled eggs, olive oil, and herbs) : ₪270

Zaalouk (Smoky eggplant and tomato dip with garlic and spices) : ₪120

Spiced Carrot Salad : ₪120

Spiced Potato Salad : ₪120

Barba Salad (Beetroot & Herb Salad) : ₪120



Pastilla

Djaj (Chicken)

Spiced chicken pastry with almonds, cinnamon, and saffron, dusted with powdered sugar : ₪280

Hout (Fish)

Savory fish pastry, enhanced with aromatic herbs and spices : ₪320



Hot Appetizers

Briwat Hout

(Golden, crispy pastry filled with succulent seafood and aromatic herbs) : ₪280

Briwat Djaj

(Crispy pastry filled with chicken) : ₪260

Cheese Filo Cigars

(Crispy filo pastries filled with smooth, creamy cheese) : ₪200

Kefta Cigars

(Crispy filo filled with spiced minced lamb or beef) : ₪320

Fresh Fries : ₪120



Moroccan Sweets Selection

Chbakya

(Honey-soaked pastry with sesame) : ₪250

Gazelle Horns

(Almond paste-filled pastries shaped like crescents) : ₪220

Moroccan Sweets Assortment : ₪200

Briwat Louz

(Almond-filled pastry, deep-fried and glazed) : ₪240



Fresh Mocktails

Mango Shake - Banana Smoothie - Orange Juice - Watermelon Juice

Blue Hawaii - Lemon Honey Soda - Lychee Lime Fizz - Mai Tai - Virgin Pina Colada

The Passion

Passion Fruit ,Honey
,Soda

฿180

Mojito (Virgin) :

Lime ,Mint leaf ,Brown sugar
,Soda

Peach Summer :

Peach syrup ,Orange Juice
,Grenadine syrup ,Soda

Yuzu Soda :

Yuzu syrup ,Sugar syrup
,Soda

฿180

Virgin Sunrise :

Grenadine syrup ,Orange juice
,Blue Liqueur

Pineapple Delight :

Pineapple syrup ,Cranberry syrup
,Lime syrup ,Sugar syrup

Grape Mocktail :

Grape syrup
,Lime Swiss Syrup

Strawberry Soda :

Strawberry syrup ,Lime syrup
,Sugar syrup ,Soda

Strawberry Mojito :

Strawberry syrup ,Mint leaf ,Lime
syrup ,Sugar syrup ,Soda





Soft Drinks

Americano : ₪100

Cappuccino : ₪100

Espresso : ₪90

Latte : ₪120

Caramel Macchiato : ₪120

Coca-Cola : ₪80

Sprite : ₪80

Fanta : ₪80

Pepsi : ₪80

Lipton : ₪80

Schweppes (Tonic, Lemon, etc.) : ₪80

Sparkling Water : ₪80

Still Water : ₪25





Moroccan Iftar : A Feast of Flavors

A special set menu to break your fast with an authentic Moroccan feast.

Beverages

฿690

Atay

Fresh Juice - Mango, Orange, or Watermelon

Soups

Harira

Starters and Appetizers

Salad - Freshly prepared with tuna, mayonnaise, and a selection of fresh vegetables.

Breads and Pastries

Baghrir, Msemen, Batbout M3mer (Kefta, Chicken, or Tuna), Harcha.

Briwat (Fish, Almond, or Minced meat & Cheese), Chebakia.

Accompaniments and Sides

Dates, Boiled Eggs, Olives, Rice with Chicken and Fish.

Amlou, Olive Oil, Cheese, Honey, Jben, Nutella.

Tajine

Shakshuka Moroccan Style

For The Sweet End

Fresh Fruit Salad

Yogurt

