

DESSERTS AND DRINKS

Amlou Tiramisu / AED 39

Moroccan version of the classic, with amlou (toasted almond, argan oil and honey spread)

Couscous Cinnamon / AED 27

Sweet orange-flavoured couscous, with roasted almonds

Saikouk / AED 19

Cold steamed couscous, with fresh laban



Juices

Agadir

AED 23

Moroccan lemonade

Berkan

AED 23

Moroccan lemon-mint juice

Marrakech

AED 23

Fresh orange juice

Marrakech Plus

AED 23

Fresh orange-carrot juice

Mogador

AED 23

Fresh pineapple juice

Meknes

AED 23

Fresh apple juice

Fassi

AED 23

Fresh pineapple, orange
and carrot juice

Panache

AED 27

Fresh orange, banana
and strawberry smoothie

Za3Za3 Berber

AED 27

Fresh avocado, almond,
orange, apple and amlou
smoothie

Al Roman

AED 27

Moroccan pomegranate drink

Avocado

AED 27

Milk with avocado

Avocado Loz

AED 27

Milk with avocado and almond

Louisa

AED 22

Milk with herbal infusion

MOROCCAN TEA BAR

Moroccan Tea Classique

(S) AED 15, (M) AED 29, (L) AED 37

Moroccan Tea with Herbs

(S) AED 15, (M) AED 29, (L) AED 37

Moroccan Tea Tangawi

AED 17

Moroccan Iced Tea

AED 23

Mini Tajines

TAPAS STYLE

Loubia Ya Loubia / AED 29 (V) (GF)

White beans in tomato sauce, with mild Moroccan spices

Tagine Baid Ou Maticha / AED 27 (V) (GF)

French organic eggs, cherry tomato sauce and fresh coriander

Spicy Moroccan Lentils / AED 29 (GF)

Beef, lentils and carrot, with hot Moroccan spices

Tagine Pil-Pil / AED 39 (GF)

Prawns in tomato, garlic, coriander, green chilli and classic Moroccan sauce

Tagine De Merguez / AED 39 (GF)

Spicy Moroccan sausage with onions, mixed bell peppers and green olives

Tagine De Khlei3 Aux Oeufs / AED 35 (GF)

Moroccan bacon, with two French organic eggs

Tagine Kbida / AED 39 (GF)

Lamb and chicken livers, sautéed with onions, tomato and chermoula

SALADS AND STARTERS

SHARE YOUR SALAD

Salad Mezze / AED 89 - serves 2 to 4 persons (V) (GF)

Chakchouka, Taktouka Marrakchia, Zaalouk El Fassi and Original Moroccan Salad – served with olives, chermoula and harissa

Lalla Harira / AED 27 (V) (GF)

Traditional soup with chickpeas, lentils, herbs and spices

Chakchouka / AED 27 (V) (GF)

Cold salad of tomatoes, green peppers and onion, with lemon and parsley

Taktouka Marrakchia / AED 27 (V) (GF)

Warm salad of mixed bell peppers, tomatoes, onions, preserved lemons and herbs

Zaalouk El Fassi / AED 27 (V) (GF)

Warm roasted aubergine salad with tomatoes and herbs, cooked in olive oil

Original Moroccan Salad / AED 25 (V) (GF)

Tomato, cucumber and onion with coriander and black olives, in lemon dressing

Kif Kif Salad / AED 32 (GF)

Grilled chicken, tomatoes, capers, olives, onions and preserved lemon, with feta cheese and herbs

Bite into a Bastilla

Bastilla Bdjaj / AED 45

Chicken, almonds, cinnamon, eggs and special spices, in a sweet-savoury pie

Bastilla Bel Hout AED 47

Fish, shrimps, calamari, rice vermicelli and herbs, in a mildly spicy pie

URBAN PLATE

Choose brown or
regular couscous

Couskif

Couscous Organic Vegetables / AED 45 (V)

Slow-cooked potato, zucchini, pumpkins, turnips and cabbage

Couscous Chicken / AED 49

Chicken, slow-cooked with organic vegetables

Couscous Chicken Tfaya / AED 49

Savoury-sweet chicken, slow-cooked with caramelised onions, raisins and cinnamon

Couscous Beef / AED 55

Beef, slow-cooked with organic vegetables

Couscous Royal / AED 65 (French style)

Classic couscous with mixed grills (beef, chicken, Merguez)

Couscous Meat Tfaya / AED 55

Savoury beef, slow-cooked with caramelised onions, raisins and cinnamon

Couscous Merguez / AED 49 (French style)

Moroccan sausages, slow-cooked with vegetables

Drink up

Fresh laban / AED 9

Eat Family Style

For 2 persons / add AED 40

For 4 persons / add AED 85

SHWA (GRILLS)

Kefta / AED 55 (GF)

Beef keftas grilled over charcoal,
served with salad and hand-cut fries

Sossit / AED 55 (GF)

Moroccan sausages grilled over charcoal,
served with salad and hand-cut fries

Moroccan Mix Grill /AED 69 (GF)

Keftas, sausages, beef tenderloin, lamb
and chicken,
served with salad and hand-cut fries

Djaj Mechoui / AED 49 (GF)

Chicken breast grilled over charcoal,
served with salad and hand-cut fries

Moroccan Boulfafes AED 55 (GF)

Lamb liver wrapped with lamb fat, served
with salad and hand-cut fries

Mixed Mechoui /AED 69 (GF)

Beef tenderloin and lamb grilled over charcoal,
served with salad and hand-cut fries

Eat Family Style OR Take It Home

* Served with green salad, hand-cut fries,
olives and Moroccan bread

Kefta	1kg AED 200	0.5kg AED 100
Sossit (sausage)	1kg AED 200	0.5 kg AED 100
Kebda (liver)	1kg AED 190	0.5 kg AED 90
Beef tenderloin	1kg AED 250	0.5 kg AED 125
Lamb	1kg AED 250	0.5 kg AED 110
Chicken	1kg AED 190	0.5 kg AED 90
Boulfafes (liver and fat)	1kg AED 200	0.5 kg AED 100
Mixed Grill	1kg AED 250	0.5 kg AED 125

Some Sides

Spanish tortilla / **AED 15**

Mama fries / **AED 15**



Cheese / **AED 4**

Eggs / **AED 3**

Grilled vegetables / **AED 5**

Beef / **AED 9**

Chicken / **AED 7**

Shrimps / **AED 12**

EXTRA TOPPINGS



Choose Flatbread,
Moroccan bread,
or french baguette

QUICK BITES

Sandwiches

Kif Kif Special / AED 32

Grilled chicken (chopped on the grill),
with mixed bell peppers,
onions and tomatoes

Kif Tetouani / AED 32

Filet of chicken under melted cheese,
with tomatoes and Andalusian sauce

Kif Tangawi / AED 32

Filet of chicken on Spanish tortilla,
with Edam, tomatoes and Kif Kif sauce

Supreme Kif / AED 32

Grilled minced chicken patties with
double cheese and Moroccan spices

Casawi / AED 35

Grilled Beef Tenderloin, with mixed bell
peppers and caramelised onions

Kifkefta / AED 32

Grilled beef keftas with sautéed
onion,
Moroccan spices, and Kif Kif sauce

Spicy Merguez / AED 32

Spicy Moroccan sausage, with
grilled green peppers, green olives
and onions

Al Kbidia / AED 32

Grilled marinated lamb liver with
tomatoes,
olives, coriander and lemon

Pil-Pil Marina / AED 35

Spicy shrimps sautéed in tomato
sauce, with garlic and fresh herbs

Try a Rbati

Special Rbati / AED 39

Mixed keftas and Merguez sausages
grilled with onions and green olives,
served with scrambled eggs,
Moroccan bacon and hand-cut fries

Tagines

Tagine Soussi / AED 45 (V) (GF)

Potatoes, carrots, green bell peppers, green beans and green peas, simmered with Moroccan spices

Tagine Chicken & Lemon / AED 49 (GF)

Chicken, simmered with preserved lemons and green and red olives

Rfissa Doukkalia / AED 49

Chicken and lentils with Moroccan spices, served on shredded and steamed strips of dough

Tagine Beef & Prune / AED 55 (GF)

Medallions of beef tenderloin, simmered with prunes and toasted almonds

Tagine Beef & Artichoke AED 49 (GF)

Medallions of beef tenderloin, simmered with fresh artichoke hearts and green peas

Tagine Special Kefta / AED 47 (GF)

Meatballs and organic eggs in tomato sauce

Tanjia Marrakchia / AED 55 (GF)

Beef marinated with Moroccan saffron and spices, slow-cooked in an earthen jar

Eat Family Style

For 2 persons / add AED 40


For 4 persons / add AED 85





BURGERS

BURGER STYLE SANDWICHES,
SERVED ON SOFT BUNS



Paname / AED 39

2 grilled chicken breasts and Emmental on Spanish tortilla, served with tomatoes and salad, and Kif Kif sauce

Derb Sultan / AED 39

2 beef patties, mixed bell peppers, onions, olives and American Cheddar, served with tomatoes and salad

