

**Moroccan Menu**

**matboucha**

fiery tomato-bell pepper tapenade

**chickpea-pistachio salad**

dressed with preserved lemon and Moroccan spices

**pastilla**

chicken pie with cinnamon, almonds and powdered sugar

**chicken tagine**

slow cooked chicken with vegetables and Moroccan spices (vegetarian option)

**hand-rolled couscous**

classic Moroccan grain made with semolina flour

Price list:

Group class ( when available): 250nis/person

Private: 490nis

Private Couple:690nis

Group of 3: 900nis

Group of 4:1000nis

Group of 5+:240nis/person

**Middle Eastern Fusion Menu**

**Schug**

Yemenite hot sauce with fresh herbs and lemon

**Tehina**

Classic sesame dip

**Stuffed grape leaves**

stuffed with rice, herbs, and onions (vegetarian option)

**cardamom chicken**

cooked in basmati rice and caramelized onions

Or

**Tunisian Chrieme**

Choice of fish slow cooked in a picante tomato sauce

**Kube soup**

Iraqi beet soup with semolina and beef dumplings

 Or

**Yemenite Chicken Soup**

Aromatic soup with traditional spices and herbs

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