



restaurant café maure
zayyane



menu

Breakfast from 7h30 à 11h00

Chamali Whole wheat bread sandwich with scrambled eggs, edam cheese & olive oil Hot Drink & Orange Juice	34
Cocoricco Two scrambled or fried eggs in olive oil & cumin Hot Drink & Orange Juice	28
Frenchy Assorted 2 pastries, Hot Drink & Orange Juice	30
Andalovssi Toasted wheat bread with olive oil, oregano and Jben (Moroccan cottage cheese), Hot Drink & Orange Juice	34
Makhzani Moroccan dried meat tagine with eggs & mint tea	39
Zayyane Toast, Baghrir, rghifa, harcha Olive oil, honey, belði butter, amlou, jam, black olives, Jben (Moroccan cottage cheese) 2 eggs of your choice (scrambled, fried or omelette) Raïb (Moroccan yoghurt) with orange blossom or fruit salad Mint tea or hot drink, Orange juice	69

Hot Drinks

Kahwa			
Espresso	14	Nespresso	16
Double espresso	20	Warm milk	15
Café crème	16	Black tea	14
Cappuccino	18	Verbena	14
American coffee	15	Black tea	16
Hot Chocolate	16	or milk Verbena	
Chocolat à l'ancienne	18		

TEAS & HERBAL INFUSIONS

Classic Mint Tea	15	Takhlita (Mix of herbs)	15
Tanjaoui	15	Flio (Peppermint infusion)	15
Served in a glass with mint & tea, Tangiers way		Loviza (Verbena infusion)	15
Chiba (Absinthe infusion)	15		

Shaba Tea Selection

Jasmin haze	18	Lemonada	18
Chinese green tea, jasmine flower		Green tea, lemon peel & lemongrass	
Masala chai	18	Emirates spice	18
Black tea, black pepper, cardamom, ginger, star anise		Black tea, cardamom, cinnamon, honey pollen	
Royal breakfast	18	Ginger calm	18
Indian black tea		Ginger, lemongrass, mint, orange peel, lemon peel, apple	
Arabian dream	18	Chamomile breeze	18
Blue green tea, orange blossom		Chamomile, lemongrass, mint, orange peel, hibiscus	
1001 Nights	18		
Green and black tea, orange blossom			

Fresh Fruit Juice Cocktails

Avocado Royal	30	Colonial	26
Avocado, dates, almonds &		Milk, dates, almonds, orange blossom	
Raïss	30	Sultana	25
Pineapple, mango, papaya, strawberry		Carrot, orange, apple, ginger	
Oriental	24	Thaï Colađa	30
Lemon, mint & ginger		Pineapple, banana, coconut milk	

Fresh Fruit Juice

Orange	18	Banana	18
Pineapple	24	Avocado	25
Mango	24	Ginger	22
Strawberry	22	Carrot & Orange	20
Apple	18	Lemonade	20

Starters

SOUPS

Harira 25
Moroccan specialty served with Dates & chebakia (moroccan pastrie)

Bissara 18
Purée beans with olive oil, cumin & paprika

Salads

Zayyane 65
Rice with Tuna & corn, sugar beet, potatoes with onions, heart of palm, egg, tuna, green beans, avocado, black olives, tomatoes

Dada Mima 55
Lettuce, chicken, Edam cheese, shrimp & dressing

Essaouiriya 65
Seafood salad, orange vinaigrette & argan oil

Kémias

3 kinds of salads to choose minimum

Zaalouk 15 **Jebliya** 15
Eggplant Caviar Moroccan cottage cheese, Olive Oil & Oregano

Moukh Mchermal 25 **Khizou Mreked** 15
Veal Brain marinated Fès way Candied carrots

Bakoula 15 **Lazdass bl' Khli3** 15
Spinach with preserved lemons Lentils with dried meat

Kebda Mchermella 25 **Maticha M3assla** 20
Veal Liver with chermoula (Moroccan marinade) Tomato confit with sesame

Taktouka 15 **Salade beldiyya** 15
Roasted pepper salad with tomato sauce Potato, carrot, peas & Tuna

Matecha 15
Tomato salad, onion & green pepper & céleri

Pastillas

Seafood 58

Chicken & Almond 50



BRIOVATES

Variety of 3 Briovates at your convenience 50

Seafood

Minced meat

Cheese & Jben

Tagines Meat

Kabab Maghdour 65
Sliced Steak with onions sauce & egg

Tajine Lham Mderbel 79
Tagine of Veal Shank with eggplant caviar

Tagine Lham bel Garza ou Zaatar 69
Veal tagine with zucchini & oregano

Tajine Ghalmi bel Berkouk 89
Lamb tagine with prunes

Tagine Kefta beautiful Bbid 60
Meatballs with tomato sauce & Egg

Hargma 65
Feet calves with chickpeas & Wheat

Gamila Khadra M3amra 79
Stuffed vegetables with minced steak served in a cocotte

Tagine Lham Batata, leeks & Zitovne 65
Veal tagine with small potatoes, leeks and red olives

CHICKEN Tagines

Tajine Djaje Messlalla 69
Tagine of Chicken with bitter olives

Djaje Kedra bellouze 69
Tagine with chicken, Onions & almonds, served with rice cooked in its juice

Tajine Djaje Essoviri (14min) 69
Chicken tajine with potatoes, eggs & cinnamon, gratinated

Djaje Mkalli 65
Chicken tajine with preserved lemons, olives, onion sauce & fries

Razat al Kadi 69
Sweet and sour Hair angels with chicken



FISH Tagines

Tagine dial HouveMcharmélBatata 95
 Salmon with marinated vegetables in tajine

Tagine dial Shrimp 80
 Shrimps Pil-Pil way, olive oil, garlic and chilli

COUSCOUS(Only Fridays)

Couscous with 7 vegetables & Lben (whey) 65

Tfaya 12
 Caramalised onions and raisins

BROCHETTES CHARCOAL

Beef tenderloin	79	Veal liver	75
Beef	69	Marinated Chicken	65
Kofta	65	Liver sausage	65
Mixed Grill	79	Chicken sausages	65
(kofta, beef, Merguez)		Merguez	65
Salmon	75		

Our dishes are served with

Fried rice or taktouka and French fries or Μαζκουδα (Fried Mashed potato)

Sandwichs

	Normal	Big
Beef	30	38
Veal liver	30	38
Kofta	30	38
Marinated Chicken	30	38
Liver sausage	30	38
Chicken sausages	30	38
Merguez	30	38
French Fries	11	



Menu Sandwich

Only for Lunch

Sandwich + French fries + Soda
 Light, Zéro sodas & Orangina extra

480hs

30hs

Menu brochettes

Cucumber, tomatoes & celery salad+
 brochettes at your selection + Soda

Except weekends and bank holidays

980hs

Dessert

Honey&cinamonrice briovates	35
Mouhalabia with orange flower	25
Milk pastilla	30
Crème brûlée with orange blossom	40
Chocolate Fondant	40
Crème caramel	25
Home-made orange blossom MorovccanRaïb yoghurt	25
Chocolate Mousse	25
Fruit Salad	35

Sodas

Coca cola	15	Schweppes tonic	15
Coca Zéro	15	Schweppes citron	15
Coca light	15	Pom's	15
Sprite	15	Hawai	15
Fanta orange	15	Orangina	15

Mineral Waters

	1/2	1
Sidi ali	15	20
Oulmes	15	20



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Livraison à partir de 100 dh

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