

AL-MOUNIA

Alta Cocina Magrebí, Árabe
(Desde 1966)

CLASSIC APPETIZERS



Pastella Farci (The genuine treasure of Moroccan cuisine, prepared to order. Puff pastry, chicken, almonds, saffron, ginger, and cinnamon)	25,00
Assorted Starters (Carrot M'Charmel, Chekchouka, Zelouk, Hummus)	25,00
Brik Moghrebine (Classics of Maghreb cuisine). Thin brick pastry crafted to order and filled with a selection of meticulously spiced ingredients, resulting in a distinctive blend of crispy texture and a mellow center)	25,00
Vegetable Briwat (Puff Pastry, Noodles, and Vegetables)	
Chekchouka (tomato, zucchini, onion, green bell pepper, and egg)	16,00
Zelouk (Eggplant and Tomato Purée)	16,00
Harira Soup (Legumes, veal and spices)	15,00
	14,50

AL-MOUNIA FUSIÓN



Couscous accompanied by fried eggs and truffle	23,50
Stuffed eggplants (Minced meat, subtly spiced on a cous-cous base)	23,00
Truffle Hummus (Chickpea and Truffle Purée)	22,50

HUMUS



Classic Hummus (Chickpea Purée, Tahini, Garlic, and Pine Nuts)	14,50
Classic Hummus with Maghrebi Cheese	16,50
Classic Hummus with Beef	19,00
Hummus Merzouga ((Chickpea purée, Tahini, black garlic and pine nuts)	14,50
Hummus Tapenade (Chickpea dip with black olives and roasted red peppers)	14,50

SALADS



Atlas Salad (A medley of mixed lettuces, nuts, tomatoes, fresh cheese, avocado, dates, black olives, cucumbers, onions, and a fine herb dressing)	19,00
Tuareg Salad (Spinach, tomato, arugula, lamb's lettuce, cilantro, cucumber, mixed greens, black olives, red onion, Moroccan white cheese, cashews, walnuts)	19,00
Maghrebi Salad (Beetroot, carrot, tomato, and green bell pepper)	16,00
Tabbouleh Salad (Parsley, tomato, onion, and bulgur Wheat)	14,50
Oasis Salad (Tomato, bell pepper, onion, and cucumber)	14,50
Vegetable Tajine	21,00

Basmati rice accompanied by pine nuts and raisins	9,50
French fries	7,00
Truffle french fries	9,00
Yogurt salad	7,00

AL-MOUNIA EXPERIENCE

TASTING MENU
79€

TASTING MENU
WITH PAIRING
89€

Allergen information is accessible to customers. Kindly inquire with our staff for further details.

Euros Including VAT



المطعم AL-MOUNIA

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LAMB

M'Charmel Lamb Tajine (vegetables, olives, and Ras Al-Hanout	30,00
Lamb Tajine with Caramelized Onions	30,00
Lamb Tajine with Prunes and Almonds	32,00
Lamb Ambrosia Tajine featuring honey, almonds, walnuts, pine nuts, dried apricots, and spices.	34,00
Kebab skewers (two suckling lamb skewers grilled over holm oak charcoal)	26,00

VEAL

Beef Tajine M'Charmel (vegetables, olives, and Ras-Al Hanout)	28,00
Beef Tajine with prunes and almonds	29,00
Kefta skewers (two skewers)	24,00
Kefta with eggs	28,50

ASSORTED SKEWERS

Assorted Skewers	34,00
Lamb Kebab Skewer	
Beef Kefta Skewer	
Free-Range Chicken Skewer	

COUS-COUS

Cous-Cous Fassi (Lamb)	30,00
Veal Cous-cous	28,00
Chaouia Cous-cous (Chicken)	26,00
Vegetable Cous-cous	21,50

AL-MOUNIA GRILL

Berber Roast (Traditional Berber style roasted suckling lamb shoulder)	39,00
Roast Mechoui (Whole suckling lamb roasted in the purest Berber style) Minimum of 4 people (available upon request only)	S/M
Extra: Basmati Rice or Oasis Salad	6,00

FISH

Hake Tajine (Tomato, red and green peppers)	28,00
Sea Bass Tajine (Tomato, red and green peppers)	29,00
Saffron hake served on a cous-cous base	31,00
Saffron sea bass served on a cous-cous base	32,00

POULTRY

M'Charmel Free-Range Chicken Tajine (vegetables, olives, and Ras-Al Hanout)	23,00
Free-Range Chicken Tajine with Lemon	23,00
Free-Range Chicken Tajine with Almonds and Prunes	24,00
Free-Range Chicken Skewers (2 Skewers)	22,00

DESSERTS

Baklava	4,50
Pestiños	4,50
Artesanal Al-Mounia pastry	6,50
Dates	14,00
Citrus sorbet	9,00
Assorted ice Cream	9,00

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Euros Including VAT

(Service, Bread, and Appetizer) 4,00

