



Moroccan Bites Tagine

# Moroccan Cuisine & Bakery

حلال

All of our dishes are cooked with 100% olive oil and fresh vegetables.

GLUTEN FREE 

VEGAN 

5718 Evers Rd. San Antonio, TX 78238

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[www.moroccanbitestagine.com](http://www.moroccanbitestagine.com)





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# Salad



House Salad

## HOUSE GARDEN SALAD

\$6.99

*Lettuce, tomatoes, cucumbers, and onions*



Grilled Chicken Salad

## GRILLED CHICKEN SALAD

\$14.99

*Grilled chicken breast served over house garden salad with moroccan dressing*



Moroccan Salad

## MOROCCAN SALAD

\$7.99

*Lettuce, tomatoes, cucumber, and olives*



Nicois Salad

## NIÇOISE

\$15.99

*Romaine lettuce, chopped tomatoes, cucumbers, beets, tuna, carrots, and eggs*

**Served with moroccan dressing - lemon juice, olive oil, and black pepper**



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# سوپ



Harrira

**HARRIRA** 

**\$8.99**

*Bites of lamb, rice, lentils, chickpeas, celery and tomatoes*



Shorba

**SHORBA** 

**\$8.99**

*Cubed vegetable and light vermicelli noodles*



Lentils

**LENTILS**  

**\$8.99**

*Ground lentils with onions*

# سیدس



Vegetables



Lentils

**VEGETABLES**   **\$7.99**

**FRENCH FRIES**   **\$4.99**

**MOROCCAN BREAD (1/2)**  **\$2.50**

**YOGURT SAUCE**  **\$4.99**

**LENTILS**   **\$7.99**



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# Appetizers



Moroccan Chicken Bites

## MOROCCAN CHICKEN BITE

\$14.99

*Puff pastry with ground chicken, carrots, and mushrooms; topped with creamy mushroom sauce*

*\*Allow 25-30 minutes for baking*

## EGGPLANT

\$7.99

*Sauteed with garlic, moroccan spices and herbs*



Moroccan Potato Salad

## ZAALOUK (EGGPLANT)

\$8.99

*Eggplant with tomatoes, red peppers, green peppers, and bay leaves*

## CARROTS

\$6.99

*Sauteed with garlic, spices, and herbs*

## MOROCCAN HUMMUS

\$7.99

*Chickpeas, saffron, green peppers, red peppers, and cilantro*



Mixed Appetizer

## MOROCCAN SPICY OLIVES & JARDINIER

\$7.99

*Olives, pickles, pickled cauliflower, pickled carrots, and jalapenos in olive oil, and spices*

## MOROCCAN POTATO SALAD

\$7.99

*Potatoes with onion, cumin, cilantro, and olive oil*



Moroccan Hummus

## CARROTS & BEETS SALAD



\$8.99

*Spiced carrots and beets sauteed with garlic and cilantro*

## MASSLALLA OLIVES

\$7.99

*Sauteed with garlic, parsley, and moroccan spices and herbs*

**MIXED APPETIZER** *Choice of (5) appetizers  *

\$24.99

*served with one serving of bread*

*\*Excluding Moroccan Chicken Bite*

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# Moroccan Tagines



Lamb Shank with Prunes

**LAMB SHANK WITH PRUNES** 

**\$22.99**

*Braised in typical spices and onions with almonds, sesame seeds, and prunes glazed in rosewater, cinnamon and sugar*



Lamb Shank with Apricot

**LAMB SHANK WITH APRICOT** 

**\$22.99**

*Braised in typical spices and onions with sugar*

**LAMB SHANK WITH VEGETABLES** 

**\$22.99**

*Lamb with steamed vegetables of the day*

**CHICKEN WITH VEGETABLES** 

**\$21.99**

*Chicken with steamed vegetables of the day*



Lamb Shank with Veggies

**CHICKEN TAGINE WITH OLIVES AND FRENCH FRIES** 

**\$23.99**

*Marinated with preserved lemon overnight in the traditional moroccan way and served with french fries*



Kefta Tagine

**KEFTA TAGIN** 

**\$21.99**

*Beef meatballs cooked with tomatoes and eggs*

**VEGGIE TAGINE**  

**\$20.99**

*Potatoes, carrots, zucchini, yellow squash, green squash, and turnips*



Shrimp Peal Peal

**SHRIMP PEAL PEAL** 

**\$23.99**

*Marinated overnight in the traditional moroccan way and sauteed in olive oil and garlic*

**SHRIMP PEAL PEAL WITH TOMATOES** 

**\$23.99**

*Shrimp cooked with tomatoes sauce, garlic, moroccan herbs, and spices*

**Served with rice or bread**



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# Platters



Lamb Kebab

## LAMB KEBAB

\$21.99

*Lamb cubes marinated overnight in the traditional moroccan way with herbs and spices*



Chicken Kebab

## CHICKEN KEBAB

\$20.99

*White meat cubes marinated overnight in the traditional moroccan way with a combination of spices*



Medina Meat Combo

## MEDINA MEAT COMBO

\$25.99

*Lamb kebab, kefta kebab, chicken kebab, and merguez*



Kefta Kebab

## MERGUEZ

\$21.99

*Moroccan sausage homemade with a mix of lamb, beef and spices*



Lamb Chops

## LAMB CHOPS

\$25.99

*Marinated lamb chops overnight with spice; charcoal grilled to pefection*

*\*Allow 25-30 minutes for baking*

**Served with rice and lentils**



# Sandwiches



Lamb Kebab

## LAMB KEBAB

\$11.99

*Lamb cubes marinated overnight in the traditional moroccan way with herbs and spices*



Kefta Kebab

## CHICKEN KEBAB

\$11.99

*White meat cubes marinated overnight in the traditional moroccan way with a combination of spices*



Merguez

## MERGUEZ

\$11.99

*Homemade moroccan sausage with a mix of lamb, beef, and spices*



Gyro

## FISH SANDWICH

\$11.99

*Marinated and fried tilapia filet*

## GYRO

\$11.99

*Gyro beef and lamb, lettuce, tomatoes, onion, cucumber and yogurt sauce*

**Add french fries \$4.99**



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# House Specialties



Chicken Pastilla

## CHICKEN PASTILLA

\$25.99

*Seasoned shredded chicken, almonds, rose water, cinnamon, ginger, and onion tucked inside a flaky phyllo dough, dusted with confectioner's sugar and cinnamon*

*\*Allow 25-30 minutes for baking*



Fish Pastilla

## FISH PASTILLA

\$25.99

*Shrimp, saw fish, calamari, and vermicell in a flaky phyllo dough with moroccan spices and lemon*

*\*Allow 25-30 minutes for baking*



Lamb with Rice

## MADGHOUT

\$25.99

*Lamb shank cooked with seven spices served on top of saffron rice*

## LAMB WITH RICE

\$24.99

*Lamb shank cooked with ginger and served on top of saffron rice*



1/2 Chicken with Rice

## 1/2 CHICKEN WITH RICE

\$23.99

*Chicken cooked with preserved lemon, garlic, and olive oil served with saffron rice*



# Çoffee & Tea



Mint Tea

## MINT OR JASMINE MOROCCAN TEA

Medium - \$5.99

Large - \$8.99



Moroccan Coffee

## MOROCCAN COFFEE

Medium - \$5.99

Large - \$8.99



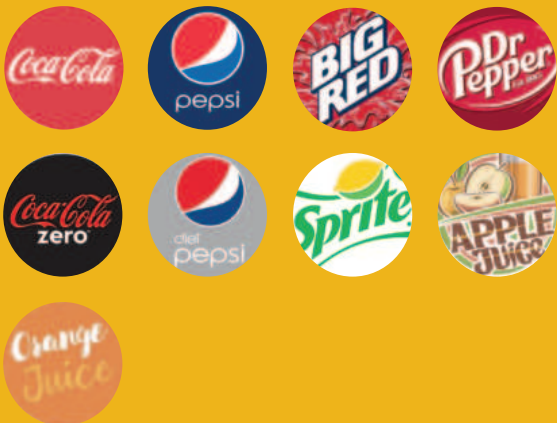
Saudi Coffee

## SAUDI COFFEE

Large cup - \$6.99

Large Pot - \$12.99

# Beverages



Soda can

\$2.99

Soda bottle

\$4.99

Perrier

\$4.99

Apple and Orange juice

\$5.99

Water

\$2.99



# Weekend Specials



Moroccan Couscous

## MOROCCAN COUSCOUS

*Your choice of lamb or chicken with vegetables served on top of the COUSCOUS*

**\$19.99 - Vegan      \$24.99 - Lamb      \$23.99 - Chicken**

*\*Add caramelized onion and raisin with cinnamon for **\$5.99***



Mashoui

## MASHOUI

*Oven roasted lamb served with saffron rice and a mini salad*

**\$24.99**

# We Cater!

*\*Please call 1 or 2 days in advance; ask for more details and more options (5 people or more)*



**Whole Lamb**



**Chicken with Lemon**

## MASHOUI

*Your choice of whole or half lamb served with saffron rice or salad*

## TANGIA MARAKCHIA

*Slow cooked overnight in ash prepared in clay pot with saffron thread, olive oil, and garlic; served with saffron rice or bread and salad*

## CHICKEN WITH LEMON

*Whole chicken with lemon preserve; comes with rice or bread*



# Desserts



Baklava

## BAKLAVA TRAY

*Baklava layer with phyllo dough filled with your choice of pistachio flat dough, pistachio shredded dough, chopped cashew, almond, walnut, or walnut and cashew combination*

**2 for \$6.99**

**6 for \$12.99**

**12 for \$24.99**



Macarons

## MACARONS

**2 for \$6.99**

**6 for \$16.99**

**12 for \$29.99**

**All of our desserts are homemade please ask for our dessert of the day!**









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# Vegan

## SOUP HARRIRA

\$8.99

*Bites of lamb, rice, lentils, chickpeas, celery and tomatoes*

## SOUP SHORBA

\$8.99

*Cubed vegetable and light vermicelli noodles*

## SOUP LENTILS

\$8.99

*Ground lentils with onions*

## EGGPLANT

\$7.99

*Sauteed with garlic, moroccan spices and herbs*

## ZAALOUK (EGGPLANT)

\$8.99

*Eggplant with tomatoes, red peppers, green peppers, and bay leaves*

## CARROTS

\$6.99

*Sauteed with garlic, spices, and herbs*

## MOROCCAN HUMMUS

\$7.99

*Chickpeas, saffron, green peppers, red peppers, and cilantro*

## MASSLALLA OLIVES

\$7.99

*Sauteed with garlic, parsley, and moroccan spices and herbs*

## HOUSE GARDEN SALAD

\$6.99

*Lettuce, tomatoes, cucumbers, and onions*

## MOROCCAN SALAD

\$7.99

*Lettuce, tomatoes, cucumber, and olives*

## MOROCCAN SPICY OLIVES & JARDINIER

\$7.99

*Olives, pickles, pickled cauliflower, pickled carrots, and jalapenos in olive oil, and spices*

## MOROCCAN POTATO SALAD

\$7.99

*Potatoes with onion, cumin, cilantro, and olive oil*

## CARROTS & BEETS SALAD

\$8.99

*Spiced carrots and beets sauteed with garlic and cilantro*

## MIXED APPETIZER *Choice of (5) appetizers*

\$24.99

*served with one serving of bread*

*\*Excluding Moroccan Chicken Bite*

## VEGGIE TAGINE

\$20.99

*Potatoes, carrots, zucchini, yellow squash, green squash, and turnips*

## MOROCCAN COUSCOUS

\$19.99

*Fresh mixed vegetables on top of couscous*

*\*Add caramelized onion and raisin with cinnamon for \$5.99*