



SANDWICHES / PLATES

Beef Stew.....13€

Boeuf    confit aux oignons pendant 12h fa  on tajine de ma m  re,
salade de fenouil citronn  e, tahini, pickles d’oignon rouge, persil

Schnitzel.....13,5€

Escalope de poulet pan  e    (pas de porc c’  st p  ch  ), aubergines
frites, coleslaw, pickles de cornichon, tahini, makbubah

Fish Balls.....12,5€

Boulettes de poisson    la sauce ancestrale marocaine, salade de
fenouil citronn  e, tahini, persil, menthe

Sabich.....11€

Aubergines frites (pour la diet), oeuf dur, chou rouge, tomate,
concombre, oignon rouge, zhug, tahini, amba

(Escalope de poulet pan  e.....+3€)

   l’assiette.....+ 1,5€

*Tout le contenu du sandwich avec en plus une base de houmous
et 2 pitas ou un pain hallah pour bien saucer avec les doigts !*

SMALL PLATES / SIDES

Schnitzel Tenders.....6,5€

Nuggets de poulet   , mayo twist  e    l’amba, c’  st coquin   

Aubergine r  tie.....6,5€

Aubergine enti  re r  tie, tahini, piment pour le kick, persil pour la
fra  cheur

Frites de patate douce.....5€

Avec de la mayo twist  e    l’amba, le combo parfait

Falafels.....5€

Petites boulettes de pois chiche, avec une sauce tahini et zhug
  a se mange sans faim/fin

Houmous.....5€

Un grand classique fait maison, j’ai rien d’autre    dire
Servi avec une pita (+1,5€) ou une hallah (+4€)

Salade de fenouil.....4€

C’  st frais et pour   viter le diab  te

EXTRA

Zhug (harissa verte).....0,5€

Pita.....1,5€

Tahini.....3€

Hallah (pain brio    ).....4€

DESSERTS

Cookie Choco Halva.....4,5€

Halva = p  te de s  same sucr  e = gros kiff

Malabi.....4€

Flan    la fleur d’oranger, sirop de rose,   clats
de pistaches (c’  st comme un gros c  lin de
tata Fortun  e)

Mousse Choco.....4€

Chocolat noir, filet d’huile d’olive (m’en veux
pas, je suis tomb  e dedans   tant petite),
fleur de sel

GOLD DRINKS

Lemonana.....3€

Ma recette secr  te familiale de citronnade
rafra  chissante pour aider    la digestion

Soft.....2,5€

Coca Cola, Coca Cola Z  ro 33cl

Evian, San Pellegrino 50cl

Bi  re.....4,5€

HOT DRINKS

Caf  

Espresso.....2,5€

Macchiato.....3€

Allong  .....2,5€

Latte.....4,5€

Double.....3,5€

Cappuccino.....4,5€

Th  

Th   menthe fra  che.....3,5€

LEXIQUE

Makbubah

*Compot  e de tomate, ail et piment
(mais promis   a pique pas)*

Zhug

*Harissa verte aux herbes fra  ches
(celle-l   elle pique un peu par contre)*

Amba

*Condiment    la mangue
ferment  e aux   pices orientales*

Bonus : **Nikoumouk**

  a veut dire longue vie



SANDWICHES / PLATES

Beef Stew.....€13

Pulled beef (K) slow-cooked with onions for 12 hours — just like my mom’s tagine, citrusy fennel salad, pickled red onions, tahini, parsley

Schnitzel.....€13.5

Crispy Chicken Schnitzel (K) (no pork — it’s a sin), fried eggplants, coleslaw, cucumber pickles, matbucha, tahini

Fish Balls.....€12.5

Moroccan-style fish balls in an ancestral tomato sauce, citrusy fennel salad, tahini, parsley & mint

Sabich.....€11

Fried eggplants (diet-friendly, sort of), hard-boiled egg, red cabbage, tomato, cucumber, red onion, zhug & amba sauces, tahini

(Add Crispy Chicken Schnitzel.....+€3)

In a plate?.....+€1.5

Everything from the sandwich, served on a plate — plus a scoop of hummus and your choice of 2 pitas or a challah bread to dip in with your fingers!

SMALL PLATES / SIDES

Schnitzel Tenders.....€6.5

Chicken nuggets (K), amba-twisted mayo — deliciously naughty

Roasted Eggplant.....€6.5

Whole roasted eggplant, tahini, chili pepper to spice things up, and parsley for freshness

Sweet Potato Fries.....€5

Crispy and sweet, with amba-twisted mayo — the perfect combo

Falafels.....€5

Chickpea balls served with tahini and zhug sauce
Warning: highly addictive, impossible to eat just one

Hummus.....€5

A homemade classic, nothing more to say
Served with pita (+€1.5) or challah (+€4)

Fennel Salad.....€4

Fresh and light — helps keep the doctor away

EXTRA

Zhug (green harissa).....€0.5

Pita Bread.....€1.5

Tahini.....€3

Challah (brioche bread).....€4

DESSERTS

Chocolate Halva Cookie.....€4.5

Halva = sweet sesame paste = pure joy

Malabi.....€4

Milk pudding infused with orange blossom, rose syrup, crushed pistachios (it’s like getting a big hug from Aunt Shirley)

Chocolate Mousse.....€4

Dark chocolate, drizzle of olive oil (can’t help it, I fell into it as a kid), sprinkle of salt

GOLD DRINKS

Lemonana.....€3

My secret family recipe for refreshing lemonade, perfect for digestion

Soft Drinks.....€2.5

Coca-Cola, Coca-Cola Zero 33cl
Evian, San Pellegrino 50cl

Beer.....€4.5

HOT DRINKS

Coffee

Espresso.....€2.5

Americano.....€2.5

Double Espresso...€3

Macchiato.....€3.5

Latte.....€4.5

Cappuccino.....€4.5

Tea

Fresh Mint Tea....3.5€

GLOSSARY

Matbucha

*Tomato, chili pepper, garlic dip
(but I promise, it’s not spicy)*

Zhug

*Green harissa made with fresh herbs
(this one’s spicy though)*

Amba

*Sweet and tangy sauce made
with fermented mango*

Tahini

*Middle Eastern condiment made
from ground sesame seeds*

NISSI



**PETIT
KIFF**

**SANDWICH ou ASSIETTE
+ DRINK***

Prix du plat **+ 2€**

**GRAND
KIFF**

**SANDWICH ou ASSIETTE
+ SIDE** ou DESSERT**

Prix du plat **+ 3€**

**MEGA
KIFF**

**SANDWICH ou ASSIETTE
+ DRINK*
+ SIDE** ou DESSERT**

Prix du plat **+ 5€**

Lundi - Vendredi
12.00 - 14.30

A l'exception des jours fériés

**hors bière*

***hors Schnitzel Tenders & Aubergine*