



Marrakech cafe

Fine Moroccan Cuisine

Fine Moroccan cuisine, authentic, and with the finest ingredients at Marrakech Cafe we prepare each dish with love and care. Come enjoy some of our signature hand made bread or finish the meal with a soothing Moroccan mint tea.



PLEASE CONSIDER US FOR ANY OF YOUR CATERING NEEDS!



The foods of Morocco take great advantage of the natural bounty of a country where eating is both a practical and social ritual. The cooks in the kitchens of the four royal cities (Fez, Meknes, Marrakech and Rabat) helped to refine Moroccan cuisine and create the basis for what we know as Moroccan cuisine today. The midday meal is the main meal, except during the holy month of Ramadan, and abundant servings are the norm. The meal usually begins with a series of hot and cold salads which are followed by a tagine, or stew. The heartiest plate, often a lamb or chicken dish, is next, followed by a heaping plate of couscous topped with meats and vegetables. A soothing cup of sweet mint tea is the grace note to this repast. It is not uncommon for Moroccans to eat using the first three fingers of a hand, and to use bread as a "utensil."

Open:
Monday-Thursday 11AM-10PM
Friday and Saturday 11AM-Late
Sunday 3PM-9PM

*Better food
 for life!
 a better life!*

4116 Broadway Blvd, Kansas city, Mo 64111
Contact (816) 753 7520



APPETIZERS

Zaalouk

5.95

Pan-fried eggplants sautéed in olive oil, Roma tomato- garlic Sauce with a touch of cumin and vinegar.

Taktouka

4.95

Cooked Green peppers & tomatoes, flavored with parsley, olive oil and special Moroccan Spices.

Carrots a la Sharmoula

4.95

Bias-cut carrots in our home made sharmoula sauce with herbs, Cumin & paprika and lemon garlic reduction.

Bakoula

4.95

Spinach with special tomato sauce, herbs and olives.

Chicken Skewers

6.95

Marinated chicken served with seasoned cabbage and carrots.

Mussels

6.95

Sautéed mussels, parsley, cilantro, garlic, lemon juice, olive oil, and tomato sauce.

Marrakech Sampler

9.95

Combination platter of our Zaalouk, Taktouka, Carrots a la sharmoula & chicken Skewers.

SOUPS

Lentil Soup	2.95
<i>Lentils cooked in Moroccan tomato sauce.</i>	
Harira	3.95
<i>Traditional soup with tomatoes, herbs, rice, lentils and chickpeas.</i>	

SALADS

House Salad	3.95
<i>Lettuce, tomatoes, cucumber, cheese and olives with croutons and homemade dressing.</i>	
Beet Salad	4.95
<i>Marinated beets in Vinaigrette, parsley topped with green beans, eggs & caper mayo.</i>	
Cucumber Salad	4.95
<i>Cucumber, tomatoes seasoned with parsley, olive oil and house vinaigrette.</i>	
Green Bean Salad	4.95
<i>Marinated green beans in garlic-vinaigrette, parsley and garnished with tomatoes, kalamata olives& caper mayo.</i>	

ENTREE SALADS

Variee Salad	10.95
<i>Marinated green beans, carrots, beets and cabbage, served around Tuna rice and chicken.</i>	
Salmon Salad	11.95
<i>Grilled or blackened Salmon served over mixed green avocados, tomatoes, croutons, and cheese with balsamic basil vinaigrette.</i>	

HOUSE SPECIALTIES

Served with your choice of soup or salad.

COUSCOUS

Classic dish of hand-craft steamed semolina wheat with braised vegetables; zucchini, Yellow squash, turnips, carrots, cabbage.

Royal couscous 16.95

Merguez, chicken, lamb and beef served over couscous with vegetables.

Marrakech Couscous 12.95

Braised chicken served over couscous with chickpeas and caramelized onions and raisins.

Beef Couscous 12.95

Beef tenderloin served over couscous with vegetables & chickpeas.

Lamb couscous 14.95

The traditional vegetarian couscous topped with lamb.

Chicken Couscous 11.95

Braised chicken served over couscous with vegetables & chickpeas.

Vegetarian Couscous 10.95

Traditional couscous with vegetables & chickpeas.

Merguez couscous 12.95

Grilled Homemade sausage stuffed with ground lamb and beef, herbs and special spices served over couscous with vegetables & chickpeas.

TAJINES

Beef Tajine 14.95

Braised beef with sweet prunes and apricots, topped with boiled eggs and sesame seeds.

Chicken Tajine 12.95

Braised chicken and vegetables with kalamata olives.

Fish Tajine Market price

Braised fresh fish with vegetables in a special lemon tomato sauce.

ENTREES

Served with rice and vegetables.

KABOBS

Beef Kabob 12.95

Grilled Beef tenderloin marinated in Moroccan spices.

Lamb kabob 14.95

Grilled spiced lamb in cumin & vinaigrette.

Chicken Kabob 10.95

Grilled Marinated chicken with special spices and lemon vinaigrette.

Kafta Kabob 9.95

Spiced 100% lean ground beef.

Merguez kabob 12.95

Grilled Homemade lamb and beef sausage with special spices.

Shrimp kabob 13.95

Grilled Marinated shrimp in lemon butter pepper sauce.

Mixed grill

18.95

Grilled Beef, lamb, chicken, kafta, merguez and shrimp.

LAMB SHANK

15.95

14 oz bone in lamb shank braised in a traditional homemade sauce.

CORNISH HEN

12.95

Oven roasted Cornish hen garnished with olives and capers.

GRATINS

Tuna Gratin 8.95

Mushrooms, tuna, onions and mashed potatoes with béchamel Sauce & cheese.

Chicken Gratin 9.95

Marinated chicken with mashed potatoes, béchamel sauce & cheese.

SIDES

Saffron rice	1.95
Vegetables	1.95
French Fries	1.95
Homemade Moroccan Bread	1.95
Couscous <i>steamed semolina with chickpeas sauce</i>	2.95

BEVERAGES & DESSERT

BEVERAGES

Moroccan Mint Tea	1.95
Moroccan iced tea	
1.95	Bottled iced
Tea	
2.49	
Soft drinks	1.95
Sparkling water	
2.49	

DESSERT

Tiramisu
4.95
Key lime pie
4.95
Baklava
4.95

Thank you for your visit

