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DRINKS		BREAKFAST SERVED ALL DAY		
COFFEE	20 dhs	LENTIL CREPES VG GF	20 dhs	
MINT TEA	15 dhs	MOROCCAN CREPE vg	20 dhs	
BLACK TEA	15 dhs	BOILED EGGS VT GF	20 dhs	
SM OULMES	15 dhs	SCRAMBLED EGGS VT GF	25 dhs	
SM WATER	15 dhs	OMLETTE VT GF	25 dhs	
SODAS	20 dhs	WAFFLE VT (contains milk)	25 dhs	
ORANGE JUICE	20 dhs	BREAKFAST CREPE VT	50 dhs	
LG WATER	20 dhs	Moroccan or lentil crepe w/ scrambled eggs and cheese, served w/ Moroccan salad		
LG OULMAS	20 dhs	(gluten free if you choose lentil crepe)		
HERBAL TEA	20 dhs	CTARTERS & SALARS		
ICED COFFEE	25 dhs	STARTERS & SALADS		
SMOOTHIE	$30 \mathrm{\ dhs}$	LENTIL CREPES VG GF lentil and chickpea flour, Moroecan spices	20 dhs	
BERBER MOJITO	30 dhs	ALMONDS & DATES VG GF	25 dhs	
SWEET ICED TEA	25 dhs	YOGURT & DATES VI GE	25 dhs	
HOT COCOA*	25 dhs	with natural or fruit yogurt		
CUCUMBER SLUSH cucumber w/ pulp, lemon and mint	25 dhs	CUCUMBER SALAD VG GF cucumber, onion, lettuce, viaigrette	25 dhs	
ICED CHAI (Indian)	30 dhs	MOROCCAN SALAD vg GF tomato, onion, cucumber in vinaigrette	25 dhs	
HOT CHAI (Indian)	30 dhs	CRISPY LENTIL CREPE VT GF	35 dhs	
SOUPS		ZAALOUK vG GF eggplant, tomato, garlic, spices	30 dhs	
LENTIL VG GF rustic, hearty, tomato broth	35 dhs	TIRSHI vg gf	30 dhs	
VEG BARLEY VG healths; filling, Moroccan spices	35 dhs	pumpkin, berbs and olive oil LENTILS VG GF	30 dhs	
PUMPKIN VG GF	35 dhs	lentils, onion, garlic, spices, tomato	0.0.00	
smooth, creamy, delicate flavor BEAN VG GF	35 dhs	HUMMUS VG GF chickpeas, lemon, garlic, tahini, cumin	35 dhs	
purced, velvety, mellow	55 dns	COUSCOUS TABOULI vg couscous w/ tomato, cucumber, onion, parsley in vinaigrette	$40 \mathrm{dhs}$	
DABA NOODLES	0000	AVOCADO TOAST* vg	40 dhs	
JUST NOODLES vg	30 dhs	avecado puree w/ seasonal finit, toast		
choose curry or Morocean spices		RAW VEG/HUMMUS vg gf	45 dhs	
NOODLES W/ KEFTA OR	4.5 .0.	SALAD SAMPLER vG GF zaalook, Moroccan salad and hummus	50 dhs	
CHEESE OR SARDINES	45 dhs	WHOLE GRAIN BOWL vg	50 -11-	
CHIPS N' DIP VT	$20 \mathrm{\ dhs}$	whole wheat kernels, chickpeas, veg, vinaigrette	50 dhs	
potato chips with spiced yogurt dip		MAINS & DESSERTS ON NEXT	PAGE	
KIDS SANDWICH sliced bread & potato chips		More information on our menu items, pr		
GRILLED CHEESE VT	30 dhs	henna service, your payment options, cafe art, you		
(for adults too!)		hosts and our non-profit on the following	pages.	



MAIN DISHES

COUSCOUS W/ VEG VG	45 dhs	FALAFEL PLATE VG GF falafel, lettuce, avocado, onion, tomato	65 dhs
CHEESE QUESADILLA VT crepe w/cheese & rossted pepper	50 dhs	AVOCADO WRAP* VT avocado, cream cheese, tomato, M crepe	60 dhs
SARDINE SANDWICH timed sardines, tomato, lettuce, onions	50 dhs	AVOCADO BOATS® vG avocado with couscous, tomato,	$65 \mathrm{\ dhs}$
VEG TOSTADA VT GF crispy lentil crepe, cheese, beans	50 dhs	onion, cucumber MEATBALL COUSCOUS	70 dhs
ROMAN TOSTADA VT GF crispy lentil crepe, tomato, cheese, veg	50 dhs	kefta, tomato sauce, couscous, cheese VEGAN SANDWICH vG	65 dhs
VEG BURRITO VI beans, cheese on Moroccan crepe	65 dhs	hummus or fentil base, veg, khobz MEATBALL SANDWICH	70 dhs
BERBER OMLETTE GF preserved lamb, tomato sauce, eggs	65 dhs	kefta, tomato sauce, cheese on khobe	
VEG TAJINE VG GF veg. Morocean spices (allow extra time)	60 dhs	CHICKEN WRAP chicken, avocado, cream cheese, M crepe	70 dhs
KASBAH TOSTADA GF crispy lentil crepe, kelta, cheese, beans	55 dhs	BERBER BURRITO kefta, beans, cheese in Moroccan crepe	70 dhs
KEFTA TAJINE GF kelta, tomato sance, eggs	65 dhs	CHICKEN ENCHILADA chicken, cheese, xauce in Moroccan crepe	70 dhs
TUNA/CHEESE MELT tuna, cheese, onions on Morocean crepe	60 dhs	TANGIA CHICKEN chicken, tangia spices, conscous	80 dhs
		AMLOU CHICKEN chicken in amlon satay sance, conscous	80 dhs

DESSERTS

AMLOU COOKIES VG GF amlou, peamut butter, maize crisps	20 dhs	FROZEN ORANGES VT GF served w/ natural or finit yognet	$25 \mathrm{\ dhs}$
CHOCO/AMLOU COOKIES amlou, chocolate, maize criqus VT GF	25 dhs	SEASONAL FRUIT VG GF just fruit!	30 dhs
SPICED ORANGES VG GF sliced oranges, cinnamon	$20 \mathrm{\ dhs}$	BANANA DELIGHT vg GF banana, amlou, mixed nuts	30 dhs
MOROCCAN CREPES VT/VG choose jam, chocolate or honey	$20 \mathrm{\ dhs}$	BANANA CREAM VG GF purced frozen banana, amfour	35 dhs

Add cheese to any dish for 10 dhs, or add chicken to any dish for 25 dhs. One serving each of bread & olives is free with a meal, or 5 dhs with a drink or for a second order. Substitute lentil creps or lettuce leaves for bread in any wrap or sandwich for a gluten free alternative. Hot sauce is available on request.
GF=Gluten Free VT=Vegetarian: VG=Vegan *=Seasonal. Tips for your servers are not included in your bill. If you are pleased with your server, please tip!

For our guests with **nut allergies**, our **chocolate** contains nuts, as well as all dishes containing **amlou**. For our **Jain** guests: we are happy to omit garlie and onions whenever possible, For our **lactose intolerant** guests: in addition to dishes with cheese & yogurt, our **waffles** contain dairy products.

INFORMATION ON YOUR PAYMENT OPTIONS, OUR PROFESSIONAL HENNA SERVICE, ART IN THE CAFE, OUR NON-PROFIT ASSOCIATION EL FENN MAROC AND YOUR HOSTS ON NEXT PAGE.







OUR HENNA SERVICE

We use only 100% natural henna, with no chemical additives. Our naqashas are professional artists with many years experience. We are the only henna provider in all of Morocco that has been certified by the International Certification for Natural Henna Arts, Our catalogs of henna designs are located on the ground floor, next to the reception desk. Please ask the receptionist to show you one of our catalogs and PLEASE BE SURE TO READ THE INSTRUCTIONS ON THE FIRST PAGE. When you have chosen your design and are ready to have your henna tattoo, tell the receptionist and he will escort you to the Peacock Salon for your henna experience.

CAFE ARTWORK

All of the artwork you see adorning the walls has been created in the cafe. Many of the pieces are collaborations between our naqashas and co-owner Lori K Gordon, an American artist with work in public and private collections worlwide, including the Smithsonian Institution and those of two United States presidents. All of the work on the ground floor is available for purchase. Please ask the receptionist for assistance in your purchase, and be assured that you are receiving a unique, handmade piece of art that is not available anywhere else in the country.

EL FENN MAROC

We work closely with El Fenn Maroc, a non-profit association we founded in 2015. Its mission is to support visual artists in Morocco and to preserve these artistic traditions. We collaborate with two organizations to enhance the lives of Moroccan youth. Open Doors Morocco and The Giving Lens, a Canadian based non-profit organization, bring us photographers from around the world for a two day immersive cultural experience for Moroccan kids.

YOUR HOSTS

Meet Lori K Gordon and Rachid Karkouch, co-owners and founders of Marrakech Henna Art Cafe. Rachid is a native Moroccan of Amazigh descent, and Lori made Marrakech her home in 2014. The partners are committed to providing guests with the best to be found in both the Western and Eastern traditions. Rachid can be found behind the reception desk, where he is always ready to greet visitors, help them with their henna tattoos, and answer any questions guests may have. Lori is the welcoming woman with the ready smile who usually has a paintbrush in hand. For more information on the cafe please log on to www.marrakechhennaartcafe.com and visit our Facebook and Instagram pages under the same name. For more information on Ms Gordon, log in to her site at www.lorikgordon.org and www.marrakechhennaartcollection.com.

PAYMENT OPTIONS

We accept Moroccan dirhams (dhs) and Euros at our current rate of exchange. We are happy to provide you with the courtesy of accepting credit/debit cards as well but we pass on to you the surcharge fee charged us. Currently, this surcharge is 3%.