

HELLO

مرحبا
marhabaan



MENU

قائمة طعام
qayimat taeam

OUR FAVES

MAKE IT A BOWL AT NO CHARGE, GLUTEN FRIENDLY OPTIONS AVAILABLE

MARRAKESH

BEEF TAGINE, CONFIT ONIONS,
GREENS, PICKLED CABBAGE,
ZOA GREEN

9.00

TANGIER

SHRIMP, CUCUMBER, TOMATO
CHERMOULA, GREENS, PICKLED
RED ONION CABBAGE

9.00

RABAT

POTATO CAKE, ZAALOUK, FAVA
HUMMUS, TOMATO
CUCUMBER, TOMATO
CHERMOULA, HARISSA AIOLI

7.00

FEZ

CHICKEN, PICKLES & OLIVES,
GREENS, RED HARISSA

8.00

KENITRA

BEEF KEFTA, TOMATO
CHERMOULA, TOMATO
CUCUMBER, PICKLED RED ONION
CABBAGE, RED HARISSA

8.00

CASABLANCA

LAMB MESHWI, TACTOUKA,
TOMATO CUCUMBER, PICKLED
RED ONION CABBAGE, ZOA
GREEN

9.00

CREATE YOUR OWN

STARTING AT 7.00

1 PICK YOUR BASE ALL OPTIONS ARE

- MOROCCAN PITA
- SAFFRON RICE
- WHITE BEAN
- COUSCOUS
- LENTILS
- GREENS

2 PROTEINS ALL OPTIONS ARE

- BEEF TAGINE +2
- KEFTA (BEEF MEATBALL) +1
- SHRIMP
- LAMB MESHWI +2
- CHICKEN CHERMOULA +1
- POTATO CAKE

3 DIPS + TOPPINGS ALL OPTIONS ARE

- ZAALOUK (EGGPLANT)
- SWEET POTATO
- FETA CHEESE
- FAVA BEAN HUMMUS
- GARBANZO SALAD
- PICKLED RED ONION CABBAGE
- CUCUMBER TOMATO
- EGG POTATO SALAD
- BEETS
- CINNAMON CARROTS
- PICKLES & OLIVES
- TACTOUKA (ROASTED PEPPERS & TOMATO)

4 SAUCES ALL OPTIONS ARE

- RED HARISSA
- TOMATO CHERMOULA
- LEMON OLIVE OIL
- ZOA GREEN
- GARLIC AIOLI
- ZESTY MINT AVOCADO YOGURT
- HARISSA AIOLI



CONTAINS NUTS



CONTAINS SHELLFISH



GLUTEN FRIENDLY



VEGETARIAN



SPICY

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW ANIMAL PROTEIN, ESPECIALLY IF YOU HAVE CHRONIC ILLNESS OR HAVE IMMUNE DISORDERS. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN. WHILE WE DO OUR BEST TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE ZOA MOROCCAN KITCHEN MENU ITEMS ARE 100% FREE OF ALLERGENS. OUR MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH GLUTEN, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER.



ZOA

ABOUT ZOA

ZOA's mission is to bring culturally authentic food to the world of fast casual dining.

Allow us to introduce you to the mouth-watering delights of my home, Morocco. These dishes are inspired by the simple street foods of my youth- sandwiches, salads and breads that I'm sure will delight! Welcome my friends, we look forward to sharing this experience with you...

Yalla Yalla!

--Chef Youssef Nafaa
Proprietor, ZOA

IN CASE YOU WERE WONDERING...

FOR THOSE WHO HAVE NEVER BEEN TO MOROCCO, WE PROVIDE AN EASY TERM DESCRIPTION SO YOU KNOW EXACTLY WHAT GOES IN OUR FOOD

TOPPINGS

ZAALOUK

A SAVORY SALAD WITH EGGPLANT, PAPRIKA, CRUSHED RED PEPPER, TOMATOES, SEA SALT AND CILANTRO

TACTOUCA

ROASTED RED PEPPERS, CHOPPED TOMATOES, GARLIC, AND FRESH PARSLEY

CUCUMBER TOMATO

REFRESHING SALAD WITH CHOPPED ONION, FRESH CUCUMBER, MINCED TOMATOES, CHOPPED PARSLEY

SAUCE

RED HARISSA

SPICY SAUCE WITH RED BELL PEPPERS, CHILI PEPPERS, GARLIC

SPICY GREEN ZOA

SPICY SAUCE WITH CILANTRO, CHOPPED JALAPENO, SMOKED PAPRIKA, CUMIN, YOGURT

TOMATO CHERMOULA

THE PUNGENT MOROCCAN HERB SAUCE THAT IS MADE WITH CHOPPED TOMATOES, MINCED GARLIC, GROUND CUMIN, SWEET PAPRIKA, FRESH CILANTRO AND PARSLEY

ZESTY MINT AVOCADO YOGURT

TRADITIONAL SAUCE WITH MINT, GARLIC, CUMIN LEMON AND CAYENNE

LEMON OLIVE OIL

LEMON INFUSED OLIVE OIL

PROTEINS

BEEF TAGINE

SUCCULENT BEEF, DICED TOMATOES, HARISSA, CINNAMON CARROTS, YELLOW ONION, GARLIC, CILANTRO COOKED IN A TRADITIONAL CLAY POT

LAMB MESHOUI

SLOW ROASTED LEG OF LAMB SHOULDER WITH GARLIC, SAFFRON, TURMERIC

CHICKEN CHERMOULA

SLOW COOKED CHICKEN IN A MOROCCAN SAUCE MADE OF CUMIN, PAPRIKA, CORIANDER, LEMON JUICE, GARLIC, PARSLEY AND FRESH CILANTRO

POTATO CAKE MAAKOUDA

MOROCCAN POTATO CAKES MADE WITH ONION, GARLIC, CUMIN, TURMERIC, CILANTRO, EGG

MORROCAN SHRIMP

SHRIMP MARINATED IN GARLIC, OLIVE OIL, PAPRIKA, CORIANDER, CUMIN, GINGER, LEMON JUICE

DESSERT

FRESH FRUIT

FRUIT MEDLEY

BAGHRIR

MOROCCAN PANCAKE SERVED WITH HONEY OR BUTTER



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