

CASA MORO

The **CASA MORO** kitchen is a combination of flavors, feelings & memory factors - some go to cooking school, some look for teacher, practice and study. Here we present kitchen from memory of moms, aunts, grandmoms, street vendors in the hood of Marrakech, Casablanca & fez. Bringing these flavors with the local ingredients, gives it an unique twist we call the **MAROCCAVIAN EFFECT** and still the rules stay the same,

BITS TO BEGIN KEMIA MOOD

THE DANCE OF THE 7 SALADS

Zalouk (eggplant), crumbled pumpkin seed, Fava beans with preserved lemon chermula, carrot, tomato, sweet pepper, cipollini onion, beetroot zatar & anis turnip **G, V**

BREWAT (SAMOSA) & ME

Brewat with seasonal vegetables or caramelized onion-chickpea-sumac or saffron sesame tofu **V**

FUNKY MALAFEL

Home made ras elhanout falafel, freekeh & vegan brown butter

MORO OLIVES

Olives, rosemary & marash pepper **G, V**

FUN MEETS FUNCTION

MORO BURGER

7 vegetables, harissa mayo, pink hummus, caramelized onion, kick pea, sesame V* with zatar sauté potatoes **G, V**

MORO TACOS (WITH MSEMEN OR TORTILLA)

Shakshuka, hummus, sweet harissa, chermoula pesto, preserved lemon, cilantro, sesame & pomegranate **V**

FUNKY FALAFEL

7 Vegetables, moro falafel, green chermoula, cilantro & pomegranate **G, V**

SIDE, FRONT & CENTER

[MADNESS PLATES]

CASABLANCA QUINOA FEAST & MALAFEL

Pink quinoa, 7 vegetables, Moro falafel, sweet harissa, cilantro, chermoula, pomegranate **G, V**

DARI COUSCOUS FEAST & BREWAT

Dari saffron couscous, 7 vegetables, brewat, sweet harissa, chermoula, pomegranate **V**

COUSCOUS BAR

Choose:

Dari saffron couscous pink quinoa
7 VEGGABLES: Carrot, zucchini, radish, sweet potato, pumpkin, cabbage, turnip

Topping: Caramelized onion, kick pea, brulée saffron apricot

Meat choose:

Merguez, Chicken or Kofta

Sauce: Hot or NOT

Now you can order **OUR FOOD TRUCK FOR CATERING AND EVENTS** in Helsinki, Vantaa & Espoo

Contact: Hanna.daoussi@gmail.com or hicham.daoussi5@gmail.com

*** YES WE'RE VEGAN & FREE STYLE THE HARMONY OF MORO AUTHENTIC & STREET FLAVOURS**

BACK TO BELDI FEAST

AUTHENTIC MOROCCAN FEAST [SERVES 2-4 PERSONS] TO BE ORDERED 1 WEEK BEFORE

Halima's heaven couscous /Vegan or free style **68 €**
Bastilla Fezia, pigeon OR duck **72 €**

The Classic: Preserved lemon chicken tagine **80 €**
Snapper OR Salmon with saffron, mushrooms, red chermoula With sauté potatoes OR patate OR couscous **95 €**

Mechoui, whole lambkin with sweet potatoes and Kemia bar (all 4 above) **165 €**

SWEET SPOT

Mint tea, Hot or NOT
Vegan Baklava
Sweet Heat watermelon

MORO SPECIAL VEGAN POP UP LUNCH 11.00-15.00 FROM MONDAY TO FRIDAY

THE 7 ELEMENTS: 1. Spice an Eghanout is verb 2. Dude Presen 3. Couscous there is how we roll 4. War The Way 5. Chermal Effect 6. Hasoned Heat 7. Tigne The ingenio

casamoro.fi



VIVA LA MOROCCAVIA!