



Shokran Moroccan Restaurant Chicago

Appetizers

- **Zaalouk \$5**
Roasted eggplant cooked with fresh tomatoes, virgin olive oil, cilantro, garlic and spices
- **Taktouka \$5**
Roasted green peppers and tomatoes flavored with virgin olive oil and special Moroccan spices.
- **Hummus \$4**
The classic chickpea puree with tahini, lemon & olive oil.
- **Bakola \$4**
A salad of cooked spinach, green olives, garlic, Moroccan spices and preserved lemon.
- **Veggie Sampler \$7**
Tasting combination plate of carrots, bakola, zaalouk and taktouka.
- **Carrot Salad Julienne \$4**
carrots marinated in parsley, olive oil, Moroccan spices and preserved lemon.
- **Chicken Bastila \$7**
Baked phyllo dough stuffed with a layer of chicken, a layer of sauce cooked with eggs and a layer of crushed almonds, topped with sugar and cinnamon
- **Briwats \$5**
Moroccan style egg rolls stuffed with shrimp and seasoned vermicelli.
- **Merguez \$5**
Homemade beef and lamb sausage grilled to perfection and served with Dijon mustard.
- **Kefta \$5**
Moroccan meatballs simmered in Moroccan style tomato sauce.
- **Moroccan Salad \$5**
Romaine lettuce, tomato, green pepper, red onion, cucumber, green olives and feta cheese with homemade dressing
- **Shokran Salad \$5**
Mixed greens, raisons, apples, walnuts, and feta cheese with a rasp-
- **Harira \$4**
Traditional Moroccan tomato soup with lentils, chickpeas, rice, parsley, cilantro and spices

Couscous

- **Vegetarian \$14**
Bed of Moroccan couscous topped with a medley of seasonal vegetables.
- **Lamb \$16**
Bed of Moroccan couscous topped with tender braised lamb and seasonal vegetables.
- **Chicken \$15**
Bed of Moroccan couscous topped with marinated chicken breast and seasonal vegetables.
- **Merguez \$16**
Homemade sausage stuffed with ground lamb and beef, herbs and special spices served over Moroccan couscous with seasonal vegetables.
- **Sweet Chicken \$15**
Bed of Moroccan couscous topped with caramelized onions, raisins and almonds with Moroccan spices.



TAGINE

- **Lamb Atlas \$17**
Tender Lamb in a rich Moroccan stew with tomatoes and roasted green peppers.
- **Lamb Casablanca \$17**
Tender Lamb in a rich Moroccan stew with potatoes, olives and Moroccan spices.
- **Lamb Fez \$17**
Tender Lamb in a rich Moroccan stew with prunes, cinnamon, almonds and honey.
- **Lamb Marrakech \$18**
Tender Lamb in a rich Moroccan stew with heart of artichoke and green peas.
- **Kefta \$15**
Seasoned Moroccan meatballs cooked in a rich tomato sauce with olive oil, garlic and parsley.
- **Chicken Casablanca \$16**
Chicken breast in a rich Moroccan stew with potatoes, olives and Moroccan spices.
- **Chicken Meknes \$16**
Chicken breast in a rich Moroccan stew with carrots and green olives.
- **Moroccan Chicken \$16**
Chicken breast with saffron, olives and our homemade potato crisps.
- **Tilapia \$16**
Tilapia fillet slow cooked with charmoula, seasonal vegetables and fresh lemons.
- **Salmon . \$17**
Wild Salmon fillet slow cooked with charmoula, seasonal vegetables and fresh lemons.

Side Dishes

- Couscous \$5
- Roasted Veggies \$4
- Rice Pilaf \$3

Served with rice pilaf and roasted veggies

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- **Lamb Kebab \$13**
Lamb marinated with paprika , salt , pepper and olive oil.
- **Chicken Kebab \$12**
Chicken breast marinated with salt , pepper and olive oil.
- **Beef kebab \$13**
Rib-eye steak marinated with salt , parsley , pepper and olive oil.
- **Merguez \$13**
Homemade lamb and beef sausage with Moroccan spices.
- **Mixed Grill \$15**
Lamb, Chicken, Kafta and Merguez.

Chicken \$2 , Lamb \$3 , Beef \$3 , Merguez \$3 , Kafta \$2 .
From the Grill

EXTRA KEBABS

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