



Authentic Moroccan Cuisine

DINNER MENU

Open 6 days a week.

Tue, Wed, Thur, Sun 5:00am – 10:00pm

Fri, Sat 5:00am – 11:00pm

1653 Polk Street/Clay, San Francisco, CA 94109

Tel: 415-440-1718

www.TajineRestaurant.com

We accept Cash & Credit Cards

Planning a party?

Please let us know about it.

We will be happy to cater for you.

SOUP

HARIRA.....	Bowl 4
<i>Traditional lentil soup with vegetables in a special blend of spices</i>	

SALAD

ZAALOUK.....	7
<i>Eggplant, tomatoes, garlic and parsley cooked in olive oil</i>	
TAKTOUKA.....	7
<i>Bell peppers, tomatoes, parsley and garlic cooked in olive oil</i>	
SHALADA.....	6
<i>Tomatoes, green onions, and parsley with lemon juice and olive oil</i>	
FRESH BEET SALAD.....	7
<i>Beets, parsley, green onions and olive oil, garnished with boiled eggs</i>	
SPINACH SALAD.....	6
<i>Sauteed in garlic, lemon, olive oil, parsley, and spice</i>	
MOSAIC OF SALAD.....	10
<i>A taste of zaalouk, shalada, taktouka and fresh beets</i>	

APPETIZERS

CHICKEN BASTILLA.....	12
<i>Baked fillo dough stuffed with chicken, almonds, egg and topped with powdered sugar and cinnamon</i>	
VEGETARIAN BASTILLA.....	10
<i>Baked fillo dough stuffed with sweet vegetables, raisins, eggs almonds, and topped with powdered sugar and cinnamon</i>	
REGHAIF.....	8
<i>Baked bread stuffed with sautéed spicy ground beef and onions with shermoola</i>	
BROILED MERGUEZ (5 pieces).....	8
<i>Served with Moroccan bread</i>	
SPLIT PEA DIP.....	6
<i>Split pea prepared with garlic and olive oil</i>	

GRILLED SANDWICHES

Served on a French roll with choice of taktouka, or shalada and fries

LAMB KABAB.....	9	CHICKEN KABAB.....	9
<i>Marinated in an authentic blend of spices</i>		<i>Marinated in an authentic blend of spices</i>	
KUFTA KABAB.....	8	MERGUEZ.....	9
<i>Ground beef mixed with our special blend of spices</i>		<i>Sausage made with a traditional blend of spices</i>	

VEGETARIAN SANDWICHES

CASA.....	8	ASILA.....	8
<i>Fries, eggplant, and taktouka</i>		<i>Zaalouk, shalada, cucumber, and fries</i>	

KABAB PLATES

Served with homemade bread, zaalouk, shalada, and choice of rice or fries

LAMB.....	13	MERGUEZ.....	12
<i>Marinated in an authentic blend of spices</i>		<i>Lamb sausage made with a traditional blend of spices</i>	
KUFTA.....	12	BROCHETTE ROYALE.....	15
<i>Ground beef mixed with our special blend of spices</i>		<i>Combination of lamb, chicken and kufta served with zaalouk and shalada.</i>	
CHICKEN.....	12		
<i>Marinated in an authentic blend of spices</i>			

**Please ask us about the catch of the day.*

ENTRÉES

TAJINES

Served with homemade Moroccan bread

LAMB TAJINE.....	14
<i>Stewed lamb with prunes and roasted almonds</i>	
TAJINE OF WHITE BEANS.....	12
<i>Served with a choice of lamb, beef or merguez</i>	
TAJINE BAQUERRI.....	12
<i>Beef with artichoke hearts and peas</i>	
TAJINE GHANEMY.....	14
<i>Lamb with artichoke hearts and peas</i>	
DAJAJ MEQUALLI.....	11
<i>Chicken with olives and preserved lemon</i>	
KUFTA TAJINE.....	11
<i>Ground meat balls sautéed in olive oil with red bell pepper, tomatoes, garlic and eggs</i>	
TAJINE AL HOUTT.....	14
<i>Fish Tajine prepared in sharmoula sauce, veggies, olive oil, and spices</i>	

VEGETARIAN TAJINES

Served with homemade Moroccan bread, rice or couscous

CASA TAJINE.....	9
<i>Green beans and potatoes prepared with olive oil, garlic, and spices</i>	
FASSI TAJINE.....	9
<i>Artichoke heart and peas prepared with olive oil and spices</i>	
BERBER TAJINE.....	9
<i>Carrots, potatoes, and olives prepared with olive oil and spices</i>	
LAADASS.....	8
<i>Lentil prepared with B nut squash, garlic, olive oil and spices</i>	

COUSCOUS

VEGETARIAN COUSCOUS.....	11
<i>Turnips, carrots, squash, zucchini and tomatoes sauce</i>	
LAMB COUSCOUS.....	14
<i>Stewed lamb and vegetables</i>	

COUSCOUS MECHOU

LAMB MECHOU (KABAB).....	14
<i>Broiled lamb with vegetables over couscous</i>	
CHICKEN KABAB.....	12
<i>Broiled chicken with vegetables over couscous</i>	
MERGUEZ.....	13
<i>Broiled lamb sausages with vegetables over couscous</i>	
ROYAL (LAMB - CHICKEN - MERGUEZ).....	15

SIDE ORDER

BEANS.....	3
RICE.....	3
COUSCOUS.....	3

MOROCCAN DESSERT

MOST OF OUR DESSERT CONTAIN NUTS

HOME MADE SHEPAKIA (1 piece).....	3
<i>Made of flour, anis, sesame seeds, honey and orange blossom water</i>	
BAKLAVA.....	3
MOROCCAN COOKIE PLATER.....	5

DRINKS

MOROCCAN MINT TEA (POT).....	sm 3
	lg 5
MOROCCAN ICE TEA.....	2
SODA.....	2
ORANGINA.....	3
APPLE JUICE.....	3
BOTTLE WATER.....	2
SPARKLING WATER.....	3

7 Magazine

Eat + Drink Awards 2007

At Tajine you are for the moroccan fare,
which is simply delicious.

A Star is Reborn.

A beloved moroccan spot makes its
comeback By DeanFaustman...

The Chronicle

Sublime is the only word for "Tajine's Chicken
b' Steeya..."

SF Weekly 2007

Best of San Francisco Best Morrocan

The Examiner

Patricia Unterman: "Tajine is an eater's dream.
Mohammed makes one of the best b'stilla
I have ever eaten. I almost hate to tell you about this tiny spot.
But such honest, heartfelt, generous cooking deserves..."

San Francisco Magazine

"At Tajine everything smacks so deliciously
of the home country."

TODO Guide Magazine

Savory Moroccan dishes and sauces reign supreme
at this miniature eatery.

Zagat 2007-2009

Chef-owner Mohamed Ghaleb's "super-authentic"
Morroccan "home cooking" brings Casablanca to
Polk Gulch via dishes such as the "very well-prepared"
namesake lamb tajine and chicken b'steeya...

Talk of the Town 2009

★★★★ – Excellence in Customer Satisfaction

United States Commerce Association

2009 San Francisco Award