NAGILA MOROCCAN CUISINE

Lunch Menu

Moroccan Flavors, Made Fresh

Appetizers, hummus & soup

Appetizers



Moroccan Cigars **$18**

Spicy

Served with tahini, pickled vegetables and our signature Nagila sauce.



Fried Cauliflower **$14**

Served with sweet chili sauce.



Fibi Pastels **$16**

Fried potato patties served with pickled vegetables and Nagila sauce.



Wings (Grilled) **$18**

GF

Twelve wings tossed in your choice of harissa aioli, our signature Nagila sauce or sweet chili sauce.



Israeli Salad **$14**

GF

Chopped cucumbers, tomatoes, red onions, radish, parsley and our house dressing.

Add grilled chicken or pargiot +$10.
Add beef asado +$12.



Fried Eggplant Fan **$15**

Served with tahini, Nagila sauce and pickled vegetables.

Nagila Salatim **$32**

GF

Selection of fresh made daily salads, served with warm frena bread.

Hummus Platters



Hummus Nagila **$16**

GF

Tahini, boiled egg, cooked chickpeas and our signature Nagila sauce.



Hummus Mushroom **$18**

GF

Sautéed with caramelized onions.



Hummus Asado **$22**

Shredded beef with our signature Nagila sauce.

Soups

Ask about our soup of the day.



Bold spices. Fresh ingredients.
A taste of Morocco.

NAGILA MOROCCAN CUISINE

Lunch Menu

Moroccan Flavors, Made Fresh

From the grill & Moroccan kitchen

Main Entrees

SKEWERS



Kebob — $28
GF



Pargiot — $26
GF



Merguez — $26
GF / Spicy



Steak Entrecote — $34
GF

FROM THE KITCHEN



Beef Asado — $28



Grilled Lamb Chop — $72
GF



Meatballs — $26
GF



Jerusalem Mix — $28



Ribeye — 16 oz $52 / 22 oz $67

Grill Chicken Breast — $26
GF

Schnitzel — $26

Choose any two sides: rice, Israeli salad, roasted potatoes or roasted vegetables.

Nagila Signatures

1 PERSON



Couscous Veggies — $18



Couscous Agadir — $22

FEEDS 2-4 PEOPLE



Couscous Agadir — $64
Traditional Moroccan couscous topped with caramelized onions, raisins, dried fruits, toasted almonds, walnuts and warm spices.



Couscous Marrakech — $46
Authentic Moroccan couscous served with vegetables.
Add chicken +$10 each. Add beef (spicy) +$12 each.



Grill Platter — $175
A mixed grill featuring skewered beef kebob, chicken pargiot, merguez, shredded beef and a 16 oz ribeye. Served with fries, grilled vegetables and our signature Nagila sauce.

NAGILA MOROCCAN CUISINE

Lunch Menu

Moroccan Flavors, Made Fresh

Sandwiches, burgers, kids meals & sweet finishes

Sandwiches



Sabich **$16**
With hummus, fried eggplant, boiled eggs, pickles, Israeli salad, amba and tahini sauce.

Schnitzel **$22**
With hummus, fried eggplant, purple cabbage and Nagila sauce.

Pargiot **$22**
With hummus, Israeli salad, Nagila and tahini sauce.

Kebob **$23**
With hummus, Israeli salad, grilled onions, Nagila and tahini sauce.

Beef Asado **$23**
With hummus, grilled vegetables, Nagila and tahini sauce.

Meatballs **$23**
With fried eggplant and matbucha.

Burgers



Classic Beef **$22**
Served on a toasted bun with lettuce, tomato, red onion and a side of fries.



Nagila **$32**
Shredded beef with grilled onions, harissa aioli, lemon aioli and grilled hot peppers.

Add-ons +$3 each: sunny-side up egg, grilled mushrooms, grilled peppers or hot peppers.

Kids Meals

FOR KIDS 12 AND UNDER



Chicken Fingers **$13**
Served with your choice of fries or rice.



Meatballs **$13**
Served in red sauce with fries or rice.

Desserts



Malabi **$10**
GF
Topped with crushed pistachios and rose water syrup.



Sfinj **$8**
Traditional Moroccan doughnuts dusted with powdered sugar and served with honey.



Vanilla Halva Ice Cream **$10**
Parve vanilla ice cream with shredded halva, crushed pistachios and caramel syrup.

HOT DRINKS

Turkish Coffee **$3.50**

Moroccan Tea **$3.50**

Please note: Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.