



SHOKRAN

Authentic Moroccan Cuisine



Menu

Shokran (sho'kron) - An expression of gratitude or the delight of an act received by or done for someone.

Open for DINNER

Contact our event planner to assist you with your next Moroccan themed event. Belly Dancer available upon request!

Mon -Thur 5 PM to 10 PM

Sat 4PM to 11 PM

Fri 5 PM to 11 PM

Sun 4 PM to 10 PM

773-427-9130

4027 West Irving Park Road, Chicago, IL 60641



Hot Appetizers

Chicken Bastilla

A traditional dish inspired by Spanish culture. Served as a first course at Moroccan weddings. Baked phyllo dough stuffed with a layer of chicken, a layer of eggs cooked in a special sauce, and finished with a layer of almond paste with orange blossom water. 11

Shrimp

Spicy garlic jumbo shrimp simmered in fresh tomatoes, crushed chili peppers and spices. 10

Kefta

Moroccan meatballs simmered in Moroccan style tomato sauce. 9

Merguez

Homemade beef and lamb sausage grilled to perfection and served with Dijon mustard. 7

Briwats

Moroccan style egg rolls stuffed with shrimp and seasoned vermicelli. 7

Cold Appetizers

Veggie Sampler

Tasty combination plate of our house appetizers: carrots, bakola, zaalouk and taktouka. 10

Zaalouk

Roasted eggplant cooked with fresh tomatoes, virgin olive oil, cilantro, garlic and spices. 6

Taktouka

Roasted green peppers and tomatoes flavored with virgin olive oil and special Moroccan spices. 6

Bakola


A salad of cooked spinach, red olives, garlic, Moroccan spices and preserved lemon. 6

Carrot Salad

Julienne carrots marinated in parsley, olive oil, Moroccan spices and preserved lemon. 5

Hummus

The classic chickpea puree with tahini, lemon & olive oil. 6





Soups and Salads

Harira

Traditional Moroccan tomato soup with lentils, chickpeas, rice, parsley, cilantro and spices. Cup 4 Bowl 6

Moroccan Salad

Romaine lettuce, tomato, green pepper, red onion, cucumber, red olives and feta cheese with homemade dressing. 8

Shokran Salad

Mixed greens, raisins, apples, walnuts, and feta cheese with a raspberry vinaigrette. 8

Beet Salad

Roasted beets and tomatoes tossed with julienne red onions. Marinated in parsley, olive oil and fresh lemon juice. 8

Cucumber Salad

Diced cucumbers, tomatoes, red onions and parsley, tossed in house vinaigrette. 8

From the Grill

Served with Rice Pilaf and Roasted Vegetables

Mixed Grill

A selection of Moroccan style kebabs: Lamb, Chicken, Kefta and Merguez. 19

Lamb Kebab

Two skewers of marinated lamb kebab with paprika, salt and olive oil. 17

Chicken Kebab

Two skewers of marinated chicken kebabs with salt, pepper and olive oil. 15

Merguez

A traditional Moroccan sausage made in house consisting of ground lamb, beef and savory spices. 16

Kefta Kebab

Ground beef marinated with spices and parsley. 16





Lamb Tagine

Marrakech

Tender Lamb in a rich Moroccan stew with heart of artichoke and green peas. 20

Lamb Atlas

Tender Lamb in a rich Moroccan stew with tomatoes and roasted green peppers. 20

Lamb Casablanca

Tender Lamb in a rich Moroccan stew with potatoes, olives and Moroccan spices. 20

Lamb Fez

Tender Lamb in a rich Moroccan stew with prunes, cinnamon, almonds and honey. Garnished with hard boiled eggs 20

Kefta

Seasoned Moroccan meatballs cooked in a rich tomato sauce with olive oil, garlic, parsley and with or without eggs. 18

Chicken Tagine

Chicken Casablanca

Chicken breast in a rich Moroccan stew with potatoes, olives and Moroccan spices. 18

Chicken Fes

Chicken breast cooked with Apricots, Raisins, Caramelized Onions, Honey, Cinnamon and topped with Almonds. 19

Moroccan Chicken

Chicken breast with saffron, olives, preserved lemon and our homemade potato crisps. 18

Fish and Vegetable Tagine

Salmon

Fresh Salmon filet slow cooked with charmoula, vegetables and fresh lemons. 20

Tilapia

Tilapia filet slow cooked with charmoula, vegetables and fresh lemons. 18

Vegetable Tagine

A delectable mixture of carrots, red potatoes, artichoke hearts, peas and tomatoes. Slow cooked in olive oil and Moroccan spices. 16



Couscous

Couscous is made from small grains of semolina, coated with finely ground wheat flour.

Royal

A combination of tender lamb, grilled chicken and merguez sausage on a bed of Moroccan couscous. 24

Lamb

Moroccan couscous topped with tender braised lamb and vegetables. 20

Sweet Lamb

Braised lamb shank over a bed of couscous with caramelized onions, raisins and roasted almonds. 20

Chicken

Moroccan couscous topped with marinated chicken breast and vegetables. 18

Merguez

Homemade sausage stuffed with ground lamb and beef, herbs and special spices served over Moroccan couscous with vegetables. 20

Sweet Chicken

Bed of Moroccan couscous topped with chicken, caramelized onions, raisins and almonds with Moroccan spices. 18

Vegetarian

Moroccan couscous topped with a medley of vegetables. 16

Side Dishes and Drinks



Couscous 7

Rice Pilaf 6

**Moroccan
Spicy Potatoes** 7

Roasted Vegetables

Broccoli, zucchini, squash
and peppers 7

Moroccan Mint Tea 2.

Benjamin Tea 2.5.

Regular Coffee 3

Coke Products

Coke, Diet Coke, Sprite, Mr. Pibb, Fanta 2.25



Moroccan Cuisine

Moroccan cuisine is extremely diverse, thanks to Morocco's interaction with other cultures and nations over the centuries. Moroccan cuisine has been subject to Berber, Moorish, and Arab influences. The cooks in the royal kitchens of Fez, Meknes, Marrakesh, Rabat and Tetouan refined it over the centuries and created the basis for what is known as Moroccan cuisine today.

Ingredients

Morocco produces a large range of Mediterranean fruits and vegetables and even some tropical ones. Common meats include beef, lamb, chicken and seafood, which serve as a base for the cuisine. Characteristic flavorings include lemon pickle, cold-pressed, unrefined olive oil and dried fruits.

Spices and other flavorings

Spices are used extensively in Moroccan food. Although spices have been imported to Morocco for thousands of years, many ingredients, like saffron from Tiliouine, mint and olives from Meknes, and oranges and lemons from Fez, are home-grown. Common spices include karfa (cinnamon), kamoun (cumin), kharkoum (turmeric), skinjbir (ginger), libzar (pepper), tahmira (paprika), anise seed, sesame seeds, qesbour (coriander), and zaafran beldi (saffron). Common herbs include mint and 'maadnous' (parsley).

Moroccan food is flavorful but not hot spicy.

Main dishes

The main Moroccan Berber dish most people are familiar with is couscous, the old national delicacy. Lamb and beef are the most commonly eaten red meat in Morocco. Poultry is also consumed, and the use of seafood is increasing in Moroccan cuisine. Among the most famous Moroccan Berber dishes are Couscous, Pastilla (also spelled Bsteeya or Bestilla), Tajine, Tanjia and Harira. Although the latter is a soup, it is considered as a dish in itself and is served as such or with dates.

Salads

Salads include both raw and cooked ingredients, served either hot or cold. Cold salads include zaalouk, an eggplant and tomato mixture, and taktouka a mixture of tomatoes, green peppers, garlic and spices.

Beverages

The most popular drink is green tea with mint. Traditionally, making good mint tea in Morocco is considered an art form and the drinking of it with friends and family is often a daily tradition. The pouring technique is as crucial as the quality of the tea itself. Moroccan tea pots have long, curved pouring spouts and this allows the tea to be poured evenly into tiny glasses from a height. Finally, the tea is accompanied with hard sugar cones or lumps.