



THAÏJINE

MOROCCAN RESTAURANT

BREAKFAST





BERBER

400

MOROCCAN BREAD, 3 EGGS, KIRI CHEESE, HALAL COLD CUTS, CHEESE, OLIVES, OLIVE OIL, MOROCCAN TEA OR NESPRESSO COFFEE.



MOROCCAN

400

MSEMEN, BAGHRIR, HONEY, NUTELLA, AMLOU, ORANGE JUICE, MOROCCAN TEA OR NESPRESSO COFFEE.



ROYAL

600

MOROCCAN BREAD, 3 EGGS, KIRI CHEESE, HALAL COLD CUTS, CHEESE, OLIVES, OLIVE OIL, MSEMEN, BAGHRIR, HONEY, NUTELLA, AMLOU, ORANGE JUICE, MOROCCAN TEA OR NESPRESSO COFFEE.



MSEMEN

150

TRADITIONAL HOMEMADE MOROCCAN LAYERED PANCAKE, CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE.



BAGHRIR

100

TRADITIONAL MOROCCAN THOUSAND-HOLE PANCAKE, LIGHT AND FLUFFY.



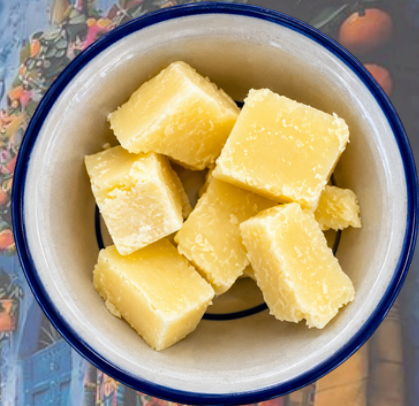
HALAL COLD CUTS & KIRI CHEESE OMELETTE **250**

GENEROUS OMELETTE FILLED WITH HALAL COLD CUTS AND KIRI CHEESE. (EXTRA BREAD BASKET: 50 THB)

EXTRAS 50THB



HONEY



CHEESE



NUTELLA



OLIVES



AMLOU



KIRI CHEESE

EXTRAS 50THB

EXCEPT HOMEMADE HARISSA AND HARD-BOILED EGGS: 30 THB
TFAYA: 100 THB



BREAD



EGGS



PRESERV
ED
LEMON



SWEET
ONIONS



SAUCE



HARISSA



THAÏJINE MOROCCAN RESTAURANT

STARTERS





CARROT SALAD

150

FRESH CARROTS SEASONED WITH LEMON, OLIVE OIL, GARLIC, FRESH HERBS, AND ORIENTAL SPICES.



MOROCCAN SALAD

150

FRESH MOROCCAN SALAD MADE WITH TOMATOES, CUCUMBERS, ONIONS, PEPPERS, FRESH HERBS, AND A HOMEMADE OLIVE OIL AND LEMON DRESSING.



TAKTOUKA

160

MOROCCAN SALAD MADE WITH ROASTED PEPPERS AND SLOW-COOKED TOMATOES, SEASONED WITH GARLIC, OLIVE OIL, AND ORIENTAL SPICES.



ZAALOUK

160

MOROCCAN EGGPLANT CAVIAR SLOW-COOKED WITH TOMATOES, GARLIC, OLIVE OIL, AND ORIENTAL SPICES.



CIGAR BRIOUATS

220

GOLDEN AND CRISPY PASTRY FILLED WITH MINCED BEEF, MELTED CHEESE, AND ORIENTAL SPICES.



CHICKEN PASTILLA

350

CRISPY THIN PASTRY FILLED WITH SEASONED CHICKEN, ALMONDS, CINNAMON, AND MOROCCAN SPICES.



FRENCH FRIES

100

POTATOES, SALT.



HARIRA

150

TRADITIONAL MOROCCAN SOUP MADE WITH TOMATOES, LENTILS, CHICKPEAS, FRESH HERBS, AND AROMATIC SPICES.



LOUBIA

200

TRADITIONAL MOROCCAN LOUBIA MADE WITH WHITE BEANS, TOMATOES, GARLIC, AND ORIENTAL SPICES.



THAIJINE MOROCCAN RESTAURANT

LUNCH





CHICKEN TAGINE WITH OLIVES

450

MOROCCAN-STYLE SLOW-COOKED CHICKEN WITH OLIVES, PRESERVED LEMON, AND AROMATIC SPICES, SERVED WITH HOMEMADE FRIES AND MOROCCAN BREAD.



BEEF TAGINE WITH OLIVES

500

MOROCCAN-STYLE SLOW-COOKED BEEF WITH OLIVES, PRESERVED LEMON, AND AROMATIC SPICES, SERVED WITH HOMEMADE FRIES AND MOROCCAN BREAD.



KEFTA TAGINE WITH EGG

400

MEATBALLS SLOW-COOKED IN A MOROCCAN SPICED TOMATO SAUCE, SERVED WITH EGGS AND MOROCCAN BREAD.



BEEF TAGINE WITH PRUNES

550

FLAVORFUL BEEF TAGINE WITH PRUNES AND ROASTED ALMONDS, DELICATELY SEASONED WITH CINNAMON AND MOROCCAN SPICES, SERVED WITH MOROCCAN BREAD.



CHICKEN RFISSA

500

TRADITIONAL MOROCCAN RFISSA MADE WITH SLOW-COOKED CHICKEN, LENTILS, AND MSEMEN SOAKED IN A FLAVORFUL ORIENTAL SAUCE.



TFAYA COUSCOUS

600

TRADITIONAL MOROCCAN COUSCOUS TOPPED WITH BEEF OR CHICKEN, CARAMELIZED ONIONS, RAISINS, AND CHICKPEAS.



CHICKEN COUSCOUS

450

TRADITIONAL MOROCCAN COUSCOUS WITH CHICKEN, SEASONAL VEGETABLES, CHICKPEAS, FINE SEMOLINA, AND TFAYA.



BEEF COUSCOUS

500

TRADITIONAL MOROCCAN COUSCOUS WITH BEEF, SEASONAL VEGETABLES, CHICKPEAS, FINE SEMOLINA, AND TFAYA.



ROYAL COUSCOUS

650

TRADITIONAL MOROCCAN COUSCOUS WITH CHICKEN, BEEF, MERGUEZ SAUSAGE, SEASONAL VEGETABLES, AND TFAYA, SERVED WITH FINE SEMOLINA.



MIXED GRILL

750

A GENEROUS SELECTION OF CHARCOAL-GRILLED MOROCCAN SPECIALTIES: KEFTA, MERGUEZ, CHICKEN SKEWERS, BEEF SKEWERS, AND LAMB CHOPS, SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



KEFTA PLATE

450

FLAVORFUL MINCED MEAT SKEWERS MARINATED WITH MOROCCAN SPICES, CHARCOAL-GRILLED AND SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



MERGUEZ PLATE

500

CHARCOAL-GRILLED MERGUEZ SAUSAGES, SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



CHICKEN SKEWERS

400

TENDER CHICKEN PIECES MARINATED WITH ORIENTAL SPICES, CHARCOAL-GRILLED AND SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



BEEF SKEWERS

450

MOROCCAN-STYLE MARINATED BEEF SKEWERS, CHARCOAL-GRILLED AND SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



LAMB CHOPS

500

LAMB CHOPS MARINATED WITH MOROCCAN HERBS AND SPICES, CHARCOAL-GRILLED AND SERVED WITH HOMEMADE FRIES AND A FRESH SEASONAL SALAD.



THAÏJINE MOROCCAN RESTAURANT

DRINKS



SOFTS



COCA-COLA	80
COCA-COLA ZERO	80
SPRITE	80
FANTA ORANGE	80
SCHWEPPE'S LEMON	80
MINERAL WATER	50
EVIAN	100
SAN PELLEGRINO	150
ORANGINA BOTTLE	150
CAPRI-SUN	100





FRESH FRUIT JUICE

FRESH ORANGE JUICE	180
WATERMELON JUICE	150
PINEAPPLE JUICE	150
MANGO JUICE	150
APPLE JUICE	180

TEISSEIRE SYRUPS IMPORTED FROM FRANCE

GRENADINE • PEACH • MINT • LEMON • PASSION FRUIT •
STRAWBERRY

SYRUP WITH MINERAL WATER	100
SYRUP WITH SAN PELLEGRINO	180



COFFEE & HOT DRINKS

NESPRESSO COFFEE	80
ESPRESSO	80
LONG COFFEE	100
COFFEE WITH MILK	120
MOROCCAN TEA	150





THAIJINE STORY

THAIJINE'S STORY BEGAN DURING THE COVID-19 PANDEMIC.

AT THAT TIME, WE WERE SIMPLY TOURISTS IN THAILAND.

**AS MANY BUSINESSES WERE CLOSED, MANY FRENCH RESIDENTS WERE
LOOKING FOR COMFORTING FLAVORS AND A TASTE OF HOME.**

**WE STARTED COOKING MOROCCAN DISHES AT HOME TO KEEP OURSELVES
BUSY, EARN SOME EXTRA INCOME, AND MOST IMPORTANTLY, BRING JOY TO
THE PEOPLE AROUND US.**

**IN THE BEGINNING, WE PERSONALLY DELIVERED ORDERS BY SCOOTER ACROSS
PHUKET.**

LITTLE BY LITTLE, CUSTOMERS DISCOVERED OUR CUISINE AND SUPPORTED US.

**THANKS TO WORD OF MOUTH, OUR PROJECT GREW FASTER THAN WE EVER
EXPECTED.**





WE OPENED OUR FIRST SMALL RESTAURANT IN PATONG WITH JUST 25 SEATS.

TODAY, THANKS TO OUR CUSTOMERS, THAJINE WELCOMES UP TO 85 GUESTS.

SINCE THE BEGINNING, OUR GOAL HAS BEEN SIMPLE: TO INTRODUCE AUTHENTIC MOROCCAN CUISINE THROUGH GENEROUS AND TRADITIONAL DISHES.

EACH RECIPE REFLECTS A PART OF OUR CULTURE, OUR HISTORY, AND OUR PASSION FOR SHARING.

SOME OF OUR CUSTOMERS HAVE BEEN WITH US SINCE THE VERY FIRST SCOOTER DELIVERIES, AND THAT MEANS A GREAT DEAL TO US.

SEEING OUR GUESTS RETURN, DISCOVER OUR SPECIALTIES, AND ENJOY OUR FOOD IS OUR GREATEST REWARD.

THANK YOU TO EVERYONE WHO HAS SUPPORTED US FROM THE VERY BEGINNING.

THE THAJINE JOURNEY CONTINUES EVERY DAY BECAUSE OF YOU.

