



ARGANA

FINE MOROCCAN CUISINE

2 N. Lansdowne Avenue
Lansdowne, PA 19050

484 • 461 • 9595

HOURS

Sunday - Thursday
11 am – 10 pm

Friday - Saturday
11 am – 11 pm

www.arganarestaurant.com



on Facebook:

arganacuisine

SOUPS

HARIRA	3.99
<i>Morocco's famous tomato and lentil soup, fragrantly seasoned with ginger, pepper, and cinnamon, plus a robust quantity of fresh herbs including cilantro, parsley, celery and onion.</i>	
LENTIL	3.99
<i>In a light and healthy onion broth</i>	
VEGETABLE	3.99
<i>Combination of vegetables, Moroccan spices, fresh herbs in a healthy broth</i>	

APPETIZERS

BABA GANOUIJ	5.75
<i>Eggplant paste made from fresh smoked eggplant blended with tahini, lemon juice, olive oil and herbs. Served with pita bread</i>	
HUMMUS	4.99
<i>A blend of chick peas, Tahini, lemon juice, olive oil and herbs. Served with pita bread.</i>	
TABOULI	4.99
<i>Bulgur, tomato and finely chopped herbs, seasoned with olive oil, lemon juice and salt</i>	
FALAFEL	4.99
<i>Chick pea patties served with our homemade sauce (4 pieces)</i>	
SPINACH PIE	4.99
<i>Flaky phyllo dough stuffed with spinach, onions, and seasonings</i>	
COMBINATION PLATTER	11.95
<i>Hummus, Baba Ganouj, 4 pices of falafel. Served with pita bread.</i>	

SALADS AND SIDES

All served with Pita Bread

	SIDE	FULL
EGGPLANT (Moroccan Ratatouille)	3.75	6.75
<i>Grilled and sautéed with garlic, Moroccan spices and herbs</i>		
CARROT SALAD	3.75	6.75
<i>Steamed and sautéed with garlic and Moroccan spices and herbs</i>		
BEET SALAD	3.75	6.75
<i>Steamed and sautéed with garlic and Moroccan spices and herbs</i>		
CUCUMBER SALAD	3.75	6.75
<i>Diced cucmbers with onions and tomatoes</i>		
TCHAKCHOUKA	3.75	6.75
<i>Grilled green peppers sautéed with tomatoes and garlic</i>		
MOROCCAN MIXED SALAD		9.75
<i>A mix of all sides above.</i>		

SANDWICHES

All sandwiches are wrapped in pita bread and served with onions, lettuce, tomatoes, and pickles

SHAWARMA	6.55
<i>Choice of chicken or beef, broiled and seasoned</i>	
FALAFEL	6.55
<i>Two chick pea patties</i>	
KEFTA	6.75
<i>Seasoned minced sirloin beef slowly grilled to perfection.</i>	
MERGUEZ	6.55
<i>Moroccan sausage, a mix of lamb beef and spices.</i>	
FISH	6.75
<i>Seasoned whiting grilled to perfection.</i>	
VEGETARIAN	6.75
<i>Sautéed red bell peppers, avocado, onions and tomatoes.</i>	

ENTREES

Tajine is berber dish slow-cooked at low temperatures, resulting in a stew of tender meat, aromatic vegetables and sauce, and served with Moroccan bread.

LAMB TAJINE	11.75
<i>Tender lamb with prunes and onions</i>	
CHICKEN TAJINE	11.75
<i>With your choice of either olives and lemons or seasonal vegetables</i>	
KEFTA TAJINE WITH EGGS	9.75
<i>Seasoned ground beef with tomato sauce and a drop of fresh eggs</i>	
CHICKEN KABOB	10.95
<i>Marinated diced chicken skewer served with grilled vegetables and rice pilaf</i>	
LAMB KABOB	12.95
<i>Marinated lamb cubes skewer served with grilled vegetables and rice pilaf</i>	
COUSCOUS	
<i>One of the staple foods in Morocco. A berber pasta dish of semolina served with a meat or vegetable stew spooned over it</i>	
<i>with vegetables</i>	8.95
<i>with chicken, onions and raisins</i>	9.95
<i>with vegetables and your choice of chicken, beef or lamb</i>	11.95

SEAFOOD

SEAFOOD PASTILLA	12.95
<i>Flaky phyllo dough stuffed with shrimp, vermicelli, carrots and mushrooms</i>	
SHRIMP KABOB	12.95
<i>Marinated shrimp on a skewer served with grilled vegetables and rice pilaf</i>	
FISH TAJINE	12.95
<i>Marinated fish of the day served with vegetables</i>	

SIDE DISHES

RICE PILAF	3.25
FRENCH FRIES	3.25
MOROCCAN OLIVES	3.25
COUSCOUS	3.25

DESSERT

BAKLAVA	3.55
<i>Layered Phylo dough with ground nuts topped with honey syrup</i>	
MOROCCAN COOKIES	3.75
CHABAKIA	3.75
<i>Sesame cookie shaped into a flower, fried and coated with honey</i>	

BEVERAGES

MOROCCAN TEA <i>Green tea with fresh mint</i>	CUP 1.75	POT 5.75
FOUNTAIN SODA		1.95
COFFEE		1.75