



La Brasserie de la Bavaroise
Incontournable pour les gourmets...
Tél : 05 22 311 760
www.labavaroise.ma



La Bodéga de Casablanca
Tapas, salsa et corrida !
Tél : 05 22 541 843
www.bodega.ma



La Sqala
Boulevard des Almohades, Casablanca
Tél : 05 22 260 960 | 05 22 262 029
www.sqala.ma



/La Sqala



/lasqala



Tony Jacklin Club House
Bouskoura Golf City
Tél : 05 22 320 774/75
www.restopro.ma



Osteria Di Casa
Avenue des mimosas,
intersection Boulevard Chefchaoui,
Ain sebâa. Casablanca,
Tél : 05 22 661 309 - www.osteria.ma

April 2025



Awaken your senses...



Marhaban Bikoum

Welcome to Sqala

*On the land of the setting sun,
Al Maghrib (Morocco),*

*"Sqala" comes from the Sabir language
and holds several meanings: the stopover,
the fortification, the alternate stop. Sabir,
spoken in the ports of North Africa
by sailors, corsairs, and merchants, naturally
incorporates contractions from
Mediterranean languages
(e.g., tomobil, comira, fifty fifty, el barco).*



*On the land of the setting sun,
Hospitality is not a legend...*

*It is therefore with pleasure and conviviality
that we welcome you today
around a table at Sqala.*

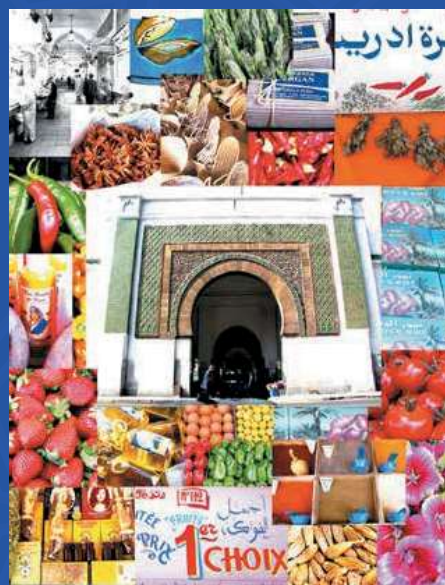
*Our « ambassadors » responsible
for serving you in this garden
will be at your disposal,
in the hope of fulfilling your desires
and ensure that you feel here like home...*

April 2025



At Sqala

*The products that we use for
the elaboration of our dishes,
are of controlled
designation of origin by us.
We look for them ourselves
where they are cultivated and grown*



You are:

*A company, a club, an association,
an individual, delights your guests
with the warmth and emotion
of major events
Sqala can organize the event
on your behalf to ensure that your
celebration is unlike any other.*

*Cocktail parties, weddings, coffee breaks,
product launches, birthdays...*

From 20 to 800 people !



Contact Allal Naime

Tél. : 05 22 260 960/05 22 262 029 - Fax : 05 22 262 035

E-mail : allal.naime@restopro.ma



DESSERTS

*Traditional Coffee Tiramisu 60 dh
with Salted Butter Caramel*

*Milk pastilla 50 dh
with Orange Blossom*

Assortment of Moroccan Pastries 65 dh

*Rose Macaron 65 dh
with Vanilla Cream and Red Fruits*

*Frozen Nougat 55 dh
with Dried Fruits (Figs, Dates, Almonds,
Walnuts) and Orange Blossom*

*Crunchy Hazelnut 75 dh
with Vanilla Ganache*

*Saffron Crème Brûlée 65 dh
with Pistil and Orange*

Seasonal Fruit Salad 50 dh

*Sqala Gourmet Coffee 95 dh
(Macaron, Chocolate Royale, Crème Brûlée,
Tiramisu, Almond Financier, Chocolate Cookie)*



ICE CREAM & SORBETS 65 dh

*Vanilla, red fruit, selon, mango, pistachio
lemon, chocolate, strawberry*

Cocktails of fresh fruit juices



*Assortment of cocktails 60 dhs
"Exotic, Corsair, Ambassador, Dakar"*

*Corsair Juice 50 dhs
"Peach, Strawberry, Pineapple, Cardamom"*

*Dakar Juice 45 dhs
"Grapefruit, Mango, Papaya, Strawberry"*

*Exotic Juice 50 dhs
"Pineapple, Mango, Papaya, Banana,
Guava, Kiwi, Grapefruit"*

*Ambassador Juice 55 dhs
"Milk, Date, Almond, Orange Blossom"*

*Governor Juice 40 dhs
"Orange, Carrot, Apple, Ginger"*

*Banana Juice 35 dhs
Orange Juice 30 dhs
Green Detox Juice 40 dhs
Red Detox Juice 40 dhs*

Water from the Atlas

<i>Mineral water 150 cl</i>	<i>20 dh</i>
<i>Mineral water 50 cl</i>	<i>15 dh</i>
<i>Oulmés 1 lt</i>	<i>20 dh</i>
<i>Soda can 33 cl</i>	<i>30 dh</i>
<i>Red bull 25cl</i>	<i>50 dh</i>
<i>Beer without alcohol</i>	<i>50 dh</i>

Breakfast!

From 08h00 to 12H00

Breakfast Sqala

Orange juice, Coffee or tea
Butter, Olive Tapenade,
Jam, Amlou (Almond and Argan Paste)
Honey, Moroccan Pancakes (Baghrir)
Semolina Cakes (Harcha)
Doughnuts (Sfinge)
Scrambled Eggs with Khlai
(Preserved Meat) in a Tajine
Fresh Cheese and Olives
Seasonal Fruit Salad
Dried Fruit Mix

For one person 95 dh For two persons 170 dh

Moroccan Pancakes (Baghrir)
Stuffed Crepes (Msamen)
Semolina Cakes (Harcha)
Doughnuts (Sfinge)
40 dh

Semolina Cakes (Harcha, 2 pieces) 25 dh
Doughnuts (Sfinge, 3 pieces) 25 dh
Moroccan Pancakes (Baghrir, 3 pieces) 25 dh
Stuffed Crepes (Msamen, 2 pieces) 25 dh
Moroccan pastries 65 dh

Coffee & Teas

Espresso 	30 dh
Decaffeinated 	30 dh
Brewed Coffee (Grain)	25 dh
Latte	30 dh
Noussnouns	30 dh
(Half Coffee, Half Milk)	
Coffee with Cream	30 dh



TAGINES

Beef Shank Tajine 160 dh
with Apricot

Chicken Tajine 175 dhs
with Preserved Lemon

Fish Tajine 140 dhs
with Potatoes, Bell Peppers,
Tomatoes, and Onions

Lamb Tajine 160 dhs
with Peas and Seasonal Vegetables

Beef Collar Tajine 150 dhs
with Caramelized Onions and Raisins

Seasonal Vegetable Tajine 65 dhs
with Spices

Kebab/Maghdour Tajine 95 dhs
(Minced Meat with Egg)

Weekly Specials

Monday

Seffa/Madfouna 105 dh
(Sweet Vermicelli with Hidden Meat)

Tuesday

Mronzia with Lamb Sweetbreads 165 dh

Wednesday

Stuffed Coquelet (Young Chicken) 130 dh

Thursday

Rfissa with Free-Range Chicken 170 dh

Friday

Sqala Couscous 145 dh
with Seven Vegetables and Tfaya
(Caramelized Onions)

Saturday

Marrakech-Style Tanjia 155 dh

Sunday

Boulfaf (Lamb Liver Skewers) 170 dh

From the Grill

FISH

(Sea Side - Subject to Availability)

Fisherman's Platter 195 dh
with Anise-Scented Carrot/Mousseline

Red Mullet Fillet 155 dh
with Mushroom and Spinach Fricassée

Grilled Swordfish Pavé 170 dh
with Pesto Linguine

St. Pierre (John Dory) Fillet 195 dh
with Venere Rice and Parmesan Foam

Grilled Plancha Prawns 195 dh
with Rice Linguine and Asian-Scented
Sautéed Vegetables

MEAT LAND SIDE

Chicken Supreme 125 dh
with Darphin Potatoes and Quail Egg

Confit Lamb Shoulder/Medaillon 185 dh

Grilled T-Bone Steak 210 dh
with Potato Gratin

Sqala Kefta 105 dh
with Tomato and Grilled Onion

Assorted Skewers 145 dh
(Beef, Chicken, Lamb, Kefta)

Chicken Skewer 95 dh

Beef Skewer 155 dh

Lamb Skewer 155 dh

Special child

Chicken Burger 85 dh

Beef Burger 95 dh

Tea time Sqala

From 16h00 to 19h00

Sqala Afternoon Snack 110dh

Coffee or tea of Your Choice
Assortment of Fruit Juice Cocktails
(Exotic, Ambassador, Dakar, Corsair)

Harira (Moroccan Soup)
Dates, Chebakia (Honey Pastries)
Hard-Boiled Egg

Stuffed Crepes (Msamen),
Moroccan Pancakes (Baghrir)

the Traditional

Assortment of Moroccan pancakes 40 dh
Moroccan Pancakes (Baghrir)
Stuffed Crepes (Msamen)
Churros, Jam-Filled Beignet

Sqala Gourmet Coffee 95 dhs
Macaron, Chocolate Royale, Crème Brûlée,
Tiramisu, Almond Financier, Chocolate Cookie

Churros 35 dhs

Jam-Filled Beignet 25 dhs

Harira (Moroccan Soup) 50 dhs

Chebakia with Dates and Eggs

Stuffed Crepes (Msamen, 2 pieces) 25 dhs

Moroccan Pancakes (Baghrir, 3 pieces) 25 dhs

Semolina Cakes (Harcha, 2 pieces) 25 dhs

Teas 20 dh

Mint from Meknes, Lemon grass mint,
Pennyroyal mint, Peppermint Marrakchi

Infusion 30 dh



*On the country of the setting sun,
the food is prepared by women,
the grill by men following the rhythm of earth
and charcoal, spices, chillies, fresh herbs,
vegetables and fruits of thousands of smells
At Sqala all the product used
in our kitchen are 100% Moroccan*



At Sqala

*the product used
in our kitchen are 100% Moroccan*

STARTERS

*Octopus Targa 95 dh
with Caramelized Onions and New Potatoes*

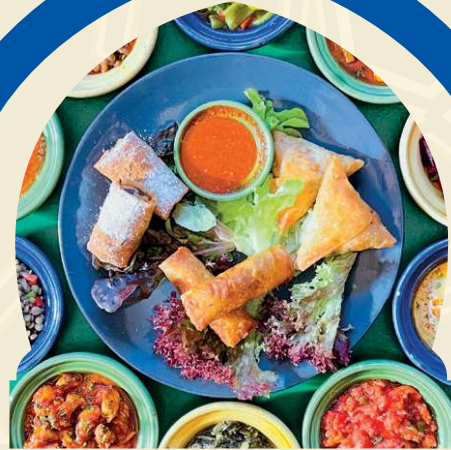
*Stuffed Sardines 70 dh
with Olive Tapenade*

*Goat Cheese Log Gratinated 95 dh
with Honey and Homemade Gingerbread*

*Primavera Salad 75 dh
with Cherry Mozzarella and Garlic
Croutons*

Moroccan Salad 60 dhs

*Caesar Salad 95 dh
with Quail Egg, Stracciatella, Croutons,
and Seven-Spice Chicken*



KEMIA

Moresque (Small Plates) 105dh

*Liver, Carrots with Chermoula
Zaalouk (Moroccan Eggplant Salad)
Chekchouka (Spiced Tomato and Pepper Stew)
White Beans with Cumin*



KEMIA

Sqalla (Small Plates) 105dh

*Grated Beetroot with Ginger,
Moroccan-Style Mussels
Eggplant Caviar
Qnawi-Style Fava Beans with Pumpkin
Basil Hummus*



Brionates (Moroccan Stuffed Pastries)

*Assorted Brionates 135 dh
(Seafood, Chicken, Meat)*

*Seafood brionates 130 dh
(Chicken Brionates, Meat Brionates)*

Chicken Brionates 90 dh

*Kefta brionates 95 dh
(Minced Meat)*