



# Tokyo Let's Eat & Drink Guide No.100

## Le Maghreb

Moroccan & Mediterranean Cafe Restaurant

Dining Around Tokyo

TEL 03-3709-2664

If Morocco isn't your cup of tea together with a cool mix of Mediterranean meals and sublime interior design, then it is worth a wander out west to Futaba tamagawa's newest eatery, a minutes from the station. Only a few weeks old but bustling with the dining scene in an 'original, authentic and relaxing' eating experience, Le Maghreb, whose French/Moroccan fusion name means source of sunset i.e. the region of Algeria, Tunisia and Morocco, offers a slice of the Middle East on your doorstep.

Upon entering the cafe, the customer is struck by the fresh, clean lines of the blue and white designed interior evoking images of summer and the sea, and also reminiscences of past Mediterranean holidays. Symbols of North Africa abound with the stucco ceiling panels, blue and white floor tile details and white minaret sculpted kitchen alcove, indeed everything is 100% Moroccan-inspired, stresses co-owner, hand-crafted by locals, from the copper wash basin to the ceramics on display which are also on sale. Designs range from turquoise and blue pure silver-tipped rice bowls to curious, conversation piece ashtrays.

Particularly impressive are the suspended blue and orange lanterns dangling like bejewelled silver earrings set against the storkness of the white walls, royal blue pines and matching tablecloths. Providing a respite from the heat, customers can drift out to North African, Middle Eastern and other sounds such as Khaled, Mami with the Sting Desert base remix and Shukra, the upcoming Lebanese dha currently taking the us charts by storm. Simultaneously the music doesn't stop when it's time to powder your nose as it is aired through to the bathroom. As dusk falls, pastel lanterns glow and gorgeous lit church candles add to the relaxed atmosphere coupled with the kaleidoscopic gems dancing on the wall from the multi-colored glass lamp above the huge imported mirror.

Moroccan cuisine is currently gaining momentum with a huge following in the fashionable dining circles of Europe with delicious, healthy dishes like couscous. Recommended by their chef, Le Maghreb's couscous is a tasty concoction of wheat grain and meat and vegetables and forms one of the choices on the lunch menu. For ¥950, the customer can select from 6 dishes including spicy minced meat kebab, tagine, a stewed chicken or beef blend with tomato, potato or a vegetable, eggplant stuffed with meat and stewed in a tomato sauce and meatballs with tomato sauce and fluffy scrambled egg.

Set meal courses are offered from ¥3,800, listing delights such as 'Briwat' (Moroccan-style pizza, chicken or minced beef) and 'Babaganoug' (grilled eggplant in garlic and marinated in olive oil) providing a vegetarian option. A treat from the dessert cabinet such as chocolate cake can be followed by coffee or that Moroccan Mint Tea, which upon pouring from its traditional silver Madaïnesque teapot tastes soothing and forms a fine accompaniment to a sweet delicacy. Moroccan and Algerian wines are well represented with an array of fruity reds, dry whites and sweet roses to tempt your thirsty palette. Champagne, beer, cocktails and other beverages are also available. Furthermore, mention 135 on a visit in August and get 20% off your meal for a limited period of one month only.

Whether its lunch you opt for from 11:30am to 3:00pm or a romantic dinner from 6pm to midnight or just a coffee or tea terrace from 1am to 5:30pm, open everyday excluding Wednesday, Le Maghreb's unique ambience and exotic cuisine should make your venture into the North African & Mediterranean world of Moroccan food a truly memorable Arabian delight.



**OPEN** Everyday 11:00am-0:00am  
 11:00am-5:30pm (Cafe Time) 11:30am-3:30pm (Lunch Time)  
 6:00pm-0:00am (Dinner Time) Closed: Wednesday

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