

TAGINE
chezmomo

Our History

Founder of Tagine Chez Momo

Born and raised in Paris, Chef Momo (*founder of Tagine*) has been lulled since his early childhood by the flavours and smells of the spices of his mother's traditional tagines. Momo has a rather atypical background as nothing led him to believe he would one day become the **proud owner and chef of the best restaurant in Bali** (voted by TripAdvisor as the No. 1 restaurant out of 7,283 restaurants in Bali).

As a young man, Momo grew up with flavours of his childhood, nostalgia and the desire to share his first love of cooking pushed him to **learn from his mother the secrets of traditional recipes and the artisanal know-how of North African cuisine.**

After listening assiduously to his mother's advice, Momo decided to open his first Moroccan restaurant "TAGINE Chez Momo" in Seminyak Bali in 2018.



The Place

Material:

Inside the Restaurant



Tile Flooring



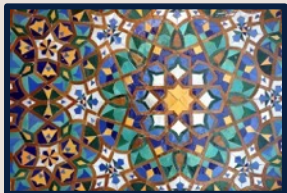
Carpet Flooring



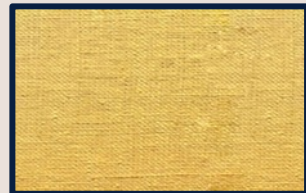
Wall Tadelakt



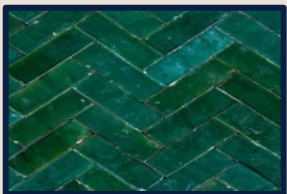
Wall Tadelakt



Wall Tadelakt



Ceiling Fabric



open kitchen wall



Common area floor

Vision:

A space where the passion for homemade Moroccan & Algerian food recipes and socializing under the North African décor makes us feel immediately welcome in the restaurant. The concept behind Tagine Chez Momo is to create a blend of flavours, smells, warm colours, and North African traditional décor, all in one location.

A place for everyone where you feel welcome and home the moment you enter inside the restaurant.

Come visit us and experience a unique and authentic atmosphere, you'll be back again.

Specifications:

Each unit shall have a minimum size of 3,000 square feet. The exact location shall be subject to both parties' approval.

The Place



"Tagine Chez Momo" in Seminyak, Indonesia is certainly one of the most diverse and delicious cuisines you can try.

Algerian and Moroccan couscous or tagine are just some of the North African dishes known and loved by the restaurant's guests, but there are so many others that are equally delicious and worth trying.

Step into our beautiful desert tent design restaurant, lit by handmade Moroccan lanterns. The tagine takes the food on a journey through Algeria & Morocco. Sit under the washed wooden ceiling and enjoy a feast of fresh, good food with Chef Momo's homemade recipes.

The Menu



The Menu



The social aspect of Moroccan & Algerian home dining, the menu items are prepared with the intention of sharing, allowing diners to sample the mouth-watering flavours . Tagine is the ideal place to discover authentic North African cuisine with a touch of home cooking.

The Menu



It aims to create a magical restaurant by offering an elegant North African atmosphere where customers are welcomed by a traditional Moroccan decor.

Reviews



Food amazing ! Wonderful service !

Food amazing! One of the best food i ate in Bali. Service amazing nice and really caring about you! I had the tajine and my friend the couscous and it was absolutly wonderful! Will recommend 100% !

Excellent

Amazingly delicious ! Great food, atmosphere, service! Everything was absolutely perfect, definitely a MUST 🥰

Amazing food, amazing service.

Amazing food, amazing service. Everything was perfect. Will definitely go back. Thank you to Momo for his hospitality.



Arvind Mohindra

Absolutely the best Moroccan / Algerian food on Planet Bali. Loved the warm company of our host and owner who too extremely special care of the order. Food is 10 stars. Will be back again and again. Couscous and Lamb Tagine took me back to my last trip to Marrakesh! Authentic! Highly recommended!

Alex Semenov

Wow. Just amazing food 10/10. Owner was nice and very welcoming. Explained everything from first appetizer to main dish. Had great experience. Will be back for sure. If you in Bali, its a MUST visit place

What Do We Offer ?

WE BRING



CONCEPT



MENUS



FOOD PROGRAM



BEVERAGE PROGRAM



RECIPES



TRAINING



PRE-POST OPENING
ASSISTANCE



RESTAURANT OPERATIONS MANUAL

TAGINE

IDENTITY GUIDELINES MANUAL



MARKETING & BRAND GUIDELINES



BACK OF THE HOUSE PROGRAMMING
ASSISTANCE AND GUIDANCE



AUDIT



APPROVED SUPPLIERS

Key Facts

RESTAURANT INSIGHT



LOCATION – To be discussed



CUISINE – Moroccan



ALCOHOL – Yes (but not mandatory)



SHISHA – Yes (outdoor) but not mandatory



INDOOR SMOKING AREA – No



INDOOR CAPACITY – 120 (depends on location)



OUTDOOR CAPACITY – 60 (depends on location)



TOTAL CAPACITY – 180 (depends on location)



EXPERIENCE – Unique Food Experience

Visit us:

WWW.TAGINECHEZMOMO.COM

Contact us: contact@dask.fr