

SOUPS

HARIRA – 5 -

An authentic Moroccan soup made of lentils, tomatoes and chickpeas

SOUP OF THE DAY – 5 -

Please inquire with server

STARTERS

CALAMARI – 11 -

Fried calamari served with Moroccan chermoula tomato sauce

MOROCCAN HUMMUS - 7 -

A classic with a twist: a hearty dip topped with fresh Moroccan spices then garnished with whole chickpeas, drizzled with olive oil and topped with cilantro

FALAFEL – 8 -

Vegetarian falafel served with a side of sesame tahini

VEGETARIAN MOROCCAN CIGARS – 8 -

Carrots, cabbage and zucchini with Moroccan spices wrapped delicately in phyllo dough

SHRIMP MOROCCAN CIGARS – 8 -

Vermicelli, shrimp, onion, garlic, parsley and tomato paste wrapped in phyllo dough

MOROCCAN SALAD SAMPLER

For two - 14 • For four - 18 • Family - 25

Moroccan salads consisting of zalouk, an eggplant salad, marinated beets, carrots with chermoula, taktouka, a tomato and roasted pepper salad and bakoula, a spinach salad

**Please alert your server to any food allergies*

TAJINES

A tajine is a Moroccan clay vessel used to stew meats and vegetables. Traditionally cooked over hot coals, the conical shaped top allows the steam to rise to the top and seep down the sides enveloping the contents to a delectable savory finish

CASABLANCA TAJINE – 21 -

Marinated lamb, prunes and roasted almonds sprinkled with sesame seeds

FEZ TAJINE – 20 -

Marinated lamb with potatoes, olives and lemon

MARRAKESH TAJINE – 20 -

Marinated lamb with artichokes and peas

SAHARA TAJINE – 19 -

Marinated chicken with preserved lemon and olive

NOMAD TAJINE – 19 -

Marinated chicken, raisins, caramelized onion and cinnamon

ATLAS TAJINE – 19 -

Marinated chicken, pears, caramelized and onion drizzled with honey

MOGADOR TAJINE – 23 -

Marinated filet of cod served in chermoula tomato sauce, garnished with olives and lemons

VEGETARIAN TAJINE – 18 -

A medley of marinated seasonal vegetables

CHICKEN BASTILLA

Bastilla is a sweet and savory Moroccan pie, consisting of marinated chicken, roasted almonds, parsley, cilantro, eggs, cinnamon and powdered sugar wrapped in phyllo dough and baked to a crispy perfection

CHICKEN BASTILLA – 22 -

**Please alert your server to any food allergies*

COUSCOUS

Pronounced (kooos-kooos) originated in North Africa. Closely related to pasta, with one main difference, the Durham Wheat that is ground into tiny pellets. These pellets are then steamed until they are light and fluffy

CHICKEN COUSCOUS – 19 -

Marinated chicken, caramelized onions, raisins and chickpeas in a sweet and savory sauce

LAMB COUSCOUS – 20 -

Marinated lamb served with a medley of freshly cut, seasonal vegetables

SEVEN VEGETABLE COUSCOUS – 18 -

A medley of freshly cut, seasonal vegetables

BROCHETTE

LAMB BROCHETTE – 21 -

Marinated lamb skewers served with a medley of freshly cut, seasonal vegetables

CHICKEN BROCHETTE – 18 -

Marinated chicken skewers served with a medley of freshly cut, seasonal vegetables

DESSERTS

BAKLAVA – 4 -

MOROCCAN ORANGE SALAD – 5 -

STRAWBERRY CHEESECAKE – 6 -

MOROCCAN MINT TEA FOR TWO – 5 -

**Please alert your server to any food allergies*

THE CASABLANCA FEAST

WEEKEND PRE-FIXED MENU
\$32 PER PERSON

MOROCCAN HUMMUS AND PITA

A classic with a twist: a hearty dip topped fresh Moroccan spices then garnished with whole chickpeas, drizzled with olive oil and topped with cilantro

MOROCCAN SALAD SAMPLER

Moroccan salads consisting of zalouk, an eggplant salad, marinated beets, carrots with chermoula, taktouka, a tomato and roasted pepper salad and bakoula, a spinach salad

CHOICE OF NOMAD TAJINE OR ATLAS TAJINE OR VEGETARIAN TAJINE

The Nomad Tajine consists of marinated lamb shank, onions and raisins

The Atlas Tajine consists of marinated chicken, pears, cinnamon and caramelized onions

The Vegetarian Tajine consists of a medley of seasonal, slow cooked vegetables

SEVEN VEGETABLE COUSCOUS

Fine couscous with a medley of fresh cut, seasonal vegetables

DESSERT & TEA

Moroccan Mint Tea and Baklava

**no substitutions, please*

LUNCH MENU

BEEF OR CHICKEN GYRO – 9 -

Shredded romaine lettuce with plum tomatoes, onions, cucumbers and tzatziki sauce wrapped in a pita and served with a side of saffron rice

LAMB BURGER – 9 -

Smoky, aromatic ground sirloin served on a brioche bun with lettuce and tomatoes drizzled with minty yogurt sauce and served with a side of saffron rice

FALAFEL PITA – 9 -

Lettuce, tomatoes, onions, hummus and sesame tahini sauce served with a side of saffron rice

CLASSIC NICOISE SALAD – 11 -

Solid white-meat tuna, green beans, grape tomatoes, diced potatoes, red onions and hardboiled eggs served over spring mix

MEDITERRANEAN KALE SALAD – 11 -

Marinated grilled chicken, chickpeas, tomatoes and red onions served over organic baby kale

MOROCCAN STRAWBERRY SALAD – 11 -

Marinated grilled chicken, toasted almonds, goat cheese, strawberries, tomatoes and red onions served over spring mix

CASABLANCA TAJINE – 15 -

Marinated lamb with prunes, roasted almonds and sprinkled with toasted sesame seeds

SULTAN TAJINE – 14 -

Marinated chicken with preserved lemons and olives

MARRAKECH COUSCOUS – 15 -

Marinated chicken with raisins, cinnamon, caramelized onions and chickpeas

VEGETARIAN COUSCOUS – 14 -

A medley of freshly cut, seasonal vegetables

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