



## — Soups —

**HARIRA** - 5 -

An authentic Moroccan soup made of lentils, tomatoes and chickpeas

**SOUP OF THE DAY** - 5 -

Please inquire with server

## — Starters —

**CALIMARI** - 11 -

Fried calamari served with Moroccan chermoula tomato sauce

**MOROCCAN HUMMUS** - 7 -

Hearty dip with fresh Moroccan spices, 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 -

**MOROCCAN SALAD SAMPLER**

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

Zalouk (eggplant), marinated beets, bakoula (spinach), carrots with chermoula and potatoes.

# — Tajines —

*A tajne 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 olives

## **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 in a delicious chermoula 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 all wrapped in Filo dough and baked to a crispy perfection – 22 –*

## —❖— *Couscous* —❖—

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

### **CHICKEN COUSCOUS** – 19 –

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

### **LAMB COUSCOUS** – 20 –

Marinated lamb with a medley of fresh cut seasonal vegetables

### **COUSCOUS ROYAL** – 22 –

A combination of marinated lamb, chicken and kefta (beef), with a medley of freshly cut seasonal vegetables

### **SEVEN VEGETABLE COUSCOUS** – 18 –

A medley of freshly cut seasonal vegetables

## —❖— *Brochette's (kabobs)* —❖—

### **LAMB BROCHETTE** – 21 –

Three skewers of tender marinated lamb with a side of saffron rice and vegetables

### **CHICKEN BROCHETTE** – 18 –

Three skewers of tender marinated chicken with a side of saffron rice and vegetables

### **KEFTA BROCHETTE** – 19 –

Three skewers of smoky ground sirloin with a side of saffron rice and vegetables

## —❖— *Desserts & Mint-Tea* —❖—

*Moroccan Mint Tea, Assorted Pastries & Moroccan Orange Salad*

*Salad contains sliced oranges with orange blossom water, cinnamon, sugar and sprinkled with fresh mint leaves.*

**For two 9 / Each additional guest 4**

## LUNCH MENU

**BEEF OR CHICKEN GYRO - 9 -**

Shredded romaine lettuce with plum tomatoes, onions, cucumbers and tzatziki sauce wrapped in a pita 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 over organic baby kale

**MOROCCAN POMEGRANATE SALAD - 11 -**

Marinated grilled chicken, toasted almonds, goat cheese, 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 seasonal vegetables



## **WEEKEND PRE-FIXE MENU**

- \$32 PER PERSON -

### **The Casablanca Feast**

#### **- 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**

Four Moroccan salads consisting of zalouk (eggplant salad), marinated beets, carrots with chermoula and potatoes and bakoula (spinach salad).

#### **- CHOICE OF SAHARA TAJINE OR CASABLANCA TAJINE**

The Sahara Tajine consists of marinated chicken, preserved lemons and olives.

The Casablanca Tajine consists of marinated lamb, prunes, roasted almonds and sprinkled sesame seeds.

#### **- SEVEN VEGETABLE COUSCOUS**

Fine couscous served with a medley of fresh cut, seasonal vegetables.

#### **- DESSERT & TEA**

Moroccan Mint Tea and Baklava

\*no substitutions, please

**WEEKEND PRE-FIXE MENU**

- \$32 PER PERSON -

**The Vegetarian Feast**

**- 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**

Four Moroccan salads consisting of zalouk (eggplant salad), marinated beets, carrots with chermoula and potatoes and bakoula (spinach salad).

**- VEGETARIAN TAJINE**

Consists of a medley of seasonal, slow cooked vegetables.

**- SEVEN VEGETABLE COUSCOUS**

Fine couscous served with a medley of fresh cut, seasonal vegetables.

**- DESSERT & TEA**

Moroccan Mint Tea and Baklava

\*no substitutions, please