

Appetizers

مقبلات

APPETIZER COMBINATION FOR TWO ^{Our Best Seller!}

Beef brewat rolls, chicken bastilla and jasmina salad \$16.95

MOROCCAN SALAD COMBINATION FOR TWO ^{New Item!!}

Green pepper and tomato, marinated olives, carrots, potatoes and cucumber salad \$13.95

HARIRA SOUP

Traditional hearty soup with tomatoes, eggs, lentils and beef \$5.95

BEEF BREWAT ROLLS

Baked layers of thin pastry filled with seasoned minced beef, fried and sprinkled with cinnamon and powdered sugar \$7.95

SEAFOOD BASTILLA

Baked layers of thin pastry filled with grouper, shrimps and mushrooms \$9.95

CHICKEN BASTILLA

Baked layers of thin pastry filled with minced chicken and almonds, sprinkled with cinnamon and powdered sugar \$8.95

GOAT CHEESE WITH CRISPY BREAD FOR TWO ^{New Item!}

Mixture of cheese and kalamata olives served with tabouleh, red pepper sauce and balsamic vinegar reduction \$13.95

MUSSELS CASABLANCA FOR TWO (P.E.I.) ^{New Item!}

Steamed mussels served with capers, tomatoes and light saffron cream sauce \$13.95

ASSORTED MEDITERANEAN SALADS FOR TWO ^{New Item!!}

Falafel, sundried tomatoes hummus, roasted eggplant purée and tabouleh \$12.95

Moroccan Specialties

أطباق مغربية

COUSCOUS

The national Moroccan dish – steamed tiny semolina pasta

Beef \$27.95 **Lamb Shank** \$27.95

Chicken \$26.95 **Vegetables** \$20.95

Couscous M'Rouzia ^{New Item!!} \$28.95

braised beef served with, prunes, balsamic vinegar, honey, sesame seeds and eggs

SHISH KEBAB

Grilled tenderloin of beef and mushrooms served with hummus \$28.95

ROAST LAMB MESHOUI

Lamb shank braised in natural juice served with roasted eggplant purée, zucchini, capers lemon confit and tomatoes \$27.95

LEMON CHICKEN

Braised half chicken with garlic, green olives and preserved lemon \$25.95

CHICKEN KEBABS

Brochettes of chicken breast, mushrooms, in herbs and spices \$24.95

MOGADOR FISH TAGINE ^{New Item!!}

Marinated fish with olives, lemon confit, potatoes, green peppers and chermula sauce \$27.95

Taste of Morocco ... Try one of our Traditional Feasts

Royal Feast

JASMINA SALAD

Lettuce, tomato, olives, feta cheese in mustard vinaigrette

SEAFOOD BASTILLA

Layers of thin pastry filled with grouper, shrimp and mushrooms

LEMON CHICKEN

Braised chicken seasoned with green olives and preserved lemon

ROAST LAMB MESHOUI

A Moroccan tradition – roasted lamb shank in natural juices

COUSCOUS WITH SEVEN VEGETABLES

National dish – steamed tiny semolina pasta served with seasoned vegetables

ASSORTED MOROCCAN PASTRIES

\$45 per person

Marrakesh Feast

HARIRA SOUP

A hearty soup with tomatoes, eggs, lentils and beef

BEEF BREWAT ROLL

Layers of thin pastry stuffed with seasoned minced beef, fried & sprinkled with cinnamon

MARRAKESH MIX GRILL

Tenderloin of beef shish kebab

Lamb merguez sausage

Marinated chicken kebab

Served with

Fresh herbs roasted potatoes

ASSORTED MOROCCAN PASTRIES

\$42 per person

Desserts

BASTILLA

Crispy leaves of pastry topped with vanilla cream & sprinkled with cinnamon, powdered sugar and toasted almonds

Bastilla for One \$7.95 Bastilla for Two \$8.95

MARRAKESH DELIGHT

Fresh fruit salad topped with mint ice cream, toasted almonds and orange blossom water \$5.95

MOROCCAN SYMPHONY

Assorted Moroccan baklavas \$6.95

Sales Tax and Gratuity Not Included

An 18% service charge will be added to parties of 6 or more