

DINNER MENU

Everyday

6 pm - 10 pm

STARTERS

Briouat with Fresh Cheese and Green mix— 18.00

crispy brick sheet

Flavors of Morocco — 19.00

zaalouk, grilled pepper salad, cucumber, tomato and onion salad

Moroccan Soup — 15.00

tomato-based Moroccan Harira soup made with legumes like lentils and chickpeas

Zaalouk — 12.00

Moroccan salad of cooked eggplants and tomatoes

Cucumber, Tomato and Onion Salad— 12.00

Warm Goat Cheese Salad— 18.00

Baked Brie from the Oven— 15.00

DRINKS & DESSERTS

Coffee and Sweets— 12.00

coffee or tea with 3 pastries of the day

Moroccan Mint Tea — 8.00

Date & Walnut Cake — 8.00

Assortment Shooter — 12.00

rotating selection of lemon, chocolate, or raspberry mousse

MAIN COURSES

Chicken Pastilla— 24.00

crispy chicken puff pastry with caramelized almonds and onions accompanied by a small green salad

Candied Chicken Tagine— 27.00

slow cooked chicken with olive, potato, and lemon

Lemon Chicken Tagine— 26.00

slow cooked chicken with lemon and olives

Lamb Shank Tagine — 32.00

lamb slowly cooked with prunes and apricots

Vegetarian Berber Tagine — 25.00

with fennel, carrots, potatoes, and zucchini

Fish Tagine — 32.00

red snapper fillet, peppers, tomatoes & potatoes
cumin

Royal Couscous — 35.00

slow cooked halal beef shank with a selection of vegetables

Vegetarian Couscous — 32.00

seven various vegetables including squash, turnips, sweet potatoes, cabbage, and chickpeas

B.Y.O.B

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