



APPETIZERS 13

Zaalouk	\$5.00
roasted eggplant cooked with fresh tomatoes, virgin olive oil, cilantro, garlic and spices	
Taktouka	\$5.00
roasted green peppers and tomatoes flavored with virgin olive oil and special moroccan spices.	
Hummus	\$4.00
the classic chickpea puree with tahini, lemon & olive oil.	
Bakola	\$4.00
a salad of cooked spinach, green olives, garlic, moroccan spices and preserved lemon.	
Veggie Sampler	\$7.00
tasting combination plate of carrots, bakola, zaalouk and taktouka.	
Carrot Salad Julienne	\$4.00
carrots marinated in parsley, olive oil, moroccan spices and preserved lemon.	
Chicken Bastila	\$7.00
baked phyllo dough stuffed with a layer of chicken, a layer of sauce cooked with eggs and a layer of crushed almonds, topped with sugar and cinnamon	
Briwats	\$5.00
moroccan style egg rolls stuffed with shrimp and seasoned vermicelli.	
Merguez	\$5.00
homemade beef and lamb sausage grilled to perfection and served with dijon mustard.	
Kefta	\$5.00
moroccan meatballs simmered in moroccan style tomato sauce.	
Moroccan Salad	\$5.00
romaine lettuce, tomato, green pepper, red onion, cucumber, green olives and feta cheese with homemade dressing	
Shokran Salad	\$5.00
mixed greens, raisons, apples, walnuts, and feta cheese with a rasp-	
Harira	\$4.00
traditional moroccan tomato soup with lentils, chickpeas, rice, parsley, cilantro and spices	

COUSCOUS 5

Vegetarian	\$14.00
bed of moroccan couscous topped with a medley of seasonal vegetables.	
Lamb	\$16.00
bed of moroccan couscous topped with tender braised lamb and seasonal vegetables.	
Chicken	\$15.00
bed of moroccan couscous topped with marinated chicken breast and seasonal vegetables.	
Merguez	\$16.00
homemade sausage stuffed with ground lamb and beef, herbs and special spices served over moroccan couscous with seasonal vegetables.	
Sweet Chicken	\$15.00
bed of moroccan couscous topped with caramelized onions, raisins and almonds with moroccan spices.	
TAGINE 10	
Lamb Atlas	\$17.00
tender lamb in a rich moroccan stew with tomatoes and roasted green peppers.	
Lamb Casablanca	\$17.00
tender lamb in a rich moroccan stew with potatoes, olives and moroccan spices.	
Lamb Fez	\$17.00
tender lamb in a rich moroccan stew with prunes, cinnamon, almonds and honey.	
Lamb Marrakech	\$18.00
tender lamb in a rich moroccan stew with heart of artichoke and green peas.	
Kefta	\$15.00
seasoned moroccan meatballs cooked in a rich tomato sauce with olive oil, garlic and parsley.	
Chicken Casablanca	\$16.00
chicken breast in a rich moroccan stew with potatoes, olives and moroccan spices.	
Chicken Meknes	\$16.00
chicken breast in a rich moroccan stew with carrots and green olives.	
Moroccan Chicken	\$16.00
chicken breast with saffron, olives and our homemade potato crisps.	
Tilapia	\$16.00
tilapia fillet slow cooked with charmoula, seasonal vegetables and fresh lemons.	
Salmon	\$17.00
wild salmon fillet slow cooked with charmoula, seasonal vegetables and fresh lemons.	

SIDE DISHES 8

Couscous	\$5.00
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Roasted Veggies	\$4.00
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Rice Pilaf	\$3.00
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Lamb Kebab	\$13.00
lamb marinated with paprika , salt , pepper and olive oil.	
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Chicken Kebab	\$12.00
chicken breast marinated with salt , pepper and olive oil.	
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Beef Kebab	\$13.00
rib-eye steak marinated with salt , parsley , pepper and olive oil.	
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Merguez	\$13.00
homemade lamb and beef sausage with moroccan spices.	
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Mixed Grill	\$15.00
lamb, chicken, kafta and merguez.	
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EXTRA KEBABS 4	
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Chicken	\$2.00
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Lamb	\$3.00
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Merguez	\$3.00
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Kafta	\$2.00