

مقبلات

APPETIZER COMBINATION FOR TWO *Our Best Seller!*

Beef brewat rolls, chicken bastilla and jasmina salad \$15.95

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 flavored with tomatoes, lentils and lamb \$5.95

MERGUEZ SAUSAGE *New Item!*

Grilled lamb sausage with tomatoes, red onions, cilantro salad and harissa lamb juice \$8.95

BEEF BREWAT ROLLS

Baked layers of thin pastry filled with seasoned minced beef, fried and sprinkled with cinnamon and powdered sugar \$6.95

SEAFOOD BASTILLA

Baked layers of thin pastry filled with grouper, shrimp and mushrooms \$8.95

CHICKEN BASTILLA

Baked layers of thin pastry filled with minced chicken and almonds, sprinkled with cinnamon and powdered sugar \$7.95

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

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 Fassi *New Item!!* \$27.95

Braised beef served with caramelized onions, raisins, honey, almonds and eggs

SHISH KEBAB

Grilled tenderloin of beef served with hummus \$27.95

ROAST LAMB MESHOUI

A Moroccan traditional dish - a roasted lamb shank in natural juice served with couscous \$26.95

LEMON CHICKEN

Braised half chicken with garlic, green olives and preserved lemon \$24.95

CHICKEN KEBABS

Brochettes of chicken breast marinated in Moroccan herbs and spices \$23.95

NORTH ATLANTIC SALMON *New Item!!*

Pan seared salmon with mushrooms, tomato concasse, garlic parsley oil and hummus \$27.95

MOGADOR FISH TAGINE *New Item!!*

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

Taste of Morocco

مختارات مغربية

ROYAL FEAST

HARIRA SOUP

A traditional hearty soup flavored with tomatoes, lentils and lamb

BEEF BREWAT ROLL

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

LEMON CHICKEN

Braised chicken seasoned with garlic, green olives and preserved lemon

ROAST LAMB MESHOU

A Moroccan tradition – roasted lamb shank in natural juices

COUSCOUS WITH SEVEN VEGETABLES

Moroccan national dish – steamed tiny semolina pasta served with steamed vegetables

ASSORTED MOROCCAN PASTRIES

\$42.95 per person

Sampler Platters

MEDITERRANEAN SEAFOOD PLATTER

Seafood Bastilla appetizer, shrimp ragout and broiled salmon, served with seasoned rice \$ 36.95

NIGHT IN CASABLANCA

Seafood Bastilla appetizer, roasted lamb meshoui and chicken brochette served with seasoned rice \$36.95

COUSCOUS ROYALE

Harira soup appetizer, couscous with beef, chicken and merguez \$35.95

Desserts

حلويات

BASTILLA

Crispy leaves of pastry topped with vanilla cream & sprinkled with toasted almonds

Bastilla for One \$6.95 *Bastilla for Two* \$7.95

MARRAKESH DELIGHT

Fresh fruit salad topped with mint ice cream, toasted almonds and orange blossom water \$4.95

MOROCCAN SYMPHONY

Assorted Moroccan baklava \$5.95