



# MENU

## APPETIZERS

- SPANAKOPITA

SPINACH, FETA, CRISPY PHYLLO

- BRIOUATS / MOROCCAN EGG ROLLS

GROUND BEEF MIXED WITH SPICES

- GARLIC SHRIMP CILANTRO AIOLI HARISSA
- SAFFRON LEMON GARLIC POTATOES & PEAS
- CRAB CROQUETTES

LEMON SAFFRON CREAM SAUCE

- CHICKEN CROQUETTES

SHREDDED CHICKEN , CHARMOULA SAUCE, SWISS CHEESE

- CHICKEN WINGS

BASIL, OREGANO, HONEY SRIRACHA SAUCE

- STUFFED MEDJOOOL DATES

CHEVRE ROLLED IN BACON

- GRILLED CAULIFLOWER

BRAISED WITH TURMERIC GARLIC BUTTER

- BEEF SLIDER

CARAMELIZED ONIONS, TZATZIKI SAUCE

- MOROCCAN MEATBALL COCKTAIL

TOMATO SAFFRON COULI

- CHICKEN SKEWERS

BASIL-CHILI HONEY SAUCE

## SIDES

- SAFFRON RICE
- GRATIN DAUPHINOIS
- FRENCH POTATO GRATIN
- BRAISED VEGGIES AU CURRY
- SPINACH POTATO CARDAMOM
- STEAMED COUSCOUS

## TACOS

- BRAISED MOROCCAN KEFTA

COLESLAW, CURRY AVOCADO MAYO SPREAD

- MERGUEZ SAUSAGE

COLESLAW, HARRISA, AVOCADO JALAPEÑO SPREAD

- CRISPY SHRIMP

- PICO DE GALLO, ONION ,CILANTRO

## ENTREES

- CHICKEN TAGINE

PRESERVED LEMONS, OLIVES, SAFFRON

- SHORT RIBS "BEEF"

TANGIA, PRESERVED LEMON, SAFFRON, RAS EL HANOUT, SLOW COOKED

- LAMB SHANK TAGINE

APRICOTS, CINNAMON, ALMOND, HONEY

- BRAISED SALMON WITH GLAZED ONIONS

CINNAMON RAISIN TAGINE

- BASTILLA

MOROCCAN CRISPY PHYLLO PIE, TENDER SHREDDED CHICKEN, SPICES, SAFFRON, ROASTED ALMONDS, CINNAMON

- SHREDDED DUCK

CARAMELIZED ONIONS, RAISINS, TOASTED ALMONDS, CINNAMON

- SEAFOOD

CHERMOULA, RICE VERMICELLI, TOMATO SAUCE, PRESERVED LEMON

## DIPS

- HUMMUS AU CUMIN
- EGGPLANT ZAALOUK
- BABA GANOUSH
- TZATZIKI
- ARTICHOKE & LEMON YOGURT DIP
- BEET HUMMUS
- MUHAMMARA

ROASTED PEPPERS WITH WALNUTS