



**Imperial**  
**Fez**  
Mediterranean Restaurant & Lounge

# DINNER MENU

# IMPERIAL FEZ DINNER MENU

## Harirra, Moroccan Soup \$8

Lentils, Fava Beans, Chickpeas Seasoned with Various Moroccan Herbs and Spices.

1/2 Moroccan Soup & 1/2 Combo Shlada (For 1) \$22

Imperial Fez Signature and Salads Pick One \$10

- \* **Zaalouk** - Moroccan Marinated Eggplant Dip.
- \* **Byssara Dip** - Olive Oil, Cumin & Paprika.
- \* **Bakoula (Khoubiza)** - Sauteed with garlic cumin and paprika
- \* **Hummus** - Cooked and mashed chickpeas blended with tahini, lemon juice, and garlic. It is garnished with olive oil, a few whole chickpeas, and paprika. Served with pita bread.
- \* **Baba ghanoush** - Made with eggplant, tahini, olive oil, lemon juice, garlic, salt, ground cumin, and smoked paprika. Served with pita bread.
- \* **Sweet Shredded Carrots** - Orange Juice, Orange Blossom, Pineapple, Raisins, and Cinnamon.
- \* **Sweet Beets** - Sweet Lemon & Olive Oil Dressing.
- \* **Sweet and Spice Carrots** - Paprika and Chili flakes.



## Fez Imperial Garden Salad \$10

Red Cabbage, Shredded Carrots, Moroccan Olives, Radishes, Broccoli & Scallions with a Side of Homemade Chef's Signature Tamarin Dressing.

**Additional:** Grilled Chicken +\$9; - Merguez +\$14; - Grilled lamb Mishoui +\$15  
Grilled Shrimp +\$12; - Grilled Salmon +\$14; - Grilled Tilapia +\$12; - Sautéed Kefta +\$12

## Combination Moroccan Salad (For 2) \$22

Includes Zaalouk, Byssara Dip, Shakshuka, Sweet and Spice Carrots, Sweet Beets and Sweet Shredded Carrots.

## Mediterranean Mezze \$27

Hummus, Baba ghanoush, Vegetarian Dolmas, and Mixed Moroccan Olives. Served with pita.

## Chicken B'Stella Appetizer \$14-Entrée \$24

Filo Dough Filled with Chicken, Spiced Eggs, Roasted Almonds, Nutmeg & Clove, Topped with Powdered Sugar, and Cinnamon.

## Vegetable B'Stella Appetizer \$12-Entrée \$22

Filo Dough Filled with Moroccan Seasoned Vegetables Topped with our Sweet.



**Spanakopita \$14**  
Spinach Briouat with sweet balsamic.



## Vegetarian Dolmas \$10

Grape leaves are stuffed with a tantalizing mixture of rice, warm spices, and loads of fresh herbs. Garnished with a bright lemony broth and olive oil.

## Ground Beef Briouat Kefta \$18

Served with a bed of greens, extra virgin olive oil, and sweet harissa on the side.

## Ground Beef Kefta Tajine (appetizer) \$12

In tomato, onion, and garlic sauce.

***DUE TO DINNER AND ENTERTAINMENT, WE REQUIRE ALL GUESTS HAVE AN ENTRÉE.***

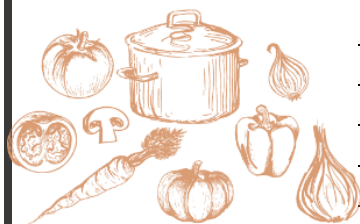
***AUTO GRATUITY WILL BE AUTOMATICALLY ADDED TO EVERY BILL.  
(1 TO 4 15%) (5 TO 8 18%) (9 AND ABOVE 20%)***



## ENTRÉES A LA CARTE

### Vegetarian Dishes

\$27



Vegetable M'Hammer Paprika Moroccan Herb & Spices

Vegetable Couscous

Sweet Couscous MoroZIA

Jerusalem Artichoke with Cauliflower Ginger Saffron

Spicy Potatoes with Wild Mushrooms.

### Chicken

\$35



Marinated Chicken kebab

Baked Chicken M'Hammer in Paprika Garlic Sauce

Moroccan Chicken Preserved Lemon & Olives

Chicken Apricot Sweet Onions and Raisins

Chicken Couscous

### Fish & Shrimp

\$45



Baked Ginger Saffron Tilapia Filet

With Capers and Sun-Dried Tomatoes Garnished with Moroccan Cured Olives & Lemons

Salmon Couscous

Lemon Pepper Crispy Fish (Served with Lemon Pepper Sauce)

Marinated Shrimp Kebab

Shrimp Couscous

### Lamb

\$45



Marinated Lamb Kebab

Marinated Lamb Cutlets 4 Pieces

Lamb Apricot Sweet Onions and Raisins

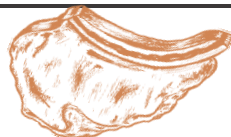
Lamb MoroZIA Sweet Onions & Plums

Baked Lamb Shank with Wild Mushroom

Lamb Couscous

### Beef

\$45



Marinated Beef Tenderloin kebab

Sweet Chili Pepper Baked Beef Ribs

### Royal Moroccan Dinner

Served with Moroccan Rice & Corn

#### Surf & Turf

Lemon Pepper Crispy Fish, 3 Lamb Cutlets & Garlic Shrimp

#### Seafood Platter

Lemon Pepper Crispy Fish, Baked Paprika Salmon & Garlic Shrimp

#### Turf Trio

Sweet Chili Pepper Beef Ribs, Lamb Kabob & Lamb Apricot

Royal Marinated Lamb Cutlets 6 Pieces

Royal Vegetable Gourmet Trio

Royal Veggie Couscous with Seven-Vegetables, Vegetable M'hammer & Jerusalem Artichoke with Cauliflower Ginger Saffron

Royal Grilled Combo: One Skewer of Chicken, Lamb, Beef, Shrimp & One Lamb Cutlet (No Substitutions)

Royal Couscous: Combination Kabobs Chicken, beef, lamb, and shrimp with merguez served on a bed of couscous topped with seven vegetables, garbanzo beans, and raisins

### Sides \$6

Fries, Corn, Exotic Mushrooms, Sweet Plums, Sweet Apricot, Moroccan Rice, Plain Couscous, Sweet Moroccan Onions with Raisins, 2 Loafs Moroccan Bread, Moroccan Cured Olives (Unpitted)

### KID'S MENU (Kids 5 to 12) \$18

Choose a Side: Corn, Fries, Moroccan Rice

Chicken Kebab ½ Portion

Lamb Kebab ½ Portion

Beef Tenderloin Kebab ½ Portion

Shrimp Kebab ½ Portion

**FOR SEPARATE CHECKS YOU MUST LET YOU WAITER OR WAITRESS KNOW BEFORE ORDERING. THIS MAY CAUSE A DELAY AS WE NEED TO GET EVERYONE'S ORDERS PER PERSON, PER COUPLE, OR PER FAMILY.**

# FIVE COURSE ENTRÉES



## Vegetarian Dishes

\$57

Vegetable M'Hammer Paprika Moroccan Herb & Spices

Vegetable Couscous

Sweet Couscous MoroZIA

Jerusalem Artichoke with Cauliflower Ginger Saffron

Spicy Potatoes with Wild Mushrooms.



## Chicken

\$65

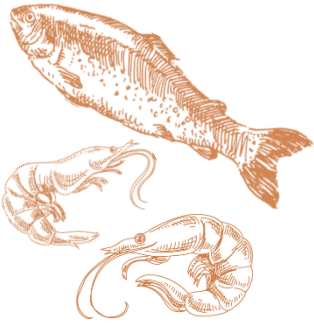
Marinated Chicken kebab

Baked Chicken M'Hammer in Paprika Garlic Sauce

Moroccan Chicken Preserved Lemon & Olives

Chicken Apricot Sweet Onions and Raisins

Chicken Couscous



## Fish & Shrimp

\$72

Baked Ginger Saffron Tilapia Filet

*With Capers and Sun-Dried Tomatoes Garnished with Moroccan Cured Olives & Lemons*

Salmon Couscous

Lemon Pepper Crispy Fish (Served with Lemon Pepper Sauce)

Marinated Shrimp Kebab

Shrimp Couscous



## Lamb

\$72

Marinated Lamb Kebab

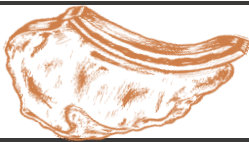
Marinated Lamb Cutlets 4 Pieces

Lamb Apricot Sweet Onions and Raisins

Lamb MoroZIA Sweet Onions & Plums

Baked Lamb Shank with Wild Mushroom

Lamb Couscous



## Beef

\$75

Marinated Beef Tenderloin kebab

Sweet Chili Pepper Baked Beef Ribs

## Royal Moroccan Dinner

Served with Moroccan Rice & Corn

*Surf & Turf*

Lemon Pepper Crispy Fish, 3 Lamb Cutlets & Garlic Shrimp

*Seafood Platter*

Lemon Pepper Crispy Fish, Baked Paprika Salmon & Garlic Shrimp

*Turf Trio*

Sweet Chili Pepper Beef Ribs, Lamb Kabob & Lamb Apricot

Royal Marinated Lamb Cutlets 6 Pieces

Royal Vegetable Gourmet Trio

Royal Veggie Couscous with Seven-Vegetables, Vegetable M'hammer & Jerusalem Artichoke with Cauliflower Ginger Saffron

Royal Grilled Combo: One Skewer of Chicken, Lamb, Beef, Shrimp & One Lamb Cutlet (No Substitutions)

Royal Couscous: Combination Kabobs Chicken, beef, lamb, and shrimp with merguez served on a bed of couscous topped with seven vegetables, garbanzo beans, and raisins



## Sides \$6

Fries, Corn, Exotic Mushrooms, Sweet Plums, Sweet Apricot, Moroccan Rice, Plain Couscous, Sweet Moroccan Onions with Raisins, 2 Loafs Moroccan Bread, Moroccan Cured Olives (Unpitted)

## Our Delicious Five Course Includes:

1 "Harrira" – soup, 2 "Shlada" – salads, 3 "B'Stella" Appetizer,  
4 Entree of your choice, 5 Moroccan Mint Tea And Moroccan Dessert

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**Imperial**  
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**IMPERIAL FEZ**, owes its name in honor of the city of Fez, birthplace of its creator Chef Rafih Benjelloun and one of the so-called imperial cities in Morocco, considered as the cultural center of the country; its university, famous for the study of Arabic. In Fez, the Medina of Fez is located, which is the largest pedestrian zone in the world and was declared a World Heritage Site by Unesco in 1981. Imperial Fez founded 1986, in the city of Vail Colorado and then opens its headquarters in 1991 to the city of Atlanta Georgia USA. Imperial Fez Authentic Moroccan Cuisine, decided to offer with friendly hospitality, its services of Moroccan haute cuisine, using genuine and quality products from North Africa especially from Morocco, where the traditional recipes of couscous, lamb, chicken and fish tagine, Mechouis, kobabs, salads and B'stellas are combined with freshness, aromas and flavors for the delight of the clients, in a magical, exotic and mysterious atmosphere of the Maghreb, which includes entertainment with belly dancers, who share their knowledge inviting the public to live a unique experience. Throughout the years IMPERIAL FEZ, has positioned itself as the preferred place for distinguished personalities and lovers of good food and entertainment. Serving the needs of the diversity of clients, IMPERIAL FEZ expanded its menu and became IMPERIAL FEZ Mediterranean Restaurant & Lounge, offering, in addition to Authentic Moroccan Cuisine, an exquisite menu featuring seafood, prepared with a selection of products quality. Currently, three salons are offered for enjoyment and fun in honor of Morocco: Fez, Marrakech and Casablanca. Imperial Fez has been recognized as one of the top 100 restaurants in Atlanta.



**CHEF RAFIH BENJELLOUN**, was born on August 2 in the city of Fez, Morocco, from his childhood he was lucky to learn from his beloved mother the secrets, aromas, flavors, skills and arts of Moroccan food and his father was a merchant of products food that taught him the art of buying quality ingredients, which guarantees an exquisite result in every preparation of traditional Moroccan cuisine. From a very young age he decided that being a chef was his true vocation and in lifelong learning, he continued to develop and perfect Mediterranean food and especially Moroccan cuisine. His experience has allowed him to combine various species, creating seasoning products for Mediterranean cuisine.

Along with his wife, Chef Rita Benjelloun, he has managed and developed several restaurants in the United States of America, as well as consulting in various parts of the world. He speaks Arabic, English, Spanish, French, some German, Italian and Swedish. He has been recognized as an innovator and improver of Moroccan food, especially with B'Stella, one of the most appreciated dishes by those who prefer Moroccan food. He is a vocational educator, since in his available time he teaches part of his knowledge as a legacy and continuity of Moroccan food to his staff and collaborators.

**CHEF RITA BENJELLOUN**, Born in Morocco to a Moroccan father and a Spanish mother on May 4 and from an early age she was influenced by both cultures, but with the love and care of her grandparents she ventured into Mediterranean cuisine, which allowed her to discover aromas, flavors and knowledge of family food. After completing her studies in Aesthetics, she married chef Rafih Benjelloun, with whom she started in the professional field of Mediterranean haute cuisine since 1983, specifically Moroccan, managing several MATAAM FEZ in Colorado, the Andalusian Spanish Restaurant in downtown Denver, Ibiza Restaurant & Lounge and Imperial Fez in Atlanta, Georgia, as well as a consultant in various parts of the world, which shows her great capacity for improvement and talent. As an entrepreneur, she has excelled not only in the restaurant field but also in online sales activities. She speaks Moroccan, English, Spanish and French. Each dish that she prepares is imbued with its genuine flavors, aesthetics and elegance, to the delight of customers. Currently, she is promoting a new business concept for the Imperial Fez Mediterranean Restaurant & Lounge.



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