



Imperial Fez
Mediterranean Restaurant & Lounge

Lunch Menu



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MISSION

Deliver to our Clients an experience of Haute Cuisine,
With respect to different spiritual and restricted diets, such as
halal, vegetarian, vegan, gluten free...

With the friendly, magical, fun and exotic hospitality of the
contemporary and the Mediterranean

VISION

Stand out in the food industry, for the provision of a creative,
innovative and satisfactory service to customers.

SOUP & SALAD

Harira Beldia (Moroccan Lentil Bean Soup)	Cup	\$4	Bowl	\$7
Mediterranean Couscous Salad		\$8		
Tomato, Onion, Parsley, Cucumber in Olive oil Lemon Vinaigrette				
Caesar Salad		\$8	Chicken	\$12
Romaine Lettuce, Shredded Parmesan & Garlic Croutons				
Moroccan Marinated Eggplant Dip (Zaalouk)		\$6	Shrimp	\$16
Byssara Dip Turkish Lentil Dip		\$6		
Olive Oil, Cumin & Paprika				
Beet Salad in Sweet Lemon Vinaigrette		\$6		
Shakchuka		\$6		
Tomatoes, Bell Peppers in olive Oil, Preserved Lemon, Cumin & Paprika.				
Moroccan Combo Salad Your Choice of Three		\$14		

QUICK BITES

Spinach & Feta Cheese		\$11
Wrapped in Filo Dough Baked to Golden Brown Served with Balsamic Dressing		
Gourmet Trio Plate		\$17
1. Hummus, Spinach & Feta Cheese, Moroccan Eggplant Dip Rosemary		
2. Potatoes, Spanish Meat Ball & Coconut Shrimp.		
Hummus Served with Pita		\$8
Coconut Shrimp (6 Piece)		\$14
With our Zesty, Spicy Sweet & Spicy Pineapple Glaze Sauce		
Garlic Shrimp (Camarones Al Ajillo)	(6 Pieces)	\$12
	(12 Pieces)	\$22
Vegetable Wrap (B'Stella) (10 Min)		\$12
With our Zesty, Spicy Sweet & Spicy Pineapple Glaze Sauce		
Chicken Wrap (B'Stella) (10Min)		\$14
Filo Dough Filled w/ Chicken, Spiced Eggs, Roasted Almonds, Nutmeg, Clove Topped with Powdered Sugar and Cinnamon		
Rosemary Potatoes		\$6
Baked with Saffron & Rosemary		
Spanish MeatBalls		\$6
Ginger, Saffron & Bay Leaf Sauce		
Kefta Briwatt	(4 Pieces)	\$12.99
A Pastry Filo Dough Filled with Ground Beef Seasoned with Moroccan Spices Topped with Powdered Sugar and Cinnamon		
Fish & Shrimp Briwatt	(4 Pieces)	\$14.99
A Pastry Filo Dough Filled with Shrimp, Vermicelli and White Fish Topped with Paprika & Lemon Wedges		

KIDS MENU (Kids 8 to 12)

Chicken Kebab ½ Portion	\$12
Lamb kebab ½ Portion	\$14
Beef Tenderloin Kebab ½ Portion	\$14
Shrimp Kebab ½ Portion	\$12
Lamb Cutlet ½ Portion	\$14

DESSERT \$7 EA

❖ Baklava	❖ New York Style Cheese Cake
❖ Carrot Cake	❖ Red Velvet
❖ Gluten Free Chocolate	❖ Tiramisú
❖ Limoncello Mascarpone	

GRILLED ENTRÉE

All Entrees are Served with Pita & Harissa

From The Grill: Served with Rosemary Potatoes & Corn

Marinated Chicken Kebab	2 Skewers	\$11
Marinated Lamb Kebab	2 Skewers	\$14
Marinated Beef Tenderloin Kebab	2 Skewers	\$14
Marinated Shrimp Kebab	2 Skewers	\$14
Marinated Grilled Lamb Cutlet	2 Pieces	\$14
Marinated Grilled Quail	2 Pieces	\$14
Grilled Combo:(Pick 3) Chicken, Lamb, Beef, Shrimp & Lamb Cutlet		\$24

Moroccan Tajines: Served with Saffron Rice

Chicken Apricot Sweet Onions & Raisins	\$20
Lamb Apricot Sweet Onions & Raisins	\$22
Moroccan Lemon Chicken Preserved Lemon & Olives	\$20
Baked Chicken M'hammer in Paprika Garlic Sauce	\$20
Lamb Moroza Sweet Onions Raisins & Plum	\$22
Baked Lamb Shank with Wild Mushroom	\$24
Vegetable M'hammer Paprika Moroccan Herb & Spices	\$17

AUTHENTIC MOROCCAN COUSCOUS

Served with Seven Vegetables, Garbanzo Beans & Raisins

Baked Salmon Couscous	\$24
Chicken Couscous	\$22
Lamb Couscous	\$26
Vegetable Couscous	\$20

PASTA MARINARA

Chicken	\$19
Shrimp	\$22
Vegetarian	\$15

FROM THE SEA

Whole Crispy Fish	\$26
Served with Lemon Pepper Sauce Saffron Rice, Veggies & Corn	
Lemon Pepper Lobster 1.5 LB	\$42
Served with Rosemary Potatoes & Corn	

CHOICE OF SIDES

Couscous, Corn (4 Pieces), Fries, Mushrooms, Rice, Vegetables	\$3.99
Extra Pita	\$1.25
Moroccan Bread	\$1.99

AUTHENTIC MOROCCAN FIVE COURSE DINNER ADD \$20

Choose your Main Entrée it will be Served with the following (Dinner Only):

- ❖ Harira, Moroccan Lentil Soup
- ❖ Moroccan Homemade Bread
- ❖ Harissa Chef Signature Hot Sauce
- ❖ One Assorted Moroccan Salad Per Table
- ❖ One Appetizer B'Stella Per Table
- ❖ Dessert
- ❖ Moroccan Hot Mint Tea

DRINK MENU

<u>WINE</u>		BOTTLE	GLASS	<u>TEQUILA</u>			
				SHOT	DOUBLE	BOTTLE	
Jam Cellars "Butter" Chardonnay ...	30	\$9		Patron Silver	\$12	\$16	\$180
Kung Fu Girl Reisling.....	30	\$9		Don Julio Blanco	\$10	\$15	\$145
Luna Nuda Pinot Grigio	30	\$9		Jose Cuervo Especial Silver	\$9	\$14	\$145
Velvet Devil Merlot	\$30	\$9		Jose Cuervo Especial Gold	\$9	\$14	\$145
Josh Cellars Cabernet Sauvignon	\$30	\$9					
Trapiche Oak Cask Melbec	\$30	\$9		<u>VODKA</u>			
Candoni Moscato	\$35	\$10		SHOT	DOUBLE	BOTTLE	
Kim Crawford Sauvignon Blanc	\$38	\$11		Tito's Handmade Vodka	\$8	\$11	\$110
Imagery Pinot Noir	\$38	\$11		Ketel One Vodka	\$8	\$11	\$110
Syrocco Moroccan Syrah	\$54	\$17		Grey Goose Vodka	\$10	\$14	\$130
Frog's Leap Chardonnay	\$79			Belvedere Vodka	\$10	\$14	\$130
Frog's Leap Cabernet Sauvignon ...	\$134			Ciroc Vodka	\$10	\$14	\$130
				Deep Eddy (Gluten Free)	\$8	\$11	\$110
<u>SPARKLING</u>		BOTTLE		<u>RUM</u>			
Segura Viuda Cava Brut Split	\$8			SHOT	DOUBLE	BOTTLE	
Segura Viuda Cava Rosé Split	\$8			Kraken Black Spiced Rum	\$8	\$12	\$90
Veuve Du Vernay Brut	\$35			Bacardi Superior	\$7	\$10	\$80
Veuve Du Vernay Rose	\$35			Bacardi Gold	\$7	\$10	\$80
Veuve Clicquot	\$145			Malibu Original	\$7	\$10	\$90
Moet Chandon Imperial Ice	\$149			Captain Morgan 100 Proof Spiced Rum	\$10	\$15	\$105

<u>BOURBON, WHISKEY & SCOTCH</u>				SHOT	DOUBLE	BOTTLE
Jack Daniel's Old No.7	\$10	\$15	\$180			
Wild Turkey Kentucky Straight Bourboun 101	\$8	\$12	\$125			
Crown Royal Canadian Whiskey.....	\$9	\$14	\$160			
Crown Royal Regal Apple	\$9	\$14	\$160			
Maker's Mark	\$9	\$14	\$150			
Bushmills Original Irish Whiske y	\$10	\$15	\$145			
Bufalo Trace Bourbon	\$10	\$15	\$130			
Johnnie Walker Black Label	\$11	\$15	\$200			
Jameson Irish Whiskey	\$9	\$14	\$150			
The Macallan 12 Year Old Sherry Oak	\$14	\$17	\$200			
Dewar's White Label	\$9	\$12	\$125			
Jim Beam Original Bourbon	\$10	\$15	\$105			
Southern Comfort	\$9	\$12	\$105			
The Glenlivet 12 Year Old	\$11	\$16	\$200			

<u>COGNAC</u>	SHOT	DOUBLE	BOTTLE
Hennessy Black	\$12	\$18	\$125
Hennessy VSOP Privilege	\$18	\$27	\$200
Rémy Martin VSOP.....	\$15	\$25	\$175

<u>GIN</u>	SHOT	DOUBLE	BOTTLE
Boodles Gin	\$9	\$13	\$110
Hendrick's Gin	\$12	\$15	\$200

<u>LIQUEUR</u>	SHOT	DOUBLE	BOTTLE
Godiva Dark Chocolate	\$10	\$14	
Godiva White Chocolate	\$10	\$14	
Godiva Milk Chocolate	\$10	\$14	
Fernet-Branca	\$9	\$13	
Luxardo Limoncello	\$8	\$11	
Grand Marnier	\$9	\$14	\$150
Chambord	\$9	\$14	

DRINK MENU

BEER

	DRAFT	BOTTLE
Guinness Stout	\$6	\$5
Corona Extra	\$5	\$5
Bud Light	\$4	\$5
Budweiser	\$4	\$5
Dos Equis	\$5	\$5
Heineken	\$5	\$5
Sweetwater 420	\$4	\$5
Sweetwater IPA	\$4	\$5
Yuengling Traditional Lager ..	\$4	\$5
Michelob Ultra	\$4	\$5

SODA & CHILLED BEVERAGES (No Refills)

SODA	\$1.99
Coke Zero, Diet Coke, Sweet & Unsweetened Tea, Tonic, Ginger Ale, Club Soda & Lemonade	
Coke, Sprite (Classic Bottle)	\$2.25
ENERGY DRINKS (Red Bull)	\$4.50
JUICES	\$3.50
Cranberry, Orange, Guava, Pomegranate, Mango, Peach & Pineapple	
JAMAICAN GINGER BEER	\$3.75

COFFEE – TEA – WATER

Moroccan Coffee	\$3.75
Iced Coffee	\$3.75
Moroccan Mint Tea	\$1.99
Moroccan Mint Tea Pot for 1-4	\$6.99
Moroccan Mint Tea Pot for 3-5	\$8.99
Moroccan Mint Tea Pot for 6-8	\$12.99
Spakling Bottled Water	\$5
Still Bottled Water	\$5

MARGARITA

	Pitcher	Glass
Original	\$30	\$11
Chambord (24oz)		\$18
Texas (24oz)		\$18

SPECIALTY DRINKS

	Pitcher	Glass
Red Sangria	\$27	\$10
(Sweet Red Wine, Rum, Orange Liquor, Splash of Sprite and Fresh Fruit)		
White Sangria	\$27	\$10
(Sweet White Wine, Rum, Peach Schnapps, Splash of Sprite and Fresh Fruit)		
Marrakech (Happy Juice)	\$30	\$11
(Rum, Vodka, Tequila, Gin, Strawberry Liquor, Orange Juice & Cranberry Juice)		
Mojito	\$30	\$10
(Lime & Mint, Pineapple, Mango & Peach)		

SPICE OF LIFE MARTINI'S \$11

Chocolate, Apple, Guava, Pomegranate, Passion Fruit, Mango, Peach, Lemon Drop, Pineapple, Classic Dry Gin & Classic Vodka.

HOOKAH ON THE TERRACE

New Head	\$14
New Charcoal	\$0.25
Classic Hookah	\$20
Mango, Orange, Peach, Mint, Watermelon, Grape, Guava, Apple, Strawberry & Lemon	
Signature Hookah	\$30
Blue Mist, Mighty Freeze, Geisha, Sex On The Beach, White Gummy Bear, Lemon Mint, Piña Colada, Grape Mint	

DAILY
IMPERIAL EVENT SPECIALS

(Available for Lunch & Dinner)

WEDNESDAY TO SUNDAY

6pm to 7pm

Kids 8 – 12 \$1 Lentil Soup

“BAR HAPPY HOUR” ½ Price Quick Bites

Except the Trio.

MONDAY & WEDNESDAY

\$5 Red or White Fruit Sangría Glass

THURSDAY

Buy One Kebab Dinner Combo Entrée

Get the Second kebab Dinner Combo

Half Price

TUESDAY & FRIDAY – MARTINI

Until 8pm

\$5 Classic Martinis

FRIDAY & SATURDAY NIGHTLY

BELLY DANCING ENTERTAINMENT

SATURDAY & SUNDAY

Until 9 pm

One Free Classic Hookah Per-Table on Our Terrace

(Everyone at the Table Must Have the Authentic Moroccan Five Course Dinner)

Hookah's on Our Terrace

When you smoke a Hookah, you have time to think.

It teaches you patience and tolerance, and give you a tolerance,

and give you an Appreciation of good company.

Hookah smokers have a much more balanced approach to life.

So kick back, relax and feel the buzz.

Try flavors like Apple, Strawberry, Grape & more.....

“Must have a minimum of \$20.00 Per-Person Food or Drinks”

“No Smoking Cigars or Cigarettes Inside”

“No Personal or Travelers Checks”

“We Accept all Major Credit and Debit Cards”

“A Gratuity Of 20% Will Be Added Automatically To Parties Of 10 or More”

“Consumer Warning: Consumption of Raw or Under Cooked Food May Increase
Risk of Food-Borne Illness”

NO SEPARATE CHECKS



Imperial Fez

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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