

(The Authentic Five Course Dinner will include)

***HARIRRA, MOROCCAN SOUP**
LENTILS, FAVA BEANS, AND CHICKPEAS SEASONED WITH
VARIOUS MOROCCAN HERBS AND SPICES.

***MOROCCAN BREAD**
HONEY SEMOLINA HOMEMADE BREAD

***HARISSA**
MOROCCAN HOMEMADE HOT SAUCE

COMBINATION MOROCCAN SALAD

***BYSSARA DIP**
OLIVE OIL, CUMIN & PAPRIKA

***STEAMED BROCCOLI, SPINACH & KALE SAUTÉED**
WITH GARLIC, CUMIN, AND PAPRIKA.

***SWEET BEETS**
SWEET LEMON & OLIVE OIL DRESSING

***SWEET SHREDDED CARROTS**
ORANGE JUICE, ORANGE BLOSSOM, PINEAPPLE, RAISINS, AND CINNAMON.

***SWEET AND SPICE CARROTS**
PAPRIKA AND CHILI FLAKES

***ZAALOUK**
MOROCCAN MARINATED EGGPLANT DIP

APPETIZER
AVAILABLE GLUTEN FREE

***CHICKEN B'STELLA**
FILO DOUGH FILLED WITH CHICKEN, SPICED EGGS, ROASTED ALMONDS,
NUTMEG & CLOVE, TOPPED WITH POWDERED SUGAR, AND CINNAMON

***VEGETABLE B'STELLA**
FILO DOUGH FILLED WITH MOROCCAN SEASONED VEGETABLES
TOPPED WITH OUR SWEET.

MOROCCAN TEA & AUTHENTIC MOROCCAN DESSERT

EVERYONE MUST HAVE AN ENTRÉE

**PLEASE BE ADVISED THAT THERE IS 3.5% PROCESSING FEE WHEN USING A CARD.
IF YOU PAY CASH, THIS FEE IS WAIVED.**

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

ASK YOUR SERVER ABOUT OUR HOOKAHS.



Saturdays Only Five Course

ENTRÉES

FIVE COURSE

Royal Moroccan Dinner

Served with Moroccan Rice & Corn

1 "Harrira" – soup

2 "Shlada" – salads

3 "B'Stella"

Appetizer

4 Entree of your choice,

5 Moroccan Mint

Tea

And

Moroccan Dessert

Surf & Turf

Lemon Pepper Crispy Fish, 3 Lamb Cutlets & Garlic Shrimp

\$113

Seafood Platter

Lemon Pepper Crispy Fish, Baked Paprika Salmon & Garlic Shrimp

\$113

Turf Trio

Sweet Chili Pepper Beef Ribs, Lamb Kabob & Roasted Lamb M'Hammer

\$113

Royal Marinated Lamb Cutlets 6 Pieces

\$93

Royal Vegetable Gourmet Trio

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

\$89

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

\$93



Chicken

Marinated Chicken kebab

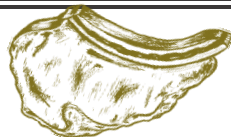
Baked Chicken M'Hammer in Paprika Garlic Sauce

Moroccan Chicken Preserved Lemon & Olives

Chicken Apricot Sweet Onions and Raisins

Chicken Couscous

\$65



Beef

Marinated Beef Tenderloin kebab

Sweet Chili Pepper Baked Beef Ribs

\$75



Fish & Shrimp

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

\$72



Lamb

Marinated Lamb Kebab

Marinated Lamb Cutlets 4 Pieces

Lamb Apricot Sweet Onions and Raisins

Lamb Morozaia Sweet Onions & Plums

Baked Lamb Shank with Wild Mushroom

Lamb Couscous

\$72



Vegetarian Dishes

Vegetable M'Hammer Paprika Moroccan Herb & Spices

Vegetable Couscous

Sweet Couscous Morozaia

Jerusalem Artichoke with Cauliflower Ginger Saffron

Spicy Potatoes with Wild Mushrooms.

\$57

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.