



Imperial Fez
Mediterranean Restaurant & Lounge

Dinner Menu



Imperial Fez

Mediterranean Restaurant & Lounge

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.

5 Course



Authentic Moroccan



Experience Moroccan Culture and Cuisine At Its Finest,
With Our Authentic Moroccan Five Course Meal and
Nightly Belly Dancing Entertainment.

With The Authentic Five Course Meal, We Will Wash Your Hands In The Traditional Way Before & After Dinner, Providing You With A Moroccan Style Napkin To Place On The Opposite Shoulder Of Your Dominant Hand For The Remainder Of Your Trip To Morocco.

We Encourage You To Immerse Yourself In The Full Moroccan Experience.

Eat With Your Fingers, Sit Back, Relax, and Let Us Take Care Of You.

We Will Provide You With Silverware.

The Authentic Moroccan Five Course Meal -

Choose Your Main Entrée.

Everyone must choose an Entrée

The Authentic Five Course Meal

Will Be Served With The Following;

● **Harira, Moroccan Lentil Soup**

Made with Various Moroccan Herbs and Spices.

● **Moroccan Homemade Semolina Honey Wheat Bread.**

● **Harissa Chef Signature Hot Sauce**

(1,000 to 5,500 Scoville Heat Units, Similar To Jalapeños.)

Made With Roasted Red Peppers, Dry Red Chile Peppers, Fresh Garlic, Ras el Handout, Preserved Lemons, and Extra Virgin Olive Oil.

One Assorted Moroccan Salad Per Table, Which Will Include;

● **Moroccan Marinated Eggplant Dip (Zaalouk)**

● **Byssara Dip**

Made With Olive Oil, Cumin & Paprika

● **Shakchuka**

Made With Tomatoes, Bell Peppers. In Olive Oil, Preserved Lemon, Cumin & Paprika.

● **Sweet Shredded Carrots**

Made With Orange Juice, Orange Blossom, Pineapple, Raisins, and Cinnamon.

NOTE: This Final Salad is a Palate Cleanser,

Allowing To Assess The New Flavors Of Your Appetizer and Entrée Accurately.

One Appetizer B'Stella

Choose one.

● **Vegetable B'Stella**

Made With Filo Dough Filled With in Season, Moroccan Seasoned Vegetables Topped with our Sweet Reduced Balsamic.

● **Chicken B'Stella**

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

Dessert

● **Baklawa**

Layered Pastry Dessert Made With Filo Pastry, Filled With Chopped Nuts & Sweetened With Honey.

● **Moroccan Hot Mint Tea**

Made With Green Tea & Fresh Mint.

PLEASE BE ADVISED THAT THERE IS 3.5% PROCESSING FEE WHEN USING A CARD, HOWEVER IF YOU PAY WITH CASH THE FEE IS WAIVED. THANK YOU FOR DINING WITH US.

ENTRÉE

Authentic Moroccan

From The Grill: Served on a bed of mixed greens, Moroccan Rice & Corn

Marinated Chicken Kebab	2 Skewers	\$47
Marinated Lamb Kebab	2 Skewers	\$48
Marinated Beef Tenderloin Kebab	2 Skewers	\$48
Marinated Shrimp Kebab	2 Skewers	\$49
Marinated Grilled Lamb Cutlet	4 Pieces	\$53
	6 Pieces	\$64

Grilled Combo: One Skewer of Chicken, Lamb, Beef, Shrimp & One Lamb Cutlet **(No Substitutions)**..... \$61

Moroccan Tajines: Served with Moroccan Rice

Chicken Apricot Sweet Onions & Raisins	\$49
Lamb Apricot Sweet Onions & Raisins	\$51
Moroccan Lemon Chicken Preserved Lemon & Olives ...	\$49
Baked Chicken M'hammer in Paprika Garlic Sauce	\$49
Lamb Moroza Sweet Onions Raisins & Plum	\$51
Baked Lamb Shank with Wild Mushroom	\$52
Vegetable M'hammer Paprika Moroccan Herb & Spices ...	\$45

Moroccan Couscous: Served with Seven Vegetables, Garbanzo Beans & Raisins

Chicken Couscous	\$49
Lamb Couscous	\$52
Vegetable Couscous	\$46

From the Sea: Served with Moroccan Rice & Corn

Baked Paprika Salmon	\$50
Lemon Pepper Crispy Fish (Served with Lemon Pepper Sauce)	\$57
Surf and Turf: 3 Lamb Cutlet, Garlic Shrimp and Whole Crispy Fish	\$94

KID'S MENU (Kids 8 to 12)

Choose a Side: Corn, Fries, Moroccan Rice	\$12
Chicken Kebab ½ Portion	\$14
Beef Tenderloin Kebab ½ Portion	\$14
Shrimp Kebab ½ Portion	\$12

DRINK MENU

RED WINE		BOTTLE	GLASS	WHITE WINE		BOTTLE	GLASS
Shooting Star Zinfandel-Lake Count, California . (Dry, Spice, Red Fruits)	\$30	\$9	JaM Cellars Butter Chardonnay-California. (Dry, Buttery, Vanilla)	\$30	\$9		
Josh Cellars Cabernet Sauvignon-Napa Valley, California . (Structured, Tannins, Dark Fruits)	\$30	\$9	Kung Fu Girl Riesling-Columbia Valley, Washington . (Off-Dry, Floral, Fruity)	\$30	\$9		
Trapiche Malbec Oak Cask-Mendoza, Argentina . (Plush, Rich, Oaky)	\$30	\$9	Luna Nuda Pinot Grigio-Trentino-Alto Adige, Italy. (Light, Crisp, Dry)	\$30	\$9		
Velvet Devil Merlot-Columbia Valley, Washington . (Smooth, Dry, Fruity)	\$30	\$9	Kim Crawford Sauvignon Blanc-Marlborough is New Zealand. (Grapefruit, Dry, Lemongrass)	\$38	\$11		
Imagery Pinot Noir-California . (Light, Red Fruit, Fresh)	\$38	\$11	Frog's Leap Chardonnay-Napa Valley, California . (Balanced, Green Apple, Vanilla)	\$79			
Thalvin - Domaine des Ouled Thaleb Syrocco Syrah-Morocco . (Full-Bodied, Dark Fruits, Tannins)	\$54	\$17					
Frog's Leap Cabernet Sauvignon-Napa Valley, California. (Elegant, Rich, Structured)	\$134						
"Bubbly"/ Champagne				BOTTLE	GLASS		
Segura Viuda Cava Brut Split-Penedès, Spain. (Clean, Dry, Toasty)	\$8						
Segura Viuda Cava Rosé Split-Penedès, Spain. (Rose, Dry, Crisp, Red Fruits)	\$8						
Veuve De Vernay Brut-France (Full-Bodied, Fine Bubbles, Dry)	\$35						
Candoni Moscato-Lombardy,Italy (Sweet, Fizzy, Fruity)	\$35	\$10					
Veuve Clicquot Ponsardin Yellow Label-France. (Fresh, Green Apples, Fruity)	\$145						
Louis Roederer Brut Premier-France-(Structured, Elegant and Lively)	\$192						
'L. Roederer Cristal-Millennium-France (Sensual and Fleshy with an Almost Caressing Mouth Feel)	\$404						
GIN		SHOT	DOUBLE				
Boodles Gin	\$9	\$13					
Hendrick's Gin	\$12	\$15					
RUM		SHOT	DOUBLE				
Bacardí Superior	\$7	\$10					
Bacardi Gold	\$7	\$10					
Malibu Original	\$7	\$10					
Kraken Black Spiced Rum	\$8	\$12					
Captain Morgan 100 Proof Spiced Rum	\$10	\$15					
COGNAC		SHOT	DOUBLE				
Hennessy Black	\$12	\$18					
Rémy Martin VSOP	\$15	\$25					
Hennessy VSOP Privilege	\$18	\$27					
TEQUILA							
		SHOT	DOUBLE				
Jose Cuervo Especial Silver		\$9	\$14				
Jose Cuervo Especial Gold		\$9	\$14				
Don Julio Blanco		\$10	\$15				
Patron Silver		\$12	\$16				
VODKA							
		SHOT	DOUBLE				
Tito's Handmade Vodka		\$8	\$11				
Ketel One Vodka		\$8	\$11				
Deep Eddy (Gluten Free)		\$8	\$11				
Grey Goose Vodka		\$10	\$14				
Belvedere Vodka		\$10	\$14				
Ciroc Vodka		\$10	\$14				
CHILLED BEVERAGES (No Refills)							
SODA .			\$1.99				
Coke Zero, Diet Coke, Sweet & Unsweetened Tea, Tonic, Ginger Ale, Club Soda							
Regular or Pink Lemonade			\$3				
Add a unique flavors			\$1				
Guava, Mango, Peach, Pineapple, Coconut, Passion Fruit, Wild Strawberry, Hibiscus, Blackberry, Yuzu Citrus, Desert Pear, Raspberry, Blue Raspberry, Winter Citrus, Blood Orange, Ruby Red Grape Fruit, Apple or French Vanilla							
Coke, Sprite (Classic Bottle)			\$2.25				
JUICES			\$3.50				
Guava, Mango, Peach, Pineapple Passion Fruit and Apple							
JAMAICAN GINGER BEER.			\$3.75				
MIXED JUICES			\$3.99				
ENERGY DRINKS (Red Bull)			\$4.50				

DRINK MENU

COCKTAILS		PITCHER GLASS		CLASSIC MARTINIS		GLASS
Long Island Iced Tea (<i>Vodka, Rum, Tequila, Gin, Lime Juice & Splash of Coke</i>)			\$10	Spice of Life Martin		\$12
Bay Breeze (<i>Vodka, Pineapple Juice & Cranberry Juice</i>)			\$10	Flavored Martinis: (No mixed flavors Available)		
Boardwalk (<i>Sex on the Beach</i>) (<i>Vodka, Peach Schnapps, Cranberry Juice & Orange Juice</i>)			\$10	Guava, Mango, Peach, Pineapple, Coconut, Passion Fruit, Wild Strawberry, Hibiscus, Blackberry, Yuzu Citrus, Desert Pear, Raspberry, Blue Raspberry, Winter Citrus, Blood Orange, Ruby Red Grape Fruit, Apple, French Vanilla, Chocolate, Lemon Drop, Toasted Marshmallow, Pistachio or Amaretto		
Caipiriñha (Limes, Cachaca Brazilian Rum, Lime Juice, Simple Syrup & Splash of Club Soda)			\$10	Ketel Classic		\$11
Old Fashioned (Bourbon, Muddled Cherry and Orange, Sugar, Peychaud's Bitters & Club Soda)			\$10	Ketel One & Dry Vermouth		
White Russian (Vodka, Coffee Liqueur & Baily's Irish Cream)			\$10	The Dirty Ketel		\$11
Black Russian (Vodka & Coffee Liqueur)			\$10	Ketel One, Olive Brin, Garnished with Olives		
Manhattan (Bourbon, Sweet Vermouth & Peychaud's Bitters)			\$10	NYC Cosmo		\$11
Margarita Jose Cuervo Tequila, Margarita Mix & Triple Sec, Salt or Sugar Rim Upon Request				Ketel One, Triple Sec & Cranberry Juice		
Original Margarita		\$30	\$11	The London Dry		\$11
Make it a Patron Margarita for \$20 (24.OZ GLASS)				Boodles Gin & Dry Vermouth		
Texas Margarita			\$18	BOTTLED BEER		
Make it a Patron Texas Margarita for \$20 (24.OZ GLASS)				BOTTLE		
Chambord Margarita			\$18	Dos Equis Amber \$5		
Make it a Patron Chambord Margarita for \$20 (24.OZ GLASS)				Budweiser \$5		
				Bud Light \$5		
				Corona Extra \$5		
				Heineken \$5		
				Sweetwater IPA \$5		
				Sweetwater 420 \$5		
				Yuengling Traditional \$5		
				Lager \$5		
				Michelob Ultra \$5		
				Guinness Stout \$6		
BOURBON, WHISKEY & SCOTCH		SHOT	DOUBLE	SPECIALTY COCKTAILS		PITCHER GLASS
Wild Turkey Kentucky Straight Bourboun 101		\$8	\$12	Classic Red Fruit Sangria		\$27 \$10
Crown Royal Canadian Whiskey		\$9	\$14	<i>Sweet Red Wine, Rum, Orange Liqueur, Splash of Sprite</i>		
Crown Royal Regal Apple		\$9	\$14	Class White Fruit Sangria		\$27 \$10
Maker's Mark		\$9	\$14	<i>Sweet White Wine, Rum, Peach Schnapps</i>		
Jameson Irish Whiskey		\$9	\$14	Marrakech (Happy Juice)		\$30 \$11
Dewar's White Label		\$9	\$12	<i>Vodka, Rum, Tequila, Gin, Strawberry Liqueur, Orange Juice & Cranberry Juice</i>		
Southern Comfort		\$9	\$12	Mojito		\$30 \$10
Jack Daniel's Old No.7		\$10	\$15	<i>Mint, Lime and Rum</i>		
Jim Beam Original Bourbon		\$10	\$15	<i>Ask Server for flavor availability</i>		
Bushmills Original Irish Whiskey		\$10	\$15	Casablanca Escape		\$30 \$11
Bufalo Trace Bourbon		\$10	\$15	Rum, Coconut Rum, Blue Curacao & Pineapple Juice		
Johnnie Walker Black Label		\$11	\$15	Fez Royal		\$10
The Glenlivet 12 Year Old		\$11	\$16	Champagne & Black Raspberry Liqueur		
The Macallan 12 Year Old Sherry Oak		\$14	\$17			
COFFEE - TEA - WATER						
Moroccan Coffee Mug		\$3.75				
Moroccan Mint Tea Mug		\$3.75				
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		\$8				
Still Bottled Water		\$8				

ENTRÉE

FOR SEPARATE CHECKS

You must let your waiter or waitress know before Ordering. This may cause a delay as we will need to get everyone's orders per person, per couple or per family

NIGHTLY

BELLY DANCING ENTERTAINMENT

Hookah's on Our Terrace

When you smoke a hookah, You have time to think. It teaches you patience and tolerance. It gives you an appreciation for life and good company. Hookah smokers have a much more balanced and laid back approach to life. so kick back relax and feel the buzz.

Note: Due to safety regulations we require 1 hookah per couple. everyone must have their Own Hookah tip provided by the restaurant.

Hookah's only allowed on terrace.

Must be 21 to smoke hookah. ID require before purchase.

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.	

"Everyone Must have a \$25.00 Minimum Food order per-person or one
**PLEASE BE ADVISED THAT THERE IS 3.5% PROCESSING FEE WHEN USING A CARD,
HOWEVER IF YOU PAY WITH CASH THE FEE IS WAIVED. THANK YOU FOR DINING WITH US**

Entrée per-person + one Beverage per-person"

"No Smoking Cigars or Cigarettes Inside"

"No Personal or Travelers Checks"

"We Accept all Major Credit and Debit Cards"

"A Gratuity of 15% Will Be Added Automatically for a Parties of 5
18% for a Party of 6 to 9 and 20% for a Party of 10 or more."

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

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.



 (404) 351-0870

rita.rb.imperialfez@gmail.com

Website

www.Imperialfezrestaurant.com

