

5 COURSE DINNER \$45 per person

Harrira Moroccan Lentil Soup With Moroccan Bread ~
Whole Wheat & Honey, & Moroccan Crackers (Fekkas)

Moroccan Salads
with a Side of Red Harissa (Chef Signature Hot Sauce)

Appetizer B'stella

Your Choice of Main Entree

Dessert With Moroccan Hot Mint Tea.

Your Choice of Main Entrée

Chicken Kobab served with Rice, Vegetables and Mash Potatoes.

Cornish-Hen Tagine Baked With Saffron Sauce Preserved Lemons & Olives

Cornish-hen Tajine Baked With Apricots, Ginger, Saffron & Honey,
Garnished With Roasted Almonds & Sesame Seeds

Lamb Tajine MoroZIA Baked With Rass El Hannut (32 Aromatic Spices
Prepared By Chef) Garnished With Onions , Raisins & Roasted Almonds

Roasted Lamb Shank M'Choui Baked With Cumin, Garlic, Paprika,
Fresh Cilantro & Herbs, Garnished With Exotic Wild Mushrooms

Lamb Tagine Kamama With Fresh Herbs & Spices Garnished With Sweet Onions

Couscous w/ Vegetables with your choice of Lamb, Cornish-Hen,
Prawns, Grilled Salmon or Vegetarian

Chef Rafih's Special Beef Ribs Marinated with Moroccan Herbs,
Spices & Dried Sweet Chili

Tilapia Filet Baked in Garlic Tomato Sauce Served Over a
Bed of Baked Vegetables in Sharmoula Sauce

Prawns Peppell Sautee with Fresh Tomato, Green Bell Pepper, Onions & Fresh Garlic

Sautéed Vegetables Tajine, M'kally (Ginger Saffron) or Mhammer (Garlic, Paprika)
Sauce served with a Side of Chef's Today Rice.

**Children up to 8 years old are free. Half price for children 9-12 years old*

**Tips included on party of 5 to 9 (18%), 10 and more (20%)*