



Soups and Salads

Lentil Soup Slow cooked red lentil soup with fresh herbs & spices	\$5.95	Tabouleh Freshly chopped parsley, tomatoes & onions with olive oil and lemon dressing	\$7.95
Harira Soup Tomato based traditional Moroccan soup served with chickpeas	\$5.95	Moroccan Salad Green salad tossed in orange blossom & honey vinaigrette set on fresh oranges and cucumber garnished with radish	\$7.95

Mezza

Hummus Chickpea puree with tahini, lemon juice & olive oil served with pita	\$6.95	Warak Inab Grape leaves stuffed with rice, mint, lemon & served with mint yogurt sauce	\$6.95
Babaganoush Charcoal grilled eggplant puree, tahini, lemon juice & olive oil served with pita	\$7.95	Taktouka Cooked salad made of tomatoes, bell peppers, olive oil, spices & herbs, served chilled with pita	\$6.95
Falafel Fried chickpea patties served with tahini sauce	\$6.50	Mezza Sampler Hummus, Babaganouh, Taktouka & Warak inab	\$14.95
Fries Served with a garlic & sumac aioli	\$6.50		

Lunch

Lamb Kebab Sandwich Grilled shaved lamb sandwich served on a pita with tahini, hummus spread, feta & black olives served with salad	\$10.95	Chicken Kebab Sandwich Pita filled with grilled marinated chicken, hummus & garlic paste served with salad	\$10.95
Falafel Sandwich Fried chickpea patties served on pita with tahini sauce & black olives served with salad	\$8.95	Merguez Sandwich Grilled lamb sausage with harissa & cheese served with fries	\$11.95
Beef Kebab Sandwich Pita filled with grilled, marinated beef, hummus spread & black olives served with salad	\$10.95	Kofta Sandwich Grilled seasoned ground beef, cheese & smoked paprika oil on a pressed baguette served with salad	\$10.95
		Mediterranean Tuna Melt Tuna with chopped bell peppers, capers, red onion & cheese on a baguette with fries	\$10.95

Main Course

Lamb Tajine	\$18.95	Chicken Taouk	\$15.95
Tanjia style braised lamb shank with preserved lemon, saffron, white beans & herbs		Grilled chicken brochette, served on rice with tabouleh, hummus and pita	
Chicken Tajine	\$16.95	Beef Kabab	\$17.95
Braised chicken with saffron, coriander, lemon, cumin, smoked paprika and olives. Topped with fries		Grilled marinated cubes of beef served on rice with tabouleh, hummus, tahini sauce and pita	
Vegetarian Couscous	\$15.95	Lamb Kebab	\$15.95
Steamed couscous in a flavorful broth with carrots, pumpkin, potatoes, zucchini, tomatoes & chickpeas		Grilled shaved lamb served on rice with tabouleh, hummus, tahini sauce and pita	
Lamb Couscous	\$22.95	Catch of the Day	M.P.
Steamed couscous in a flavorful broth with carrots, pumpkin, potatoes, zucchini, tomatoes & chickpeas, topped with lamb shank		Fresh fish served grilled with shrimp, rice,	
		Merguez Couscous	\$22.95
		Steamed couscous in a flavorful broth with carrots, pumpkin, potatoes, zucchini, tomatoes, cabbage & chickpeas topped with 2 lamb sausages	

Sides

Rice	\$2.50	Pita	\$1.99
Couscous	\$4.50	Harissa	\$0.99
Loubia Beans	\$4.50	Sumac Aioli	\$0.99

Desserts

Baklava	\$5.95
Katayef	\$4.95
Arabic banana pancake with pistachio, cream & honey	
Fresh sliced oranges	\$5.00
With sugar, cinnamon & orange blossom	
Orange Blossom Cheesecake	\$7.00
Creamy cheesecake with warm date rum sauce	

Drinks

Sodas (coke, diet, sprite, fruit punch)	\$3.00
Pot of Moroccan mint tea	\$6.00
Iced Moroccan mint tea (1 free refill)	\$3.00
Coffee	\$4.00
Sparkling water	\$3.00
Fresh orange juice	\$6.00

-Inquire about private parties and catering-
Automatic 20% Gratuity for parties of 6 or more