

# Prix Fixe

## *Taste of Morocco*

### **Harira Soup**

green lentils, chickpeas  
sherya, tumeric creme fraiche

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### **Plateau de Mezze**

middle eastern spreads and vine leaves

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### **Couscous**

aux Sept Legumes

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### CHOICE OF

### **Gratin au Zaalouk**

eggplant caviar, plum tomato  
sautéed seasonal vegetables  
goat cheese, mint leaves

### **Tajine au Poulet**

chicken moroccan stew  
lemon preserve confit  
olives, dried apricots

### **Tajine d'Agneau**

lamb shank marinated  
in citrus prune sauce  
sliced toasted almonds

### **Tajine au Pagre Rouge**

roasted red snapper  
potatoes, onions, peppers  
Moroccan spices

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### **Dessert**

## *Moroccan Feast*

### CHOICE OF

#### **Harira Soup**

green lentils, chickpeas  
sherya, tumeric creme fraiche

#### **Vychissoise**

potatoes, leeks, cream, caviar

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#### **Salade du Jardin**

spiced carrots, tomato  
chickpeas, mesclun

#### **Pasteque et Fromage**

watermelon, domiate cheese, olives

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#### **Crevette Peel Peel**

sauteed shrimp, aromatic herbs  
tchakchouka

#### **Ajja Mergez**

homemade lamb sausage  
tomato fondue, poached egg

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#### **Napoleon aux Legumes**

puff pastry dough  
grilled market vegetables  
chermoula sauce

#### **Roulade Abou Nawash**

boneless chicken stuffed with  
spinach, mozzarella and goat cheese  
light saffron sauce

#### **Cotelette Bedouinnes**

char-grilled lamb chops  
sautéed vegetables  
basil mashed potatoes

#### **Tajine au Pagre Rouge**

roasted red snapper  
potatoes, onions, peppers  
Moroccan spices

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### **Dessert**