

Middle Eastern/ Kasbah

SALADS

Orzo Salad with Sun Dried Tomato, Olives and Fresh Basil
Roasted Root Vegetable Salad with a Toasted Spice and Red Wine Vinaigrette
Chick Pea and Tomato Salad with Saffron Vinaigrette
Cous Cous Salad with Diced Vegetables and Tomatoes
Tabouleh Salad with Lemon, Parsley and Garlic
Hearts of Palm with Artichoke Hearts Marinated in Lemon and Olive Oil

SIDE DISHES

Traditional Cous Cous with Roasted Onions, Peppers and Tomato Broth on the Side
Traditional Mezze Platters with Hummus, Babaganoush, Artichoke Hearts, Roasted Red Peppers,
Hearts of Palm, Olives and Fresh Pita
Roasted Root Vegetable Hash with Toasted Spices and Red Wine Vinegar
Chackhouka - Sautéed roasted peppers onions scallions garlic shallots in tomato sauce
Zaalouk - Roasted eggplant and peppers sautéed with garlic and tomato sauce served with preserved
lemon and Kalamata olives
Stuffed Grape Leaves
Saffron Rice with Pine Nuts, Capers and Yellow Raisins
Fresh Pita or Flat Breads
Classic Hummus with Fresh Pita
Roasted Broccoli with Goat Cheese and a Cracked Pepper Cream Sauce

ENTREES

Roasted Bass with Saffron and Fresh Parsley in a Tomato/ Fennel Broth
Roasted Red Snapper with Moroccan Spices
Local Bass with a Paprika and Honey Glaze
Sautéed baby shrimp with garlic fresh tomatoes onions in a cilantro cumin and ginger salsa
Chicken Tangiers - Sautéed medallions with caramelized onions, mushrooms, apricots in a Madeira
wine sauce
Chicken Tajine - Morocco's world famous dish, braised chicken with onions olives Preserved lemon
Chicken Andalusia - Sautéed medallions with onions carrots figs mushrooms in a cherry wine sauce
Slow Cooked Lamb with Orange and Pomegranate
Olive, Lemon and Garlic Infused Leg of Lamb Roast