

# CAFÉ MARRAKESH

## APPETIZERS

<b>Spicy Moroccan Cigars</b> Phyllo Dough filled with spicy ground beef with special sauce	\$5.95
<b>Shrimp Sharmoula</b> Sautéed ocean garden shrimp with fresh tomatoes, garlic, herbs with Lemon Sauce	\$6.95
<b>Merguez</b> Spicy Lamb sausage over garnished spring mix	\$7.95
<b>Zaalouk</b> Fresh eggplant grilled and mashed with tomato, cilantro, garlic and fine Moroccan spices	\$4.95
<b>Stuffed Eggplant</b> Stuffed with herbed tomatoes and Mozzarella	\$4.95
<b>Hummus</b> Garbanzo beans with fresh garlic, lemon juice, herb seasoning and extra virgin Olive Oil.	\$4.95
<b>Antipasto Platter</b> Zaalouk, Moroccan Beef Cigars, Merguez “Lamb Sausage” and Potatoes Salad	\$9.95

## SOUP

<b>Harira</b> Traditional Moroccan lentil soup with Garbanzo beans	\$4.95
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## SALADS

<b>Marrakesh Salad</b> With feta cheese, black olives, tomatoes and cucumber	\$5.95
<b>Cucumber and Tomato Salad</b>	\$4.95
<b>Tomato Mozzarella Salad</b> Sliced Tomatoes, Mozzarella with Basil and Olive Oil	\$6.95

## SANDWICHES

Served with a choice of House Salad or French Fries

<b>Kefta</b> Ground beef on French bread with onions and tomatoes	\$7.95
<b>Merguez</b> Spicy Lamb sausage served on French bread with onions and tomatoes	\$7.95
<b>Sharmoula Chicken</b> With roasted onions and tomato relish	\$7.95
<b>Shrimp Sharmoula</b> Sautéed Bay shrimp with fresh tomatoes, garlic and herbs with Lemon Sauce	\$8.95

## ENTREES

### Brochettes "Kebab"

Choice of Kefta " Ground Beef ", Marinated Chicken or Beef with special spices served with saffron rice and Salad

Beef \$12.95

Chicken \$12.95

Kefta \$10.95

Combo Brochettes "Kebab" \$15.95

Marinated Chicken, Beef and Kefta " Ground Beef" served with saffron rice and Salad

Beef and Prunes Tagine \$13.95

Simmered in a blend of spices with Saffron, served with prunes, almonds and sesame seeds

Lamb and Prunes Tagine \$14.95

Simmered in a blend of spices with Saffron, served with prunes, almonds and sesame seeds

Fish Tagine \$13.95

Served with Sharmoula sauce and rice

Cornish Hen Tagine and lemon \$13.95

Prepared with preserved lemon and green olives

Cornish Hen Tagine and Artichokes \$14.95

Prepared with artichokes and peas

Chicken Bastilla \$12.95

Semi-Sweet seasond pie with pulled chicken and roasted almonds wrapped in Phyllo Dough, baked and sprinkled with cinnamon and powdered sugar

### Couscous

Couscous "Steamed Semolina" with choice of braised Lamb, Beef or chicken, served with mixed fresh vegetables

Lamb \$14.95

Beef \$13.95

Chicken \$12.95

Couscous Royal \$15.95

With chicken, Lamb and Merguez sausage served with mixed fresh vegetables and side of Harissa "Hot Sauce", topped with caramelized onions and raisins confit.

## DESSERTS \$4.95

### Chocolate Mousse

Crème Brulée with Orange Blossom water

Sliced Oranges with Cinnamon, Sugar and Orange Blossom water

### Bread Pudding

## DRINKS

Soft Drinks, Coffee, Ice Tea \$1.50

Moroccan Mint Hot Tea Small Pot \$3.95 Large Pot \$5.95

Perrier \$2.50