



# NORTH AFRICAN CUISINE

## APPETIZERS

### ROASTED EGGPLANT BISQUE

EGGPLANT ROASTED WITH TOMATOES, LEEKS AND ONIONS  
PUREED, FINISHED WITH CREAM & DRIZZLED WITH HONEY  
HARISSA

### KEFTA KEBABS

GROUND LAMB SEASONED WITH CILANTRO, CUMIN,  
PAPRIKA & CAYENNE

## ENTREES

### HOUT BIL HARISSA WAL MATISH ~ BAKED FISH WITH HARISSA & TOMATOES

FISH SEASONED WITH HARISSA, ONIONS AND TOMATOES

### CHICKEN WITH LEMONS & OLIVES

BRAISED CHICKEN SEASONED WITH SAFFRON &  
GINGER FINISHED IN A LEMON, OLIVE AND CILANTRO  
SAUCE

### BOUROUZ ~ MUSSELS IN TOMATO CHERMOULA SAUCE

MUSSELS COOKED WITH TOMATOES, PRESERVED LEMONS,  
GARLIC AND ONIONS SEASONED WITH CLOVES, CUMIN &  
CILANTRO

\*ALL ENTREES SERVED WITH ORANGE & RADISH  
SALAD, COUS COUS, ROASTED VEGETABLE MEDLEY &  
FRIED SPICED CHICKPEANS

## DESSERTS

### DATE WALNUT SQUARES MESKOUTA ORANGE CAKE WITH COCONUT CHANTILLY

\$12.00 INCLUDES EVERYTHING...NO TIPPING ALLOWED,  
HOWEVER, DONATIONS TO OUR STUDENT CLUB, THE  
FLYING PIGS, ARE GREATLY APPRECIATED.  
THANK YOU FOR DINING WITH US!!!

