



NORTH AFRICAN CUISINE

APPETIZERS

CHICKPEA SOUP

CHICKPEAS SEASONED WITH GINGER, SERRANO PEPPERS,
TOMATOES AND GARAM MASALA COOKED IN COCONUT
MILK & CHICKEN BROTH

KEFTA KEBABS

GROUND LAMB SEASONED WITH CILANTRO, CUMIN,
PAPRIKA & CAYENNE SERVED WITH SPICY APPLE CHUTNEY

ENTREES

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

GROUPEL 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, LEMONS, GARLIC AND
ONIONS SEASONED WITH CLOVES, CUMIN & CILANTRO

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

DESSERTS

DATE WALNUT SQUARES MESKOUTA ORANGE CAKE WITH COCONUT CHANTILLY

\$15.00 INCLUDES EVERYTHING...NO TIPPING ALLOWED,
HOWEVER, DONATIONS TO OUR STUDENT CLUB, THE
FLYING PIGS, ARE GREATLY APPRECIATED.
THANK YOU FOR DINING WITH US!!!

