



APPETIZERS

Briouat

Savory Moroccan pastries wrapped in crispy phyllo dough prepared with your choice of chicken, vegetables, or seafood 7.25

Berber Spinach

Freshly steamed spinach, authentic Chermoula sauce, tomatoes & olives, served with homemade bread 6.25

Eggplant Puree

Poached eggplant, pureed with tomatoes, garlic & onions served with homemade bread 5.25

Bowl of Chickpeas

Steamed chickpeas seasoned with a touch of sea salt, cumin & crushed pepper 4.25

SALADS

Nicoise Salad

Fresh lettuce, tomatoes, steamed potatoes, green beans, radishes, & chopped eggs prepared with your choice of tuna or pan seared salmon served with house vinaigrette

Tuna 13.25 | Salmon 19.25

Andalusia Salad

Mixed greens, tomatoes, onions, cashews, raisins, & croutons, served with your choice of honey mustard, ranch, or house vinaigrette 9.25

SOUPS

Hareerah

Traditional hearty Moroccan soup, slow cooked bone broth in a tomato base with chickpeas & noodles, served with dates 7.25

Bysar

Traditional split pea soup garnished with olive oil, cumin, & pepper, served with spicy olives & homemade bread 6.25

SANDWICHES

Bocadillos

Moroccan subs filled with lettuce, tomatoes, onions, grated carrots, cornichons, green olives, & hand cut French fries, topped with homemade garlic sauce. Prepared with your choice of Kefta (Seasoned ground beef) 14.25

Tuna with chopped eggs 13.25

Mushrooms 11.25

(Spicy Moroccan harissa sauce optional)

ENTREES

All tagine dishes are cooked and served in traditional handmade earthenware accompanied with crispy Moroccan bread.

Kefta Tagine

Moroccan meatballs, homemade tomato sauce, topped with eggs & fresh herbs 19.25

Chicken Tagine

Tender Leg quarter, potatoes, preserved lemons, & green olives 18.25

Beef Tagine

Beef, caramelized prunes, & roasted almonds 21.25

Lamb Tagine

Lamb chops, potatoes, carrots, zucchini, & tomatoes, garnished with green olives 23.25

Vegetable Tagine

Carrots, zucchini, green beans, potatoes, bell peppers, tomatoes, peas, cabbage, & green olives 17.25

Fish Tagine

Wild caught fish, potatoes, tomatoes, bell peppers & preserved lemons 21.25

Berber Style Chicken Brochettes

Chicken breast skewers served with yellow rice & cucumber salad 19.25

MOROCCAN SPECIALTIES

Couscous

Carrots, sweet potatoes, zucchini, & cabbage topped with caramelized onions, raisins, & roasted almonds, prepared with your choice of

Lamb 25.25

Chicken 21.25

Vegetables 18.25

Chicken Pastilla

Slow cooked tender chicken, eggs, sweet roasted almonds, wrapped in crispy phyllo dough, & garnished with cinnamon & powdered sugar 18.25

Seafood Pastilla

Wild caught fish, Calamaries, shrimp, green olives, Vermicelli noodles, neatly wrapped in a crispy phyllo dough 19.25

Moroccan Lasanga

Ground beef, peas, black olives, onions, & cheese 19.25

Moroccan Vegetable Lasanga

Mushrooms, peas, black olives, onions, & cheese 16.25

SIDES & EXTRAS

Hand-cut French Fries 3.25

Cucumber Salad 4.25

Carrot Salad 4.25

Spicy Olives 2.25

KID'S MENU

For ages 12 years and younger.

Sahara Mini Sandwiches

Seasoned ground beef, green olives, melted cheese, lettuce, & tomatoes, stuffed in Mini Moroccan bread served with French fries 9.25

Mini Chicken Skewers

Two skewers of seasoned chicken breast served with yellow rice 9.25 (cucumber salad optional)

*We care about your wellbeing, please inform us of food allergies before ordering. Thank you