

beverages

turkish coffee [\$3]

tea moroccan mint, sage, jasmine or chamomile [\$3]

iced tea, iced mint tea [\$2.50]

fresh-squeezed juice orange, carrot, apple, grapefruit, or cocktail blend
[\$3.75] - add turmeric or ginger root [\$2]

mango or guava juice [\$3]

coke products [\$2.50]

BYOB [corkage \$5]

appetizers

stuffed grape leaves

grape leaves stuffed with rice, raisins, almonds and seasonings, served warm [4/\$6, 8/\$10]

hummus

a blend of delicately mashed chickpeas, sesame sauce, lemon and olive oil [\$4, \$6]

salads

fattoush salad

mixed greens, mint, tomatoes, cucumber, radish, pita croutons, toasted almonds, olive oil & lemon dressing [\$7.50]

marrakesh salad

mixed greens, dates, walnuts, tomatoes, cucumber & parsley with pomegranate dressing [\$7.50]

tabbouleh salad

cracked wheat, diced tomatoes, parsley, olive oil & lemon dressing [\$6]

lunch specials

meat kibbeh

cracked wheat stuffed with finely minced meat, pine nuts & spices, crispy deep fried and served over jerusalem salad [\$12]

chicken or lamb curry

chunks of chicken or lamb in yellow curry sauce & spices, served over rice [\$12]

babaghannough

baked eggplant blended with sesame sauce, olive oil, garlic and spices [\$4, \$6]

falafel

ground chickpeas, vegetables and spices, shaped into patties then fried [4/\$4.50, 8/\$9]

lebanese salad

romaine lettuce, bib lettuce, tomatoes and cucumbers served with fresh parsley, toasted almonds, olive oil and lemon dressing [\$7.50]

jerusalem salad

diced tomatoes, cucumbers, parsley in sesame dressing with toasted almonds [\$6]

cucumber yogurt salad

diced cucumber, mint, yogurt & toasted almonds [\$6]

vegetarian kibbeh

cracked wheat stuffed with grilled vegetables, pine nuts & spices, served over jerusalem salad [\$12]



house specialties

lamb shank tagine

tender lamb shanks in a rich moroccan stew with prunes, cinnamon, almonds and honey [\$18]

lamb chops

tender lamb chops charbroiled with vegetables [\$18]

moroccan chicken

chicken braised with saffron, green olives and preserved lemons [\$16]

vegetarian kabob

charbroiled seasoned vegetables served over rice with sesame sauce [\$12]

grape leaves & falafel combo

2 grape leaves, 2 falafel, hummus and lebanese salad [\$10]

falafel & hummus plate

3 falafel served with hummus & lebanese salad [\$9]

moroccan couscous

moroccan couscous topped with vegetable medley and choice below [vegetarian \$14, chicken \$16, lamb \$18]

mediterranean seafood platter

a combination of crab legs, shrimp, baby clams, calamari & fish sauteed in garlic lemon sauce [\$19]

lamb with string beans or okra

lamb braised in tomato base, garlic and spices [\$16]

tangier fish tagine

charbroiled fresh salmon filet with vegetables and sharmoula sauce [\$18]

lamb shank mhemer

special moroccan braised lamb with seasoned potatoes [\$18]

chicken sumac

braised chicken with sumac, cooked with onions, mushrooms and lemon [\$16]

vegetarian, vegan & gluten-free

stuffed grape leaves dinner

stuffed grape leaves served with rice & vegetable medley [\$13]

grape leaves combo plate

3 grape leaves, hummus, babaghannough and lebanese salad [\$10]

combo plate

3 falafel, hummus, babaghannough & lebanese salad [\$10]

sides

couscous [\$6]

charbroiled vegetables [\$7]

lentil soup [\$3, \$4]

seasoned roasted potatoes [\$4.50]

rice [\$3]

dinner specials

all entrees served over rice with sesame sauce

shrimp kabob

shrimp marinated in sharmoula, charbroiled with vegetables [\$16]

kefta kabob

minced beef, lamb, onion, parsley and spices, charbroiled with vegetables [\$15]

combination kabob

shish, kefta & chicken kabob [\$16]
add shrimp [\$4]

shawarma

choice of marinated rotisserie chicken, beef or lamb [chicken \$6, beef \$7, lamb \$8]

kabob sandwich

grilled cubes of marinated meat and vegetables [chicken \$6, beef \$7, lamb \$8]

kefta kabob sandwich

lean ground beef and lamb broiled with onions, parsley and spices [\$7]

eggplant sandwich

grilled eggplant, roasted peppers, tomatoes and garlic, baked with mozzarella [\$7]

marrakesh delight

crispy warka pastry layers with custard sauce, almonds and dark chocolate [\$6]

chicken kabob

marinated chicken breast charbroiled with vegetables [\$14]

shish kabob

tender beef or lamb, charbroiled with vegetables [beef: \$14, lamb:\$16]

shawarma

thin slices of tender chicken, beef or lamb [chicken \$12, beef \$14, lamb \$16]

sandwiches

all sandwiches are served in a hot pita bread and garnished with diced tomatoes, cucumber, lettuce and sesame sauce

add house seasoned potatoes [\$3]

shrimp kabob sandwich

shrimp marinated in citrus, garlic and spices, then charbroiled with vegetables [\$7.50]

chicken sumac

chunks of chicken marinated in sumac, cooked with lemon slices, onions and mushrooms [\$8]

veggie kabob

charbroiled vegetables in a hot pita bread [6.50]

veggie falafel sandwich

ground chickpeas, vegetables and spices, shaped into patties, then deep fried [6]

dessert

baklava

layers of filo dough filled with walnuts & pistachio nuts, baked and topped with sweet syrup [\$5]

lebanon night

cold custard with a hint of rose water, with cinnamon, pistachio nuts and coconut [\$5]

tray of mixed baklava

[\$8, \$12]