

RESTAURANT WEEK MENU

{TWO COURSES FOR \$20 OR 3 COURSES FOR \$30}

MARCH 17 – 21 & 24 – 28

Bowls or Pita Wraps (before 4.30)

Bowl or pita wrap (choice of topping falafel, chicken or koufta)

Romaine, Houmus, eggplant, carrots, beets, feta cheese, onions and cucumbers

Rice dishes (before 4.30)

House rice (choice of topping chicken, salmon or lamb)

Sautéed zucchini, mushrooms, peppers carrots and dried cranberries

-Starters-

Houmus - with pita bread, cucumbers and feta cheese

Grape Leaves - with olive oil and lemon

Falafel - over houmus and harissa sauce

Flat Bread Pizza (before 4.30)

Ragout – eggplant, mushrooms, zucchini, peppers and onions with mozzarella cheese

Mediranean – anchovies, capers, peppers, olives tomato and feta cheese

Americana – BBQ sauce peppers, onions and chicken with mozzarella cheese

-Soup and Salad-

Lentils soup -with carrots, onions and celery in a ginger cumin broth

Potage - pureed vegetables of the season

House Salad - lettuce, cucumbers, onions and peppers in our house dressing

- Entrees -

Chicken Fassi – sautéed medallions with mushrooms, carrots, dried apricots in a cherry wine sauce

Morocan Meshoui – grilled marinated chicken in our exotic spices

Salmon – pan seared with zucchini, red peppers, olives, lemon and Brussels sprouts

Beef Tagine – braised with prunes, figs, apricots and caramelized onions with a hint of cinnamon

- Vegetarian -

Falafel Couscous – braised Brussels sprouts, carrots, zucchini and chickpeas in a saffron sauce

Veggie Paella – mushrooms, carrots, peas, olives, peppers, onions and capers over saffron rice

Couscous Fassi – chickpeas, raisins and caramelized onions with a hint of cinnamon

Dessert

Carrot cake, mango moose, chocolate moose, and red velvet cake

Please let us know if you have any food allergies and thank you for your patronage