

Tasting

“THE KITCHEN IS THE HEART OF A HOME.”
— Chef 'Ben' Benameur.

CHEF TASTING 89 per person

CHEF MED SALAD
CHICKEN BASTILLA
SHRIMP LASAGNA
FISH TAGINE
LAMB SHOPPS
DESSERT ASSORTMENT

VEGETARIAN TASTING 76 per person

CHEF MED SALAD
VEGETARIAN BASTILLA
ROASTED CALLIFLOWER LASAGNA
TOFU TAGINE
BERBER COUSCOUS
DESSERT ASSORTMENT

PESCATARIAN TASTING 95 per person

CHEF MED SALAD
BASTILLA / SALAMON HONEY
LOBSTER LASAGNA
FISH TAGINE
GRILLED TUNA
DESSERT ASSORTMENT

APPETIZERS

MEZZE OF THE HOUSE (FOR 2) hummus | eggplant | carrot | beet | olives 19

HUMMUS mom's recipe | marinated olives | Berber bread 12

ROASTED EGGPLANT ZAAKOUK-with Berber bread 13

À LA CARTE

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GRILLED QUAIL carrot | zucchini | Brussels sprout 28

QUEFTA 7 spices | tomato | cabbage | sweet pepper 26

VEGAN BERBER COUSCOUS carrot | parsnip | turnip | onion 27

VEGETARIAN TAGINE preserved lemon | sweet pea | carrot | potato 25

CHICKEN COUSCOUS breast | 7 vegetables 28

BRAISED BEEF COUSCOUS brisket | zucchini | cabbage | carrot 29

LAMB COUSCOUS fore shank | carrot | onion 35

COUSCOUS ROYAL beef | lamb chops | chicken | quefta | vegetables 44

FISH DU JOUR charmoula | cabbage | vegetable du jour 39

ALASKAN KING SALMON honey sauce | tomato | sweet pepper 35

BLACK TIGER SHRIMP coconut | mushroom | pasta 27

MAINE LOBSTER half 28 | whole 53

NEWZEALAND LAMB CHOP market vegetables | creamy mushroom 42

HONEY LAMB TAGINE fore shank | honey | dates | cinnamon 38

FILET MIGNON potato | mushroom | demi-glacé 44

SEA FOOD COUSCOUS ROYAL salmon | stripe bass | shrimp 46

