

The Sultan's Tent 3-Course Dinner Menu

Appetizers

Harira Soup

TOMATO BROTH, MOROCCAN SPICES, CHICKPEAS, LENTILS

Vegetarian Briwats

VEGETABLE MEDLEY, RAS AL HANOUT, PHYLLO WRAP

Signature Maftoul

MORROCAN CIGAR, GROUND BEEF, RAISINS, CHIPOTLE AIOLI

Hummus and Pita

HOUSEMADE HUMMUS, EL OUAZZANIA OIL, MARINATED OLIVES, CRISP PITA

CousCous Salad

COUSCOUS, DICED BELL PEPPERS, TURMERIC, HONEY YOGURT

Chicken Bastilla

CHICKEN, EGG, ALMOND, PHYLLO, ICING SUGAR, CINNAMON

Chickpea Salad

CHICKPEAS, MOROCCAN SPICES, PRESERVED LEMON, PISTACHIOS, MIXED GREEN SALAD

Smelts **Please add+\$4.00**

SALT AND PEPPER SMELTS, HARISSA CHIMICHURRI SAUCE, CHERMOULA SAUCE

Chèvre Brulee **Please add +\$4.00**

SOFT GOAT CHEESE BRULEED, PORT DE CASSIS JAM, CARAMELIZED ONIONS

Moroccan Crab Cake **Please add +\$4.00**

MOROCCAN SPICED CRAB, CHERMOULA EMULSION, HARISSA AIOLI

Signature Salad **Please add +\$5.00**

MIXED GREENS, RADICCHIO, OLIVE TAPENADE, VINE TOMATOES, CHEESE,
CHAMPAGNE VINAIGRETTE

Royal Brochette **Please add +\$5.00**

LAMB, CHICKEN, SHRIMP SKEWERS, MOROCCAN SALSA, FRESH LEMON

Seafood Medley **Please add +\$9.00**

SQUID, MUSSELS, SCALLOPS, OCTOPUS, RAS AL HANOUT, PRESERVED LEMON
VINAIGRETTE

Entrees

North African Peri Peri Chicken

PERI PERI CHICKEN BREAST, MASHED POTATOES, SEASONAL VEGETABLE

Braised Lamb Shank

SLOW COOKED LAMB, CASHEWS, GREEN ZUCCHINI, TOMATOES, SAFFRON RICE

Chicken Fez Tagine

CHICKEN LEGS, OLIVES, PRESERVED LEMONS, RICE

Haryma Beef Cheek

BEEF CHEEKS, CHICKPEA RAGU, CARAMELIZED ONIONS, RAISINS, ALMONDS

Amazigh Vegetables Tagine

ZUCCHINI, RED AND YELLOW PEPPERS, CARROTS, OLIVES, PRESERVED LEMONS,
COUSCOUS

Chickpea Tagine

CHICKPEAS, GINGER, TURMERIC, CUMIN, CINNAMON, CAYENNE, TOMATOES, RAS AL
HANOUT, PITA

Short Rib Tagine **Please add +\$4.00**

SHORT RIB, MIXED VEGETABLES, BEEF REDUCTION DEMI GLACE, COUSCOUS *Seafood*

Royale **Please add +\$4.00**

MIXED SEAFOOD, MUSSELS, SQUID, SHRIMP, CALAMARI, RICE

Cote de Boeuf **Please add +\$9.00**

PRIME RIB, SAUTEED MUSHROOMS, MASHED POTATOES, HOUSE MADE DEMI GLACE

Rack of Lamb **Please add +\$11.00**

HONEY GINGER, MASHED POTATOES, CHERRY TOMATOES

Fish Tagine **MP**

DAILY FISH

Dessert

Sweet Keskesu

COUSCOUS, CINAMON, POWDERED SUGAR, ROASTED ALMONDS, SULTANA RAISINS,
A HINT OF ORANGE BLOSSOM WATER, CRÈME ANGLAISE

Crème Brûlée Please add \$2.00

HOUSEMADE CRÈME BRULEE

Decadent Chocolate Tart

DARK CHOCOLATE FILLING, CHOCOLATE CRUST, BITTERSWEET CHOCOLATE GANACHE, WHITE CHOCOLATE CHUNK

Baklava Please add \$2.00

PHYLLO PASTRY, WALNUT, PISTACHIO, HONEY, ORANGE BLOSSOM WATER

Hot Beverages

MOROCCAN MINT TEA - POT 8

CAPPUCCINO 6

ESPRESSO 5

CAFFÉ LATTE 6

MOROCCAN COFFEE 8

BREWED COFFEE 4