



### **3 – COURSE CASABLANCA BRUNCH @ \$21.00**

**WITH 1 COMPLIMENTARY HONEYDEW OR POMOGRANATE MIMOSA**

#### **CHOICE OF APPETIZERS**

##### ***Essawira Ceviche***

Moroccan style M lange of Poached Salmon, tomato concasse, cucumbers, cilantro, parsley, mint-chiffonage, preserved red olives in fresh lemon- lime juice

##### ***Moroccan Beef Cigars***

Savory lean Ground beef blended with traditional house Spices, garlic, herbs & wrapped in phyllo dough

##### ***Medina Salad***

Spring baby mixed greens with cucumbers, cherry tomatoes in Balsamic-vinaigrette

##### ***Shrimp Brochettes***

Grilled Shrimp skewers rubbed in Market spices, garlic & herbs Served with Shermoula sauce & warm couscous, raisin, asparagus, pine nuts

#### **CHOICE OF ENTREES**

##### ***Seafood Pastila***

Savory m lange of Tilapia, shrimp, vermicelli with market spices, preserved lemon & herbs wrapped in phyllo

##### ***Harrisa-Goat Cheese Omelet***

omelet with Saut ed onion, garlic, cilantro, cumin, paprika with Harrisa-goat cheese & spinach. Served with roasted potatoes & mixed peppers

##### ***Kefeta Tagine With Egg***

Ground lean beef in Moroccan spices & herbs in Tomato-garlic sauce topped with cumin pan-fried eggs

##### ***Amlou Pancakes***

Moroccan style pancakes served with Argana oil-Honey, toasted almonds Topped with whipped cinnamon cream & berries

##### ***Lamb Sausage Casserole With Egg***

Saut ed sliced lamb sausage with fennel, oregano in a m lange of roasted bell peppers, spices, Harrisa-tomato sauce & topped with Paprika pan fried egg

##### ***Chicken Royal***

Braised chicken breast in saffron-preserved lemon sauce with oven-roasted potatoes, carrots & green peas

#### **DESSERT**

##### ***Cr me Brulee To Share***

Orange Blossom cr me Brulee with fresh berries