



# MEDINA

## DIPS AND SPREADS

*served with fresh oven baked pita bread  
(Additional oven-baked pita 2.5)*

**Harissa** pepper-tomato puree, cumin, paprika, cayenne, herbs, lemon 4.5

**Moroccan Marinated Olives** 4.5

**Hummus** fresh chick-pea tahini, garlic, lemon 5.5

**Roast Pepper & Tomato** cumin, fresh coriander, ginger, lemon 5.5

**Smoked Egg Plant** garlic-saffron tomato confit, cilantro, white vinegar 5.5

**Mixed Platter to Share** four spreads, marinated moroccan green olives, baked pita 16

**Poached Calamari** in Ras El Hanout & drenched in shermoula tomato puree, seafood spices, garlic, cilantro, fresh lemon juice sauce, served on mixed greens with balsamic vinaigrette 10.5

## OVEN CRISP PHYLLOS

**Shrimp and Shermoula** fresh tomato, Harissa-Aioli 8

**Baby Spinach & Preserved Lemon** garlic, spinach, green olives 8

**Goat Cheese & Harissa** sour cream, cilantro, sun-dried tomatoes 9

**Moroccan Beef Cigars** cumin, paprika, garlic, onion and parsley with tomato-garlic sauce 8

## GRILLED BROCHETTES (SKEWERS)

**Citrus Marinated Chicken** shallots, ginger, garlic, herbs, saffron, served on tomato-cucumber salad 8

**Merguez Lamb Sausage** oregano, fennel, served on warm couscous 8

**Andalusian Shrimp** spices, garlic, herbs and lemon served on saffron basmati rice 9.5

**Tenderloin of Beef Filet** house spice, herbs served on tomato-cucumber salad 9

## SALADS

**Medina Salad** baby greens, cucumber, grape tomato, olives, fennel, balsamic vinaigrette 7

**Med-Rim Salad** spinach, poached figs, toasted almonds, cinnamon-spiced orange, feta, honey-lemon vinaigrette 8

**Casablanca Salad** arugula, beetroot, golden raisins, grape tomatoes, pine nuts, gorgonzola, pomegranate vinaigrette 9

## SIDE DISHS

**Seasonal Vegetables** with olive oil & Moroccan spices 7.5

**Seven Vegetable Couscous** with braised vegetables and coriander-saffron broth 6.5

## PIZZA OVEN

**New World Pizza** virgin olive oil, garlic, asparagus, artichoke hearts, mozzarella, roma tomato, arugula, feta, argana oil drizzle 11

**Rosemary Chicken Pizza** pesto, mozzarella, goat cheese, green olives, fresh basil 12

**Shrimp Pizza** virgin olive oil, preserved lemon, spices, mozzarella, roasted red onion, Moroccan green olives 13

**Oregano-Fennel Lamb Sausage Pizza** tomato, feta, peppers, red onions, mozzarella, olives 13

## OVEN ROASTED ENTREES

**Beef Tenderloin Tagine** almonds, poached prunes, sesame, roasted potatoes, honey-ginger-saffron glaze 23

**Tangier's Seafood Pastilla** filled flaky phyllo Moroccan pie-style with melange of poached & seared tilapia, shrimp, spices, herbs, lemon and saffron vermicelli 19

**Seven Vegetable Couscous** braised vegetables, coriander-saffron broth 15

**Marrakesh Chicken Breast** market spices, shallots, Moroccan olives, preserved lemon-saffron sauce, roasted flat potatoes 17

**Sea Bass Tagine** carrots, bell peppers, Shermoula-tomato sauce, roasted flat potatoes 25

**Ras El Hanout Lamb Chops Tagine** spices, balsamic vinaigrette reduction, herbed potatoes, goat cheese 29.5

**Imperial Fez Seafood Couscous** scallops & shrimp, spice mix & herbs served on warm couscous with cinnamon apricots, asparagus, toasted pine nuts, golden raisins 21

## DESSERT

**Moroccan Mint Tea** 3

**Chocolate Marquise** genoise, ganache, baked hazelnut 7

**Ice Cream** mint and vanilla-cinnamon-raisin 6

**Orange Blossom Crème Brûlée** fresh seasonal berries 7

**Seasonal Berries** fresh mixed berries, whipped cinnamon cream 7.5

## SEXY DRINKS

**Marrakesh Mint Tea Martini** Grey Goose, mint tea, orange blossom water, fresh lime 9

**Caramel-Fig Martini** Grey Goose, fresh lemon, roasted fig, caramel swirl 9

**Pomecello Martini** Grey Goose, limoncello, pomegranate, long lemon twist, sugar rim 9

**Moroccan Mojito** Bacardi Rum, brown cane sugar, fresh lime, fresh mint 9

**Medina Carpet Ride** Crown Royal, apricot brandy, fresh lemon juice 9

**The Arabesque** Apricot brandy, peach schnapps, fresh OJ, white cranberry 9

**Med-Rim Margarita** Patron Silver, Cointreau, ruby red grapefruit, cane sugar 9

**Pine-Honey Tea** Grey Goose, cardamom-infused roast pineapple, honey, green tea 9

**Crème Brûlée Martini** Godiva, Stoli Vanilla, Kahlua, caramel swirl 10