



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