



# MEDINA

## OVEN CRISP PHYLLOS

**Baby Spinach & Preserved Lemon** *garlic, spinach, green olives* 6

**Shrimp & Shermoula** *fresh tomato and Harissa-Aioli* 7

**Goat Cheese & Harissa** *sour cream, cilantro and sun-dried tomatoes* 7

**Mixed Platter to Share** *hummus dip, smoked eggplant dip, roast pepper-tomato dip, Harissa dip, marinated Moroccan green olives, baked pita* 12

## SALADS

**Medina Salad** *baby greens, cucumber, grape tomato, olives, fennel, balsamic vinaigrette* 6

**Med-Rim Salad** *spinach, poached figs, toasted almonds, cinnamon-spiced orange, feta, honey-lemon vinaigrette* 7

**Casablanca Salad** *arugula, beetroot, golden raisins, grape tomatoes, pine nuts, gorgonzola, pomegranate vinaigrette* 8

**Ras El Hanout Calamari Salad** *tomato-Shermoula spice mélange, mixed greens, balsamic vinaigrette* 8

**Shrimp Couscous Salad** *chilled couscous, shrimp with fez spices, asparagus, gold raisins, tomatoes, cucumber, pine nuts, citrus-mint vinaigrette* 10

**Add Chicken** 3 *or* **Shrimp** 5.5

## PIZZA OVEN

**New World Pizza** *virgin olive oil, garlic, asparagus, artichoke hearts, mozzarella, roma tomato, arugula, feta, argana oil drizzle* 9

**Rosemary Chicken Pizza** *pesto, mozzarella, goat cheese, green olives, fresh basil* 10

**Shrimp Pizza** *virgin olive oil, preserved lemon, spices, mozzarella, roasted red onion, Moroccan green olives* 11

**Oregano-Fennel Lamb Sausage Pizza** *tomato, feta, peppers, red onions, mozzarella, olives* 12

## OVEN & GRILL

**Chicken Sandwich** *house spices, garlic, herbs, tomato, onion, baby spinach, Harissa-Aioli, fruit salad* 7

**Medina Burger** *cumin, paprika, onions, garlic, baby spinach, tomato, feta-mayo, roasted flat potatoes* 8

**Kefta Tagine** *braised lean ground beef meatballs, house spice, herbs, garlic-tomato sauce* 9

**Tenderloin Beef Brochettes** *house spice, herbs, served on couscous* 10.5

**Marrakesh Chicken Breast** *market spices, shallots, Moroccan olives, preserved lemon-saffron sauce, roasted flat potatoes* 11

**Salmon Tagine** *poached carrots, bell peppers, Shermoula-tomato sauce, roasted flat potatoes* 12

**Andalusian Scallop Brochettes** *spices, lemon, herbs, served on couscous* 13

## SIDE DISH

**Seasonal Vegetables** *with olive oil and Moroccan spices* 5

**Seven Vegetable Couscous** *with braised vegetables and coriander-saffron broth* 5

## DESSERT

**Ice Cream** *mint and vanilla-cinnamon-raisin* 5

**Chocolate Marquise** *genoise, ganashe, baked hazelnut* 6

**Orange Blossom Crème Brulée** *with fresh seasonal berries* 6

**Seasonal Berries** *fresh mixed berries, whipped cinnamon cream* 7