



3 – COURSE CASABLANCA BRUNCH @ \$21.00

WITH 1 COMPLIMENTARY HONEYDEW OR POMOGRANATE MIMOSA

CHOICE OF APPETIZERS

Essawira Ceviche

Moroccan style Mélange 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 Pastilla

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

Harrisa-Goat Cheese Omelet

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

Kefta 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

Sautéed sliced lamb sausage with fennel, oregano in a mélange 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 TO SHARE

Crème Brulee