



# 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, olive 6.5

**Moroccan Marinated Olives** 6

**Hummus** fresh chick-pea tahini, garlic, lemon 6

**Roast Pepper & Tomato** cumin, fresh coriander, ginger,  
lemon 6

**Smoked Egg Plant** garlic-saffron tomato confit, cilantro,  
white vinegar 6

**Mixed Platter to Share** four spreads, marinated moroccan  
green olives, baked pita 17

**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 12

## OVEN CRISP PHYLLOS

**Shrimp and Shermoula** fresh tomato, Harissa-Aioli 9

**Baby Spinach & Preserved Lemon** garlic,  
spinach, green olives 8.5

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

**Moroccan Beef Cigars** cumin, paprika, garlic, onion and  
parsley with tomato-garlic sauce 9

## GRILLED BROCHETTES (SKEWERS)

**Citrus Marinated Chicken** shallots, ginger, garlic, herbs,  
saffron, served on tomato-cucumber salad 9

**Merguez Lamb Sausage** oregano, fennel, served on warm  
couscous 9.5

**Andalusian Shrimp** spices, garlic, herbs and lemon served  
on saffron basmati rice 10

**Tenderloin of Beef Filet** house spice, herbs served on  
tomato-cucumber salad 11

## SALADS

**Medina Salad** baby greens, cucumber, grape tomato, olives,  
fennel, balsamic vinaigrette 8

**Med-Rim Salad** spinach, poached figs, toasted almonds,  
cinnamon-spiced orange, feta, honey-lemon vinaigrette 9

**Casablanca Salad** arugula, beetroot, golden raisins, grape  
tomatoes, pine nuts, gorgonzola, pomegranate vinaigrette 9.5

## SIDE DISHES

**Basmati Saffron Rice** 5

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

**Seven Vegetable Couscous** with braised vegetables and  
coriander-saffron broth 7

## PIZZA OVEN

**New World Pizza** virgin olive oil, garlic, asparagus,  
artichoke hearts, mozzarella, roma tomato, arugula, feta,  
argana oil drizzle 12

**Rosemary Chicken Pizza** pesto, mozzarella, goat cheese,  
green olives, fresh basil 13

**Shrimp Pizza** virgin olive oil, preserved lemon,  
spices, mozzarella, roasted red onion,  
Moroccan green olives 14

**Oregano-Fennel Lamb Sausage Pizza** tomato, feta,  
peppers, red onions, mozzarella, olives 14

**Beef Kefta Pizza** ground spiced beef, garlic tomato sauce,  
caramelized onions, olives, light mozzarella 12

## OVEN ROASTED ENTREES

**Beef Tenderloin Tagine** almonds, poached prunes,  
sesame, roasted potatoes, honey-ginger-saffron glaze 25

**Tangier's Seafood Pastilla** filled flaky phyllo Moroccan  
pie-style with melange of poached & seared tilapia, shrimp,  
spices, herbs, lemon and saffron vermicelli 20

**Chicken Apricot Tagine** braised marinated chicken  
breast in saffron cinnamon, honey, poached apricots and  
toasted poppyseeds 21

**Seven Vegetable Couscous** braised vegetables, corian-  
der-saffron broth 16

**Marrakesh Chicken Breast** spices, shallots, Moroccan  
olives, preserved lemon-saffron sauce, roasted potatoes 18

**Sea Bass Tagine** carrots, bell peppers, Shermoula-tomato  
sauce, roasted flat potatoes 29

**Ras El Hanout Lamb Chops Tagine** spices, balsamic  
vinaigrette reduction, herbed potatoes, goat cheese 30

**Imperial Fez Seafood Couscous** scallops & shrimp, spice  
mix & herbs on warm couscous with cinnamon apricots,  
asparagus, toasted pine nuts, golden raisins 25

**Seared Beef Filet** moroccan spices, shallots, rosemary,  
balsamic reduction, braised mixed vegetables 28

## DESSERT

**Moroccan Mint Tea** 3.5

**Chocolate Marquise** genoise, ganashe,  
baked hazelnut 7.5

**Ice Cream** mint or vanilla-cinnamon-raisin 6.5

**Orange Blossom Crème Brulée** fresh seasonal berries 8

**Seasonal Berries** fresh mixed berries, whipped  
cinnamon cream 8.5

## SEXY DRINKS

**Marrakesh Mint Tea Martini** Grey Goose, mint tea,  
orange blossom water, fresh lime 9.5

**Caramel-Fig Martini** Grey Goose, fresh lemon,  
roasted fig, caramel swirl 9.5

**Pomecello Martini** Grey Goose, limoncello,  
pomegranate, long lemon twist, sugar rim 9.5

**Moroccan Mojito** Bacardi Rum, brown cane sugar, fresh  
lime, fresh mint 9.5

**Medina Carpet Ride** Crown Royal, apricot brandy,  
fresh lemon juice 9.5

**The Arabesque** Apricot brandy, peach schnapps, fresh OJ,  
white cranberry 9.5

**Med-Rim Margarita** Patron Silver, Cointreau, ruby red  
grapefruit, cane sugar 9.5

**Pine-Honey Tea** Grey Goose, cardamom-infused roast  
pineapple, honey, green tea 9.5

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