



# 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 7

**Moroccan Marinated Olives** 7

**Hummus** fresh chick-pea tahini, garlic, lemon 7

**Roast Pepper & Tomato** cumin, fresh coriander, ginger, lemon 7

**Smoked Egg Plant** garlic-saffron tomato confit, cilantro, white vinegar 7

**Khyar BiLaban** cucumber yogurt, fresh mint, garlic-sumec 7

**Mixed Platter to Share** five spreads, marinated moroccan green olives, baked pita 18

## OVEN CRISP PHYLLOS

**Shrimp and Shermoula** fresh tomato, Harissa-Aioli 10

**Baby Spinach & Preserved Lemon** garlic, spinach, green olives 9

**Goat Cheese & Harissa** sour cream, cilantro, sun-dried tomatoes 10

**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 your choice of tomato-cucumber salad or basmati saffron rice 12

**Merguez Lamb Sausage** oregano, fennel, served on warm couscous 14

**Andalusian Shrimp** spices, garlic, herbs and lemon served on saffron basmati rice 13

**Tenderloin of Beef Filet** house spice, herbs served on your choice of tomato-cucumber salad or basmati saffron rice 16

## SALADS

**Medina Salad** baby greens, cucumber, grape tomato, olives, 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

**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 13

Add Chicken 4.5   Shrimp 9   Salmon 9

## SIDE DISHES

**Basmati Saffron Rice** butter, saffron, paprika 5

**Seasonal Vegetable** with olive oil & moroccan spices 7.5

**Seven Vegetable Couscous** with braised vegetables and coriander-saffron broth 7.5

**Sauteed Spinach & Tomatoes** olive oil, shallots, morroccan spices 7

## PIZZA OVEN

**New World Pizza** virgin olive oil, garlic, asparagus, artichoke hearts, mozzarella, roma tomato, arugula, feta, argana oil drizzle 13

**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 15

**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 13

## OVEN ROASTED ENTREES\*

**Beef Tenderloin Tagine** almonds, poached prunes, sesame, roasted potatoes, honey-ginger-saffron glaze 26

**Tangier's Seafood Pastilla** filled flaky phyllo Moroccan pie-style with melange of poached & seared tilapia, shrimp, spices, herbs, lemon and saffron vermicelli 21

**Chicken Apricot Tagine** braised marinated chicken breast in saffron cinnamon, honey, poached apricots and toasted poppyseeds 22

**Seven Vegetable Couscous** braised vegetables, coriander-saffron broth 17

**Marrakesh Chicken Breast** spices, shallots, Moroccan olives, preserved lemon-saffron sauce, roasted potatoes 20

**Sea Bass Tagine** carrots, bell peppers, Shermoula-tomato sauce, roasted flat potatoes 31

**Ras El Hanout Lamb Chops Tagine** spices, balsamic vinaigrette reduction, herbed potatoes, goat cheese 32

**Imperial Fez Seafood Couscous** scallops & shrimp, spice mix & herbs on warm couscous with cinnamon apricots, asparagus, golden raisins 26

**Seared Beef Filet** moroccan spices, shallots, rosemary, balsamic reduction, braised mixed vegetables 30

\*Split Charge 2.50

## DESSERT

**Moroccan Mint Tea** 3.5

**Triple Chocolate** moose cake, orange blossom, vanilla bean sauce with raspberry puree 10

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

**Orange Blossom Crème Brûlée** fresh seasonal berries 9

**Seasonal Berries** fresh mixed berries, whipped cinnamon cream 9

**Baklava** crushed almonds, sesame, argan honey drizzle 9

**All Spreads Sides** hummus, harissa-aioli, moroccan, marinated olives, roast pepper & tomato, smoked eggplant, khyar biLaban 4

**Seasoned Flat Potatoes** paprika, salt, pepper 4

**Sauteed Crimini Mushrooms** olive oil, shallots, morroccan spices 7

**Cucumber & Tomato Salad** lemon juice, mint, morroccan spices 4.5