



MEDINA

OVEN CRISP PHYLLOS

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

Shrimp & Shermoula *fresh tomato and Harissa-Aioli* 9.5

Moroccan Beef Cigars *cumin, paprika, garlic, onion and parsley with tomato-garlic sauce* 8.5

Goat Cheese & Harissa *sour cream, cilantro and sun-dried tomatoes* 9.5

Mixed Platter to Share *hummus dip, smoked eggplant dip, roast pepper-tomato dip, Harissa dip, marinated Moroccan green olives, baked pita, Khyar bi laban (cucumber yogurt)* 15

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* 10

Ras El Hanout Calamari Salad *tomato-Shermonla spice mélange, mixed greens, balsamic vinaigrette* 12

Shrimp Couscous *couscous, shrimp with fez spices, asparagus, gold raisins, tomatoes, cucumber* 13

Add Chicken 4.5 **Shrimp** 5.5 **Salmon** 8

PIZZA OVEN

New World Pizza *virgin olive oil, garlic, asparagus, artichoke hearts, mozzarella, roma tomato, arugula, feta, argana oil drizzle* 11.5

Rosemary Chicken Pizza *pesto, mozzarella, goat cheese, green olives, fresh basil* 12.5

Oregano-Fennel Lamb Sausage Pizza *tomato, feta, peppers, red onions, mozzarella, olives* 13.5

Shrimp Pizza *virgin olive oil, preserved lemon, spices, mozzarella, roasted red onion, Moroccan green olives* 13.5

Beef Kefta Pizza *ground spiced beef, garlic tomato sauce, caramelized onions, olives, light mozzarella* 11.5

OVEN & GRILL

Chicken Sandwich *Harissa, house spices, garlic, herbs, tomato, onion, baby spinach, fruit* 10

Tilapia Sandwich *almonds crusted, peach tartar, spinach, tomatoes, served with roasted potatoes* 11

Lamb Sausage (Merguez) Sandwich *Harissa, caramelized onion, peppers, served with roasted potatoes* 10

Medina Burger *cumin, ground sirloin, paprika, onions, garlic, baby spinach, tomato, feta-mayo, roasted red potatoes* 10

Tenderloin Beef Brochettes *house spice, herbs, served on couscous* 13

Citrus Marinated Chicken Brochettes *shallots, ginger, garlic, lemon, onion, herbs, saffron, served on couscous* 12

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

Tilapia ala Shermoula *seared filet in family spices, tomatoes, shermoula on basmati rice* 14

TAGINES

Kefta Tagine *braised lean ground beef meatballs, house spice, herbs, garlic-tomato sauce served with rice* 12

Salmon Tagine *poached carrots, bell peppers, Shermoula-tomato sauce, roasted flat potatoes* 15

Marrakesh Chicken Breast *market spices, shallots, Moroccan olives, preserved lemon-saffron sauce, roasted flat potatoes* 13.5

SIDE DISH

Seasonal Vegetables *with olive oil and Moroccan spices* 6.5

Seven Vegetable Couscous *with braised vegetables and coriander-saffron broth* 6.5

Basmati Saffron Rice *butter, saffron, paprika* 4

Sauteed Crimini Mushrooms *olive oil, shallots, and moroccan spices* 6

Sauteed Spinach & Tomatoes *olive oil, shallots, and moroccan spices* 6

DESSERT

Ice Cream *mint or vanilla-cinnamon-raisin* 6

Orange Blossom Crème Brulée *with fresh seasonal berries* 7

Seasonal Berries *fresh mixed berries, whipped cinnamon cream* 8

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

Baklava *crushed almonds, sesame, argan honey drizzle* 8