

Dinner Menu

Your Sultan's Feast is a four course dinner starting at 39.95
Please choose one dish from each of the four courses

****Please Note Certain Items Have Additional Charges****

First Course

HARIRA

A hearty tomato based broth, with chickpeas, kidney beans, lentils and a blend of Moroccan spices.

CAFÉ GREENS

Baby lettuces, dressed with Champagne and pomegranate vinaigrette, topped with fresh fine cut vegetables and cherry tomatoes.

SOUP du JOUR

Our Chef's creation.

DUCK CONFIT SALAD

Baby lettuces and chopped romaine, dressed with a Champagne-pomegranate vinaigrette, tossed with fresh fine cut vegetables, cherry tomatoes and tangerines. Garnished with a toasted crostini.

Please add \$4.95

BOEUF BOURGUIGNON

Tenderloin & sirloin tips marinated in red wine and a rich beef reduction. Served over garlic mashed potatoes with mushrooms and pearl onions. A traditional french stew from Burgundy. **Please add \$5.95**

Second Course

HUMMUS & OLIVES

Traditional hummus garnished with fresh cilantro and served with toasted pita. Accompanied by citrus marinated Lebanese, Greek and sun-dried Moroccan olives.

FEKKOUS

A vibrant salad of cucumber, tomato, apple and chickpeas with a citrus mint dressing.

MAFTOUL

Hand rolled "Moroccan Cigars", hot crispy pastry stuffed with a mixture of mildly spiced beef, cashews and raisins. Topped with our chipotle aioli.

CHÈVRE BRULÉE

Sugar flamed imported aged Rondin de Poitu goat cheese, served with red onion jam and a port cassis syrup. Garnished with a garlic infused crostini. **Please add 3.95**

B'STILLA

A classic Moroccan pastry both savory and sweet, filled with chicken, eggs, almonds, crushed pistachios, caramelized onions and saffron, lightly sprinkled with powdered sugar and cinnamon. **Please add 4.95**

SEAFOOD BRIOUATS

Shrimp, calamari & salmon stewed with butter, onions, garlic, cilantro and Moroccan spices. Wrapped in rich phyllo pastry and baked to a golden brown. **Please add 5.95**

MOROCCAN CRAB CAKE

A delicious mixture of crab, blended with mixed spices, sweet peppers and toasted bread crumbs, served with chermoula emulsion, roasted red pepper harissa and garnished with crispy frog legs. **Please add 5.95**

COCONUT SHRIMP

Five shrimp hand battered in shaved sweet coconut and fried golden brown. Served with spicy mango chutney. **Please add 6.95**

Please notify your server if you have any food allergies or dietary concerns.
A 15% gratuity will be added to groups of 6 or more.

Third Course Entrée

MANGO SALMON

*A Pan Seared 8-ounce fillet of salmon, topped with mango salsa.
Served with saffron basmati rice and seasonal vegetables.*

CHICKEN MARRAKESH

Boneless thighs stewed in a chicken & fennel broth with Moroccan spices & cinnamon, smothered in honey-buttered onions, apricots and prunes. Served over a bed of fluffy couscous accented with chicken broth and preserved butter.

KESKESU CASABLANCA

Traditional Moroccan root vegetable mixed with seasoned "Casablanca" style vegetables, stewed in our own Moroccan tomato-curry sauce and served over fluffy couscous accented with preserved butter.

BRAISED LAMB FEAST

*Slow braised lamb shank, with a rich prune demi glace, topped with preserved lemon and toasted almonds. Served over fluffy white couscous accented with chicken broth and preserved butter.
Accompanied by seasonal vegetables.*

MOROCCAN BEEF SHORT RIB

Tender fall off the bone beef, braised with Moroccan spices. Finished with a rich red wine demi-glace. Served with Yukon gold garlic mash, accompanied by seasonal vegetables.

BAKED EGGPLANT

*Sliced roast eggplant layered with roasted fennel, carrots, sweet peppers and béchamel. Baked in a marinara sauce with grated parmesan reggiano and topped with melted goat cheese.
Please add 5.95*

COUSCOUS ROYALE

*A tender grilled beef kebob with two merguez sausages and our traditional chicken Marrakesh. Served over seasoned couscous with seasonal vegetables. **Please add 6.95***

STEAK FRITES

*A 10-ounce New York strip loin, topped with caramelized shallot confit, zatar butter and served with our house cut Moroc frites. **Please add 9.95***

SEAFOOD ROYALE

*Fresh seared shrimp, Moroccan octopus, mussels and calamari, tossed with leeks, peppers, fennel, oven-cured tomatoes and roast garlic. Over a bed of saffron rice in a vibrant lobster broth, finished with a touch of cream.
Please add 9.95*

VEAL CHOP

*A 10-ounce chop grilled to perfection, topped with a braised cremini mushroom demi-glace and served with Yukon gold garlic mash accompanied by seasonal vegetables. **Please add 14.95***

RACK OF LAMB

*Grilled to perfection, and topped with a sauce of honey, candied ginger confit and Herbs de Provence. Served with Yukon gold garlic mash and seasonal vegetables.
Half Rack please add \$9.95 or Full Rack please add 19.95*

Fourth Course Dessert

Our desserts are accompanied by our traditional Moroccan mint tea service

MOROCCAN TREATS

Our Chef's traditional creation.

BRULÉE ROYALE

*A rich and flavourful crème brulée, topped with lightly crushed pistachios. **Please add 3.95***

CHOCOLATE OASIS

*A decadent blend of semi-sweet chocolate and butter, smothered in powdered sugar. **Please add 4.95***

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