

Open at 4:30 p.m. 7 days a week

tagines

Poulet de Tanger \$20.00

Chicken Tangiers

Chicken Breast with Dried Apricot, Figs, Carrots, Caramelized Onions & Mushrooms in a Semi-Sweet Sauce

Tagine Mouton \$21.00

Tagine Jelbana

Braised Lamb Shank with peas, Carrots, Zucchini, Preserved Lemon & Olives in a Moroccan Saffron Broth

Tagine au Poisson Epice \$23.00

Spicy Seafood Tagine

Snapper, Prawns, Scallops & Ahi Tuna Simmered in Chef's Sauce & Served over Saffron Rice

Tagine de Poulet au Citron \$19.00

Free Range Chicken with Preserve Lemon & Atlas Olives

Tagine du Mouton \$21.00

Lamb Tagine A Tender Lamb Cubed Stew with Saffron, Ginger Honey, Cinnamon, Prunes & Carrots

kebabs

Brochette d'Agneau \$21.00

Marinated Lamb Skewers served over Couscous

Brochette de Poulet Mc Charmel \$19.00

Seasoned Ground Chicken, Skewered & Grilled to Perfection, Served over Saffron Rice

COUSCOUS

Couscous de Casablanca 18.00

Casa Blanca Couscous

Caramelized Vidalia Onions, Chickpeas & Currant - Your Choice of: Chicken, Merguez or Lamb

Couscous aux Legumes \$18.00

Vegetables Couscous

Zucchini, Chickpeas, Turnip, Calabash, Carrots & Squash Simmered with a bouquet of Herbs

Couscous Classic \$20.00

Classic North African Couscous

Vegetable & Spices in Light Saffron Broth - Your choice of Chicken, Braised Lamb or Merguez Sausage

salad

Fattoush \$ 7.00

(Can be made Vegan)

Romaine Hearts, English Cucumber, Tomato, Feta Cheese, Olives, Mint, Red Onions & Quinoa with Olive Oil, Lemon Juice & Sumac

Salade du Agadir \$ 8.00

Wild Arugula, Beets, Roasted Pears, Dates, Candied Pecans, Blue Cheese & Blueberry Vinaigrette

starters or small plates

Bisteeya \$ 7.00

Chicken, eggs, Onions, Crushed Almonds & Orange Blossom Water Baked in a Flaky Phyllo Dough

Escargot Marrakesh \$10.00

Steamed Snails with Onions, Plum Tomatoes in Ginger Herb Broth

Merguez \$ 9.00

Moroccan Style Sausage with Ground Beef & Lamb

starters or small plates

Zaalouk \$ 8.00

Roasted Eggplant, Onions, & preserved Lemon Sautéed in Garlic, Cilantro, Ginger & Cumin in a Tomato Base

Falfla Mechouia \$ 7.00

Grilled Green Bell Peppers & Tomatoes in Garlic Cumin

Plat Mosaic \$10.00

Mosaic Plate (A Vegetarian delight)

Roasted Eggplant, Humus, Chakchouka, Stuffed Grape Leaves, Falfla, Carrots, Charmoula & Olives

La Tour d'Aubergine \$ 9.00

Oven Baked Eggplant with Plum Tomatoes, Goat Cheese, lemon, Cumin Coulis

Shrimp Cigars \$11.00

Feta Cheese, Spicy Shrimp, Scallions, Charmoula wrapped in Phyllo Dough, Served with Spicy Harissa Sauce

Foie de Volaille \$ 7.00

Baked Marinated Chicken Livers in Charmoula, Garnished with Garlic Crostini

Harira \$ 6.00

Lentil Soup (Vegan)

Vegetable broth with Lentil & Chickpeas

Chef's Creation varies

Soup of the Day

entrees

Paella de Mer \$27.00

Shrimp, Calamari, Mussels, Chicken, Sausage, Carrots, Peas & Olives over Spanish Saffron Rice

Chilean Seabass Marine \$29.00

Chilean Seabass McCharmel

Marinated Chilean Seabass Filet with Potatoes & Olives

Mouton de Printemps \$25.00

Braised Lamb Shank with Prunes, Roasted Almonds & topped with Sesame Seeds

Cotelete de Mouton aux Couscous \$30.00

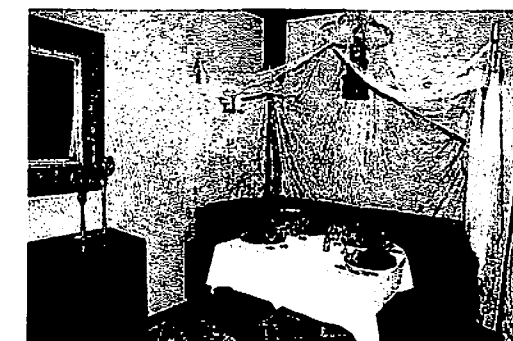
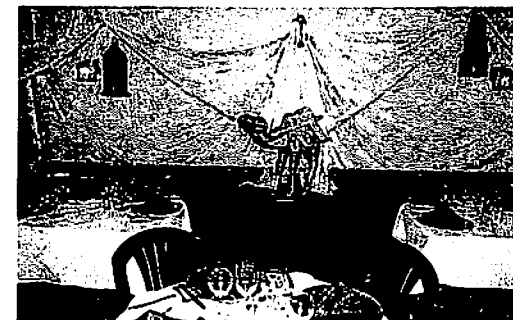
Lamb Rack encrusted in Couscous

Aubergine Pyramid \$17.00

Grilled Eggplant layered with Feta Cheese & Tomato Sauce

menu

MOROCCO restaurant



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