## A'DAR CAFÉ & LOUNGE

DINNER FROM 4:30 - 11:30 PM EVERY DAY

## **STARTERS**

SOUP OF THE DAY 6

MOROCCAN SALAD 7 cucumbers tomatoes red onions green & red pepper parsley & cumin dressing

GOAT CHEESE & ARUGULA SALAD 9 baby arugula goat cheese tomatoes cucumber & house vinaigrette

red onions capers scallions & olive oil-lemon dressing

MARYLAND CRAB CAKES WITH TARTAR SAUCE 8

FETA CHEESE & SPINACH TRIANGLES 8

HUMMUS 6 - BABA GHANOUSH 7 - OLIVE TAPENADE 7

## ENTREES

GRILLED CHICKEN & GOAT CHEESE SALAD 13
Grilled chicken breast mixed greens goat cheese cucumbers tomatoes & house vinaigrette

MEDITERRANEAN CHICKEN KABOB 15 served with saffron rice & salad

LAMB KABOB 18 served with moroccan salad & homemade tzatziki yogurt dip

zesty Garlic Shrimp 17 seasoned with traditional blend of moroccan herbs & spices served with mashed potatoes

PAN SEARED ATLANTIC SALMON 18
Sautéed fresh boneless salmon with Sautéed spinach butter beans & white wine lemon-butter sauce

MOROCCAN BEEF BURGER 14 moroccan spices topped with goat cheese caramelized onions served with salad or potato chip

MEDITERRANEAN PLATTER 16 homemade hummus baba ghanoush olive tapenade stuffed grape leaves & toasted pita

18% gratuity included for parties of 6 or more.