

  	
APPETIZERS	ENTREES
SUNSET SALAD GREENS TOSSED IN PRESERVED LEMON CITRONETTE WITH POMEGRANATE SEEDS, RAS EL HANOUT SPICED ALMONDS, GOAT CHEESE & CANDIED ORANGES. SIMSIM HALLOUMI CYPRIOT SHEEP / GOAT CHEESE COATED WITH SESAME SEASONED FLOUR, QUICK FRIED & DRIZZLED WITH HARISSA HONEY. SERVED WITH A SMALL SALAD OF TOMATO, ONION, MINT, ARUGULA & PRESERVED LEMON CITRONETTE. BUS STATION KEFTA LAMB MEATBALLS SPICED WITH RAS EL HANOUT, MINCED ONIONS, MINT & PARSLEY IN A TOMATO-HARISSA SAUCE. SERVED WITH GRILLED FLATBREAD. BASTILLA CRISP PHYLLO PASTRY SHELL FILLED WITH SWEET AND SAVORY SPICED CHICKEN, DATES & ALMONDS. DUSTED IN POWDERED SUGAR. 11.00	TAGINES BRAISED IN A SAFFRON / GINGER / TOMATO BASE AND SERVED WITH SAFFRON COUS-COUS & ZA ' ATAR ROASTED CARROTS CHICKEN CASTELVETRANO OLIVES & PRESERVED LEMON 22. LAMB DATES, POTATOES & ALMONDS SAFI SAMARI PAN SEARED RAS EL HANOUT SPICE RUBBED LING COD SERVED WITH ROASTED CAULIFLOWER, TAHINI / CARAMELIZED ONION SOUBISE & SAFFRON BASMATI RICE. FINISHED WITH TOASTED ALMONDS, PRESERVED LEMON, MINT & CILANTRO. MOROCCO SIDES SAFFRON COUS COUS ZA ' ATAR ROASTED CARROTS SAFFRON BASMATI RICE SPICE ROASTED CAULIFLOWER
CASABLANCA COCKTAILS	
Casablanca Cherry Bloom	12.00
Gin, triple sec, pear brandy, lime & cherry cardamom syrup.	
Rom Pom Sidecar	12.50
Brandy, orange juice, pomegranate rose syrup, vanilla date syrup & lime served up.	
Marrakech Margarita	12.00
Tequila, triple sec, fig mint syrup, orange and lime juices	
Drunken Dromedary	11.50
Bourbon, aquafaba, spiced fig & balsamic syrup, spiced chocolate bitters, lemon served up.	
Medina Minty Mule	11.00
NO ALCOHOLIC COCKTAILS	
Cook's Punch	8.00
House FassiNOLA (passion, guava, hibiscus), lemon juice, orgeat.	
Wise Ginger Apple	8.75
Apple juice, sage simple syrup, lemon, Cock-n-Bull ginger beer.	
Grapefruit Almond Tonic	7.75
Grapefruit cinnamon cordial, lime, orgeat, soda water.	
Italian Crème Soda	7.50
WITH N.A. SPIRITS	
26th Street Sour	12.00
Wilderton Citrus aperitif, cardamom/saffron honey, lemon, orange, aquafaba foam & verjus rouge.	
Autumn Agave Punch	13.00
Almave Blanco & Almave Ambar, Marvin's cinnamon/clove Jamaica, apple cider, lime & soda, over ice with a hibiscus sugar rim.	
Ghia Club	12.50
MORE SIDES	
sauteed broccolini	7.00
brussels sprouts sauté	7.00
* asterisked items are cooked to your specifications. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.	