



Appetizers

Hummus

A Mediterranean favorite!

Topped with fresh diced tomatoes & kalamata olives, served with warm pita \$5.95

Zaalouk

Traditional Moroccan-style eggplant spread served with warm pita \$6.95

Bakoula

Classic Moroccan spinach spread served with warm pita \$5.95

Antipasto Plate

A sampling of Hummus, Zaalouk & Bakoula garnished with feta cheese, kalamata olives, tomato, cucumber & artichoke hearts served with warm pita \$10.95

Falafel

Moroccan-seasoned, deep-fried patties of ground chickpea & sesame served with cucumber yogurt sauce for dipping \$6.95

Mozzarella Plate

Fresh mozzarella slices drizzled with olive oil & balsamic vinegar and served with artichoke hearts, kalamata olives, tomatoes, & cucumbers, finished with capers. Served with warm bread \$8.95

Soups

Chicken Shorba

A hearty saffron & ginger soup made with slow-roasted chicken, fresh tomatoes, onions, garlic, carrots & potatoes \$6.95

Harrira

Traditional Moroccan tomato soup with fresh cilantro, saffron rice & chickpeas \$5.95

Salads

House Salad

Crisp romaine tossed with fresh diced tomatoes & cucumbers in our house lemon-oregano red wine vinaigrette dressing \$5.95

Shrimp, Avocado & Citrus Salad (seasonal)

Fresh sliced avocado, tiger shrimp, & kalamata olives drizzled with olive oil, fresh squeezed lemon & lime \$9.95

Greek Salad

Tomatoes, cucumbers, feta cheese, chickpeas, & kalamata olives atop a bed of fresh romaine lettuce, tossed with our house lemon-oregano red wine vinaigrette dressing \$8.95

Chef's Signature Salad

Crisp romaine lettuce topped with fresh tomato, cucumber, broccoli, carrots, raisins, chickpeas, artichoke hearts, & kalamata olives tossed with our house lemon-oregano red wine vinaigrette dressing \$9.95

Create your own salad ...

Add grilled Chicken strips \$4.50

Add grilled Ahi Tuna \$8.50

Add grilled Shawarma \$6.50

Add grilled Alaskan Salmon \$9.50

Add grilled Shrimp \$4.50

Add Moroccan Crabcake \$8.50

House Salad and Soup \$10.95

Kabbabs

Lamb Kabbab

Boneless leg of lamb marinated in Chef Sentissi's signature Ras el Hanout seasoning & char-grilled to perfection \$14.95

Chicken Kabbab

Chicken breast marinated in Chef Sentissi's signature Ras el Hanout seasoning & char-grilled to perfection \$10.95

Kafta Kabbab

A traditional Moroccan favorite!

Fresh ground beef meatballs seasoned with the essential Moroccan flavors of ginger, paprika, cumin, coriander & a dash of cinnamon \$11.95

Kabbabs are served with your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables.

Tajines

Ginger Chicken Tajine

A tender, slow-roasted quarter chicken prepared in a light saffron-ginger-garlic sauce with onions, peas & carrots, garnished with a slice of pickled lemon \$10.95

Cumin Chicken Tajine

A tender, slow-roasted quarter chicken with tomatoes & roasted potatoes in a bold & flavorful saffron-cumin sauce, garnished with a slice of pickled lemon \$10.95

Honey Chicken Tajine

A tender, slow-roasted quarter chicken accompanied by roasted red potatoes, poached pear halves, prunes & apricots simmered in a sweet & savory honey-cinnamon-saffron broth, sprinkled with sesame seeds \$11.95

Kafta Tajine

A hearty & tasty dish of slow-stewed Moroccan-seasoned beef meatballs sautéed with peas, potatoes & poached eggs, garnished with a slice of pickled lemon \$12.95

Tilapia Tajine

Baked tilapia with roasted red potatoes simmered with fresh carrots & tomatoes in our classic Moroccan cilantro pesto, garnished with a slice of pickled lemon \$12.95

Tajine Lamb Honey

A lunch-sized version of the original... One of our most popular dishes!

Tender, slow-stewed boneless leg of lamb accompanied by roasted red potatoes, poached pear halves, prunes & apricots simmered in a sweet & savory honey-cinnamon-saffron sauce, sprinkled with sesame seeds \$15.95

All Tajines are served with warm bread.



Tajines are traditional & hearty Moroccan stews, slow cooked in decorative conical ceramic pots for which they are named. The lid captures the steam, juices, & rich flavors of the Moroccan herbs & spices along with all of the tender simmering ingredients to produce a tasty sauce perfect for dipping warm bread... The taste of Authentic Maroc!

Sandwiches

Shawarma Sandwich Plate

Traditional Moroccan-style lamb-beef Gyros served open-faced on warm pita with fresh diced tomatoes, cucumber, & pickled onions accompanied by sides of spicy Harissa & cucumber yogurt sauces \$11.95

Grilled Chicken Sandwich Plate

Marinated & char-grilled chicken breast strips served open-faced on warm pita with fresh diced tomatoes, cucumber, & pickled onions accompanied by sides of spicy Harissa & cucumber yogurt sauces \$10.95

Kafta Sandwich Plate

Moroccan-seasoned & char-grilled fresh ground beef meatballs served open-faced on warm pita with fresh diced tomatoes, cucumber & pickled onions accompanied by sides of spicy Harissa & cucumber yogurt sauces \$10.95

Falafel Sandwich Plate

Our traditionally seasoned Falafel served open-faced on warm pita with fresh diced tomatoes, cucumber, & pickled onions accompanied by sides of spicy Harissa & cucumber yogurt sauces \$10.95

Sandwiches are plated with your choice: Soup or Salad

Please note,

A 20% gratuity will be added to parties of six or more.

Pasta & Couscous

Saffron Fettuccini Alfredo

Voted Indianapolis's best Fettuccini Alfredo!

Our rich, creamy & very savory saffron alfredo sauce with sweet basil served atop fettuccini pasta \$10.95

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Chef's Parmagiana

Lightly Breaded Chicken Breast - or - Lightly Breaded & Seasoned Eggplant... Smothered with freshly grated Parmesan cheese & served over fettuccini pasta tossed in our homemade marinara sauce \$12.95

Penne Royale

Penne pasta tossed in a light sauce of extra virgin olive oil, basil, oregano & fresh diced tomatoes along with fresh sautéed broccoli, zucchini, peas & carrots. Finished with freshly grated Parmesan cheese \$10.95

Add Kafta \$4.50

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Couscous Tfaya

Traditional Moroccan comfort food at its best!

Sauteed onions, raisins & chickpeas in a sweet honey-cinnamon-saffron broth over saffron couscous \$9.95

Add slow-stewed Lamb \$9.50

Add slow-stewed Chicken \$5.50

Couscous Royale

A colorful medley of fresh slow-stewed vegetables:

Carrots, zucchini, tomatoes, green peppers, turnips, red potatoes & cabbage tossed with Moroccan herbs & spices served atop saffron couscous with a side of all-vegetarian saffron broth spiced with Harissa \$11.95

Create your own Couscous Royale...

Add slow-stewed Lamb \$9.50

Add slow-stewed Chicken \$5.50

Add extra Vegetables \$2.50

Add grilled Kafta \$4.50

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Sides

Couscous \$3.50

Saffron Rice \$3.50

Roasted Red Potatoes \$3.50

Sauteed Mixed Vegetables \$3.50

Kalamata Olives \$2.50

Feta Cheese \$2.50

Grilled Kafta \$4.50

Grilled Shrimp \$4.50

Grilled Shawarma \$5.50

Grilled Chicken strips \$3.50

Slow-stewed quarter Chicken \$5.50

Char-grilled Chicken Kabbab \$6.50

Slow-stewed boneless Lamb \$9.50

Char-grilled Lamb Kabbab \$9.50

Beverages

Atay

Sweet Moroccan green tea with mint presented in a traditional Moroccan teapot

Atay for one \$3.95 Atay for two \$5.95

Family Size Atay \$7.95

Atay Glace

Moroccan sweet iced tea, ask your server for today's flavor \$2.95

Honeyed Lemonade

Made with fresh squeezed lemons! \$2.95

Hot Tea

Ask your server about our collection of flavors \$1.95

Saffron-infused hot tea \$2.95

Kahwa

Moroccan coffee, roasted and ground with cinnamon \$1.95

Canned Sodas

Coke, Diet Coke & Sprite \$1.75

Desserts

Tiramisu

The best in town!

A generations-old recipe \$7.95

Moroccan Baklava

Two pieces of our famous Baklava sprinkled with powdered sugar :

Crisp, lightly honeyed phyllo dough layers stuffed with almonds, pistachios, & toasted sesame seeds \$4.50

Chef Sentissi's Mascarpone Layer Cake

Decadent wedges of moist cake with light Mascarpone layers, your choice:

French Vanilla with Strawberry sauce, Lemon with Raspberry sauce, or Chocolate Tuxedo with Chocolate sauce \$8.95



What is Saffron ???

Saffron is the most precious and expensive spice in the world.

The Saffron threads are actually the dried stigmas of the saffron flower, "Crocus Sativus Linneaus". Each flower contains only three stigmas. These threads must be picked from each flower by hand, and more than 75,000 of these flowers are needed to produce just one pound of Saffron threads. Saffron is used for its bright orange-yellow color, strong and distinctive flavor and aroma, and its therapeutic properties.

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