



## **Restaurant Week Lunch Menu: Summer 2014**

### **Your Choice of 1 Appetizer:**

**Harria Soup**

tomato, chickpeas, pasta, traditional spices

**Stuffed Grape Leaves**

with lamb and honey harissa

**Sag and Feta**

with toasted pine nuts and kalamata olives

### **Your Choice of 1 Main Course:**

**Any 2 piece Kabob**

**Grilled Scallops**

with whipped hummus, mix greens, and preserved lemon

**Skirt Steak**

arugula salad with roasted peppers

**Veggie Zaelook**

layered mix vegetables baked in tomato sauce

### **Dessert Options:**

**Briwats**

**Mango Cheesecake**



## **Restaurant Week Dinner Menu: Summer 2014**

### **Your Choice of 1 Appetizer:**

**Roasted Beet Salad**  
grapefruit, arugula, moroccan olives, and feta

**Skirt Steak**  
arugula salad with roasted peppers

**Harria Soup**  
tomato, chickpeas, pasta, traditional spices

### **Your Choice of 1 Main Course:**

**Veggie Zaelook**  
layered mix vegetables baked in tomato sauce

**Slow Braised Lamb Shank**  
with curried basmati rice and chick pea vinaigrette

**Charmoula Swordfish**  
saffron couscous, cracked green olives, fennel salad

**Morrocان Chicken Tagine**  
couscous, preserved lemon, olives, onion ginger sauce

### **Dessert Options:**

**Briwats**  
**Mango Cheesecake**