



Lunch - \$20.16

Restaurant Week - Lunch 2016

First Course (choose one)

Eggplant soup roasted eggplant puree with crisped shallots and garnished with a pickled grape V

Spanakopita "raviolis" spinach and feta cheese in filo dough with toasted pine nuts and kalamata olives

Marakech salad corn, chick peas, halloumi, chopped romain with egg falafel, lemon vinaigrette V

Second Course (choose one)

Fez burger a combination of ground lamb and beef, with sautéed veggies and cilantro sauce

Shawarma slow roasted chicken with garlic sauce in a pita

Falafal wrap house made falafel with harissa hummus and tzatziki V

Third Course (choose one)

Briwats HOUSE SPECIALTY - a North African variation of baklava -but better!

Fig & Date Tartlet Served with fruit compote sweetened with honey, accompanied by almond cream topping

Martini Clad Cinnamon Caramel Ice Cream Served in a martini glass, 3 large scoops of ice cream with fresh mint, & cinnamon stick - whipped cream available please ask server

 Spicy, please ask server if you wish dish to be hotter! V Vegan GF Gluten-free V Vegetarian



THE FEZ - 227 SUMMER STREET, STAMFORD CT 06901
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Dinner - \$35.16

Restaurant Week - Dinner 2016

First Course (choose one)

Roasted beet salad mixed greens, arugula with grapefruit, Moroccan olives and feta cheese V

Beef tenderloin tips braised beef tenderloins served with tomato jam GF

Shrimp falafel house made falafel stuffed with shrimp served with a trio of dipping sauces: artichoke sauce, fennel dip and harissa

Second Course (choose one)

Charmoula salmon wild fresh salmon cooked in an aromatic Moroccan spiced rub (a little spicy) and seasoned sauce, with saffron couscous, cracked green olives and fennel salad

Moroccan chicken tagine slow cooked, locally farmed, chicken over a bed of couscous with vegetables, olives and preserved lemon in an onion ginger sauce

Vegetable tagine sautéed vegetables over couscous (or rice) - vegan only with rice V

Third Course (choose one)

Briwats HOUSE SPECIALTY - a North African variation of baklava -but better!

Moroccan Mocha-Coffee Cheesecake Rich and thick with Moroccan coffee and mocha flavor

Crème Brûlée With vanilla and Lebanese orange blossom essence GF

 Spicy, please ask server if you wish dish to be hotter! V Vegan GF Gluten-free V Vegetarian



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