



AUGUST 21ST-SEPTEMBER 4TH
STAMFORD RESTAURANT WEEK



THE FEZ

Lunch \$20.17

Dinner \$35.17

First Course (choose one)

- TRI-COLOR POTATOES slowly roasted in fresh herb oil, served with harissa mayonnaise V
- MARRAKECH SALAD corn, chickpeas, halloumi, chopped romaine with egg falafel, lemon vinaigrette V
- BABA GANOUSH classic Turkish roasted eggplant puree served with Fez cinnamon spiced pita chips V

Second Course (choose one)

- FEZ BURGER a combination of ground lamb and beef, with sautéed veggies and cilantro sauce & hand-cut fries
- ROASTED VEGGIE WRAP roasted vegetables with almond pesto sauce & hand-cut fries V
- NIÇOISE SALAD hard-boiled eggs, capers, potatoes, fire-roasted peppers, string beans, anchovies, Moroccan olives with light lemon mayonnaise V
- CHICKEN SHAWARMA slow roasted chicken with garlic sauce in a pita & hand-cut fries

Third Course (choose one)

- BRIWATS HOUSE SPECIALTY North African variation of baklava—but better!
- CINNAMON CARAMEL ICE CREAM with fresh mint, & cinnamon stick - whipped cream available please ask server
- ALMOND FLOUR BROWNIES melt in your mouth mini warm chocolate brownies, served with vanilla ice GF

- Vegetarian V
- Vegan V
- Gluten Free GF
- Spicy

First Course (choose one)

- ROASTED BEET SALAD mixed greens, arugula with grapefruit, Moroccan olives and feta cheese GF V
- SPANAKOPITA fried "wontons" of spinach and feta cheese in phyllo dough, with toasted pine nuts and kalamata olives V
- CARAMELIZED CAULIFLOWER buttery roasted cauliflower with golden raisins and toasted pine nuts GF V

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
- MEDITERRANEAN CHICKEN breast sautéed with artichoke, roasted peppers, capers and kalamata olives over coconut risotto
- VEGETABLE TAGINE sautéed vegetables over couscous (for vegan request rice) V
- MEATBALL TAGINE beef meatballs in a tangy tomato sauce topped with a fried egg

Third Course (choose one)

- BRIWATS HOUSE SPECIALTY 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

227 SUMMER ST. STAMFORD CT.



(203) 324-3391 WWW.FEZEG.COM

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