



AUGUST 21ST-SEPTEMBER 4TH
STAMFORD RESTAURANT WEEK



THE FEZ

Lunch \$20.17

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 S

227 SUMMER ST. STAMFORD CT.

Dinner \$35.17

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
- CARMELIZED 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 P

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 CRÉMÉ BRÛLÉE with vanilla and Lebanese orange blossom essence GF



(203) 324 - 3391 WWW.FEZEG.COM

LIKE & FOLLOW

