

MOROCCO

STARTER

LAMB AND BEEF KEFTA

MINT AND CILANTRO YOGURT SAUCE

Kefta is a dish within the meatball family and usually consists of minced or ground lamb mixed with spices. This dish can be served with rice, gravy, or a variety of breads. It is also served in a vegetarian version for the fasting periods.

ENTREE

LAMB TAJINE

VEGETABLE COUSCOUS

Tagine, the popular slow-cooked Moroccan stew, takes its name from the traditional clay or ceramic dish it's cooked in. Tagines are traditionally eaten directly from the cooking vessel, using pieces of Moroccan bread to scoop up meat, veggies and sauce.

SIDE

MOROCCAN BEETS

POMEGRANATE SEEDS

This salad offers a rich flavor and a hefty amount of antioxidants and nutrients. It can be served with bread or added to a garden salad, which allows the Moroccan Beet Salad to be a truly versatile side dish.

DESSERT

ORANGE AND CARDAMOM MESKOUTA

PISTACHIO ICE CREAM

Meskouta is a traditional cake, usually made with yogurt and orange. Since the recipe was originally created during the French/Spanish colonization in the early part of the 20th century, butter was scarce and expensive, leading this cake to be made without butter.