



*An award winning Moroccan Chophouse and Boston's most upscale cigar & shisha lounge*

## 5 Course Dinner

### Tangier Style Old and New World \$89

#### First Course

**Arugula Salad** baby arugula, shaved parmesan, Turkish figs, toasted walnuts, extra virgin olive oil, aged balsamic vinaigrette

#### Second Course

*Choose one:*

**Marrakech Salad** warm Moroccan eggplant, feta cheese, olives, cherry tomatoes, and cucumber

**4 Layer Tuna Tartare\*** layers of spicy tuna, honey-mango, guacamole, scallions, cucumber, cilantro

**Chicken B'stilla** delicate phyllo pie of chicken, toasted almonds, mint-yogurt sauce

**Boneless Short Ribs** braised short ribs, thyme mushroom puree, toasted sesame seeds, wine reduction

#### Third Course

*Choose one:*

**Moroccan-Sicilian Eggplant** a tower of breaded crispy eggplant and cheese, Turkish figs and apricot, oyster mushrooms, charmolula sauce

**7 Vegetable Couscous** medley of braised butternut squash, baby turnip, cabbage, carrot, chickpea, tomato, onion

**Catch of the Day\*** prepared daily with local fresh vegetables

**Tagine Djaj** crispy statler chicken filled with spinach & preserve lemon, olives, choice of seven vegetable couscous or pommes frites

**Trio Lamb Chop\*** herb and garlic loin lamb chops, za'atar spiced asparagus, truffle mashed potatoes

**Prime Filet Mignon\*** 8 oz grilled tender filet mignon, grilled asparagus, oyster mushrooms, truffle mashed potatoes

#### Fourth Course

*Choose one:*

**Moroccan Cheese Cake** cheesecake with prunes and almond

**Gelato Duet** pistachio and chocolate chips

**Fifth Course:** Fresh Moroccan Tea

\*Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.  
An 18% gratuity is added to all parties of 6 or larger