

To a Perfect End...
.....With the Most Mystic Vibe.



Boston's Most Luxurious,
Upscale Smoker's Parlor

OLD WORLD APPETIZERS

Merguez Tangierino Spiced Ground Lamb in Phyllo Dough Served with Smoked Eggplant & Olives 11	Sahara Shrimp Four shrimp drenched in Charmoula sauce and served with grilled Herb-Crostini 14
Chicken B'stilla Delicate Phyllo Pie braised Chicken with toasted Almonds, topped with cinnamon & sugar and served with Mint-Yogurt 12	Moroccan Fisherman's Stew Shrimp, Squid, White Fish stew, all simmered in a Tomato & Cilantro broth. Served with Herb-Crostini 14

NEW WORLD APPETIZERS

Maine Sea Scallops * Pistachio Scallops, Apples, Truffle-Oil Cauliflower Purée, Peach Sauce 16	Blazing Beef Tenderloin* Sliced Beef, Grilled Pineapple & Corn, Teriyaki Sauce 14
4 Layer Tuna Tartar * Layers of Spicy Tuna, Guacamole, Cucumber, Honey-Mango, Lemon Juice, Crispy Wonton 16	Ras El Hanout Foie Gras Pan Seared Foie Gras, B'stilla of Duck with Poached Figs, Toasted Almonds & topped with a Cherry Glaze 21

COUSCOUS & OLD WORLD ENTREES

Seven Vegetable Couscous Medley of Braised Butternut Squash, Baby Turnip, Cabbage, Carrot, Chickpeas, Tomato & Onion 19
Salmon Baha* Roasted Salmon in Harissa & Herbs, Baby Carrots, Bell Peppers, Olives, Charmoula 26
Tagine Djaj Roasted Statler Chicken in Lemony Sauce, Filled with Spinach, Preserve Lemon, Green Olives with Crispy French Frites or Couscous 25
Couscous Royal Braised Lamb Shank in Honey & Rosemary, Spiced Merguez, Medley of Seven Vegetable Couscous 28

SIDE DISHES 8

Mini Couscous	Crisp French Fries & Parmesan Cheese	Truffle-Oil Mashed Potatoes	Aromatic Asparagus	Wild Mushrooms
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LATE NIGHT MENU (Available daily until midnight)

SOUP & SALAD

Harira Soup Plum tomato stock, Chickpeas, Lentils, Celery, Cilantro Bowl 8 Cup 6
Marrakech Salad Warm Moroccan Eggplant, Feta Cheese, Olives, Cucumber, Cherry Tomato 10
Mendoubia Salad Baby Spinach, Goat Cheese & Cranberry in Phyllo, Toasted Pine Nuts, Cranberry-Vin 11
Baby Arugula Salad Turkish figs, Parmesan, Pecans, Tomatoes, Dijon-Balsamic Vinaigrette 11

TAPAS

Spicy Moroccan Wings Jumbo Wings smothered in Harissa. Served with Mint-Yogurt 13
Moroccan Eggplant with Pita Bread 6
Trio Potato Crab Cakes with Harissa - Aioli 9
Shrimp Fritters Crispy Shrimp, Jalapenos 13
Boneless Short Ribs Red Wine & Prunes braised, with fried leeks & Sesame 13
Four Sampler Plate Hummus, Mixed Olives w. Feta, Crab Cakes & Grilled Pita with Olive Oil 16

FLATBREAD & MORE

Moroccan Sliders 3 Kobe Beef Sliders, Zalouk Smoked Eggplant & Shakshuka 16
White Pizza Parmesan, Ricotta, Mozzarella, Goat Cheese 10
Merquez Pizza Ground Lamb, Bell Pepper, Caramelized Onions 13
Piquillo Shrimp Pizza Piquillo Pepper, Feta Cheese 13
Steak & Wild Mushrooms Pizza Tender Sliced Beef, Caramelized Onions, Gorgonzola Cheese 15

COGNAC & ARMAGNAC

Courvoisier 'VSOP'
Courvoisier 'Rose'
Hennessy 'VS' 11
Hennessy 'Privilege' 14
Hennessy 'XO' 32
Hennessy 'Paradis' 60
Michel Huard Calvado 'Hors d'Age' 16
Remy Martin 'VSOP' 14
Remy Martin 'XO' 30

BOURBON

Basil Hayden 10
Hudson Baby Bourbon 13
4 Roses Bourbon 12
Knob Creek 11
Maker's Mark 9
Michter's US*1 Small Batch 9
Woodford Reserve 12

RYE

Dickel Rye 10
Michter's 9 (Ri) ¹ 11

WHISKEY

Jack Daniels 8
Gentleman Jack 11
Jamesons 8.5
Bushmills 8
Crown Royal 10

CIGAR PARING

With our wide selections of Scotches, Bourbons, Cognacs & Cigars, we're able to personally tailor the experience to any taste. When the perfect spirit meets the perfect cigar, you'll find the most enjoyable end to your night.

Our Walk-In HUMIDOR consists of over 70 of the World's Finest Cigars. Ask your server or bartender for a tour and we'll help you chose the right smoke for you.

SCOTCH

Ardbeg 10yr 13
Balvenie 15 year 14
Clynelish 14 year 15
Dalwhinnie 15 year 12
Glen Garioch 12 year 11
Glen Grant 16 year 20
Glenmorangie 10 year 11
Glenmorangie 12 year 14
Johnny Walker Green Label 15
Johnny Walker Gold Label 19
Johnny Walker Swing 18
Johnny Walker Blue Label 49
Lagavulin 16 year 14
Macallan 12 year 15
Macallan 'OAK' 15 year 19
Oban 14 year 13
Talisker 10 year 16

HOOKAH

Single Flavor	\$30	Blended Flavor	\$40
Double Apple		Apple/Pomegranate	
Mango		Apple/Mint	
Strawberry		Blueberry/Mint	
Blueberry		Peach/Mango	
Blue Mist		Lemon/Mint	
Cherry		Strawberry/Kiwi	
Peach		Orange/Vanilla	
Orange		Strawberry/Mango	
Watermelon		Lemon/Orange	
Cantaloupe		Grape/Mint	
Candy		Chocolate/Mint	
Mint		Koullshi Blend	
Lemon		Peach/Melon	
Grape		Strawberry/Guava	
Coconut		Grape/Watermelon	
Guava		Blueberry/Strawberry	
Kiwi		Cherry/Vanilla	
Pomegranate		Mango/Guava/Coconut	
Vanilla			
Kazouza		No Charge for Charcoal	

For our full list of offerings, please ask for a Spirits Menu

DESSERTS & COFFEE

Moroccan Cheese Cake with Prunes, and Toasted Almond 10
Flourless Chocolate Soufflé Dark Chocolate, Vanilla Ice Cream 10
Tiramisu Classic Italian Tiramisu 9
Cheese Platter with Dry Fruit and Bread 15
Crème Brûlée Classic Vanilla Bean Crème Brûlée 9
Gelato Duet Pistachio & Chocolate Chip 8
Pot of Moroccan Mint Tea 7 Espresso 3.5 Dbl. Espresso 4.5
Cappuccino 5 Coffee 3.5 Half Bottle Water 4

PORT & DESSERT WINE

Dow's 1977 30
Fonseca 10 year 9
Fonseca 20 year 14
Fonseca 40 year 25
Grahams 1991 15
Taylor Fladgate 10 year 11
Taylor Fladgate 20 year 15
Taylor Fladgate 40 year 25
Taylor Fladgate 'Quinta de Vargellas' 12
Chateau de Jau 8
Inniskillin Ice Wine 18

CORDIALS

Grand Marnier 11
Grand Marnier 'Centenaire' 25
Grand Marnier 'Centcinquantenaire' 45
Romana Sambuca 9
Romana Sambuca 'Black' 9
Arak 'Raad' 8
Metaxa Ouzo 8
Pallini Limoncello 9
B & B 8
Amaretto di Saronno 9