



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