

LA MAISON DU COUSCOUS

Starters

- Chicken Cigars Crispy phyllo dough stuffed with spiced Chicken 4.95
Seafood Cigars Phyllo pastry stuffed with mix seafood, lemon and spices 5.95
Vegetable Cigars Phyllo pastry stuffed peas, carrots, and potatoes 4.95
Kofta Cigars Phyllo pastry stuffed with spiced ground beef 4.95
Fromage au Epinars Briwats Phyllo dough stuffed with sautéed spinach and Goat cheese 5.95

Soups

- Harrira Traditional Moroccan soup made with lamb, chick peas, parsley, & tomato 4.95
Rfissa soup lentils, chopped Onion & herbs 4.95

Salads

- Moroccan Salad Fresh Roasted pepper, tomatoes, Cucumber, Olive oil & spices 5.95
Zaalouk Roasted eggplant, parsley, Olive oil and spices 5.95
Bakoula Tangy sautéed spinach with preserved lemon and Moroccan spices 5.95
Chizo Steamed Baby carrots w/garlic, parsley, lemon juice and extra virgin Olive oil 5.95
Your Combination of the above 3 salads 12.95
- Hummus Ground Chick peas with sesame paste, garlic, herbs and spices 5.95
Baba ghanouge grilled, pureed eggplant blended with toasted sesame paste 5.95
Mix green salad lettuce, tomatoes, cucumber, and feta cheese with extra virgin Olive oil 9.95

Fish & Seafood

- Tilapia Fillet marinated in Tomatoes sauce with saffron and Moroccan Olives 15.95
Cod fish w/ hearts artichokes, mushroom and chick peas marinated in sharmoulla sauce 18.95
Tagine de Poisson Sea Bass fillet w/Carrots, Olives and tomatoes sauce 17.95
Sahara Shrimp grilled Shrimps bathed in marinade saffron sauce and herbs 16.95
Seafood Couscous mix Seafood and chick peas over a plate of Couscous 19.95

Couscous

- Traditional Couscous with your choice of Lamb or Merguez & Vegetables 15.95 Chicken 14.95
Vegetarian Couscous Couscous plate w/assortment of fresh vegetables 12.95
Couscous Maison Prunes, Apricots, Caramelized Onion and Raisins w/Chicken 16.95 Lamb 17.95
Couscous Royal w/Lamb, Chicken, Merguez and fresh vegetables 19.95

Tagines

- Canard à l'Orange Duck breast with Orange and Peaches in saffron sauce 19.95
Atlas tagine Duck leg w/fresh green apple in aromatized cinnamon sauce 19.95
Marrakech tagine Roasted eggplant, sun dried tomatoes and w/lamb 17.95 or chicken 16.95
Tagine Kefta Chopped lamb w/ onions, tomatoes, olives and herbs 15.95
Kedra casserole of cauliflower and chick peas with your choice of Lamb 15.95 or Chicken 14.95
Tagine Berber hearts artichokes and green pea's potatoes, preserved lemon and olives
With your choice of Lamb 15.95 Chicken 14.95 or Vegetarian 12.95

Bastillas

- Seafood Bastilla marinated and roasted Fresh Clams, Mussels, Shrimp, lobster meat,
Crab, Scallops, lemon and spices wrapped in crispy phyllo dough pie 17.95
Chicken Bastilla Traditional Moroccan phyllo dough pie baked to crisp, stuffed
With shredded chicken, savory mix of crushed almond and Walnuts 16.95

All Bastillas are baked in Oven

Grill

- Kefta kebab Chopped lamb w/parsley, Onions and spices 14.95
Shish kebab marinade lamb cubes w/grilled vegetables 15.95
Chicken kebab tender chicken breast cubed and bathed in marinade 14.95
Mixed kebab a combination platter of kafta, lamb, Chicken or Merguez 18.95

Side Orders

Couscous, Moroccan Rice, meslalla Olives 5