



THANK YOU AND WELCOME.

Here at Morocco Restaurant we bring authentic flavors of traditional Middle Eastern foods and combine it with an elegant atmosphere and a friendly staff. Our food is made of the highest quality ingredients always fresh, never frozen. Our entire menu is made from scratch, preserving all the healthful benefits of this fine cuisine.

Saade & Lucian

## Appetizer

Served with Syrian Bread

*Hummus* 6

A delicious dip made from chick peas and tahini sauce.

*Hummus With Meat* 8

Chick peas with tahini dip topped with sautéed meat and pine nuts.

*Baba Ghanouj* 7

Char-broiled eggplant, garlic, lemon and tahini sauce.

*Tabouli* 6

Chopped parsley with cracked wheat, diced tomatoes, onions and lemon.

*Stuffed Grape Leaves* 6

A blend of rice, minced onion, parsley, mint, tomatoes, chickpeas and spices rolled in grape leaves.

*Cucumber and Yogurt* 6

Mixed with sliced cucumbers, mint and garlic.

*Shenklish* 7

Spicy aged cheese topped with tomatoes, onion, oregano, parsley and olive oil.

*Falafel* 7

Served with lettuce, parsley, tomatoes, garnished with tahini sauce dressing

*Kibbi Balls* 8

Stuffed kibbi with ground meat, minced onion and pine nuts.

*Marinated Artichokes* 6

Artichoke hearts in a lemon garlic sauce.

All meals subject to MA meal tax. 20% gratuity added automatically for parties of seven or more.

## Appetizer (Cont.)

*Middle Eastern Sausage (Ma'anik)* 8

Mixtures of spiced beef and lamb in lemon.

*Sambousik* 8

Deep fried savory pastry with a stuffing of sautéed ground beef, onion, spices and pine nuts.

*Raw Kibee* 15

Mixture of ground meat with fine wheat bulgur. Friday and Saturday Only

*Mediterranean Sampler* 20

2) Kibee Balls, 2) Grape Leaves, 2) Sambousik, 2) Falafel, Hummus, Baba Ghanouj and a small Fatoush salad

## Salads

*Morocco Salad* 7

*Jabouli* 8

Fresh cut parsley, scallions, bulgur wheat, diced tomatoes, lemon juice and olive oil.

*Fatoush* 8

Romaine lettuce, tomatoes, fresh cut parsley, our own house dressing, with sumac spices, topped with toasted Syrian bread.

With chicken add \$3

With feta cheese add \$2

*Greek Salad* 8

Garden salad, topped with feta cheese and black olives.

*Caesar Salad* 7

Romaine lettuce and cucumbers topped with pita chips and parmesan cheese.

With grilled chicken add \$3

With feta cheese add \$2

## Homemade Soups

*Lentil* 4

Puréeed lentils.

*Lamb* 5

Lamb in broth with vegetables.

*Vegetable* 4

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## Chicken Entrées

### *Chicken Shawarma 16*

*Broiled marinated white chicken over rice pilaf topped with tomato, parsley and tahini sauce.*

### *Chicken Ka-bob 16*

*Skewered char-broiled and marinated white chicken with rice pilaf and vegetables.*

### *Chicken Port Saiid 16*

*Sautéed fresh mushroom with white chicken lemon garlic sauce over rice pilaf.*

## Beef & Lamb Entrées

*Served with rice or french fries.*

### *Lamb Ka-bob 18*

*Two skewers of char-broiled marinated cubes of lamb with green peppers, onion and tomato.*

### *Beef Ka-bob 16*

*Two skewers of char-broiled marinated cubes of beef with green peppers, onion and tomato.*

### *Kafta Ka-bob 15*

*Two skewers of char-broiled fresh ground meat mixed with spices, chopped parsley and onions.*

### *Meat Ka-bob Combo 18*

*Choose any two meat ka-bobs (chicken, lamb, beef or kafta).*

### *Beef Shawarma 15*

*Sirloin tips marinated in a unique 7 spices blend topped with tomato, parsley and tahini sauce*

### *Beef Port Saiid 17*

*Beef strips marinated and sautéed with fresh mushrooms in a garlic sauce.*

### *Baked Kibbi 15*

*Mixture of ground meat with fine wheat bulgur, onion, stuffed with sautéed ground meat and pine nuts.*

*Served with yogurt cucumber sauce.*

### *Grape Leaves Dinner 15*

*A blend of ground beef, rice, minced onion, parsley and spices. Served with yogurt cucumber sauce.*

*Consuming raw or under cooked meats may increase your risk of food born illness.*

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## Fish Entrées

### *Swordfish Ka-bob* 20

*Two skewers of char-broiled swordfish with vegetables and rice or french fries.*

### *Shrimp Port Saiid* 22

*Marinated shrimp sautéed with fresh mushrooms in a garlic lemon sauce over rice pilaf.*

### *Shrimp Ka-bob* 22

*Two skewers of char-broiled shrimp with sautéed vegetables and rice or french fries.*

### *Surf and Turf Ka-bob Combo* 22

*Choose one meat ka-bob (chicken, lamb, beef or kafta) and one seafood ka-bob (shrimp or swordfish)*

## Vegetarian Entrées

### *Vegetable Port Saiid* 12

*Sautéed vegetables in garlic sauce with rice.*

### *Falafel Plate* 14

*Fried ground seasoned chick pea patties topped with tomato, parsley, pickles and tahini sauce.*

*Served with a side of hummus and French Fries.*

### *Grape Leaves Dinner* 14

*A healthy serving, served with yogurt cucumber sauce with rice and vegetables.*

### *Bamiya* 13

*Okra cooked with onion and garlic tomato sauce.*

### *Lubia* 13

*String beans cooked with onion and garlic tomato sauce.*

## House Specialties

*Served with rice pilaf.*

### *Bamiya* 16

*Okra cooked with lamb, onion and garlic tomato sauce.*

### *Lubia* 16

*String beans cooked with lamb, onion and garlic tomato sauce.*

### *Sheik El Mihshi* 16

*Sliced eggplant topped with a mixture of sautéed ground beef, onions, spices, sautéed pine nuts smothered with rich tomato sauce.*

### *Quail* 20

*Two marinated whole quail sautéed with garlic and olive oil, served with grilled vegetables.*

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# Shrewsbury Street Entrées

*Chicken Scampi* 13

*Marinated strips of white chicken with basil, tomatoes, parsley and our own lemon garlic sauce over rice pilaf.*

*Shrimp Scampi* 15

*Shrimp with basil, tomatoes, parsley and our own lemon garlic sauce over rice pilaf.*

*Swordfish Steak* 22

*Cajin or blackened served with rice or french fries with sautéed vegetables.*

*Chicken Marsala* 13

*Chicken with marsala wine sauce and sautéed mushrooms over rice.*

*Peppercorn Steak* 15

*Char-broiled to your liking, served with mushrooms and brown gravy with rice or french fries.*

## Desserts

*Rice Pudding* 4

*Strawberry Cheese Cake* 5

*Knafi* 5

*Baklawa* 4

# Beverages

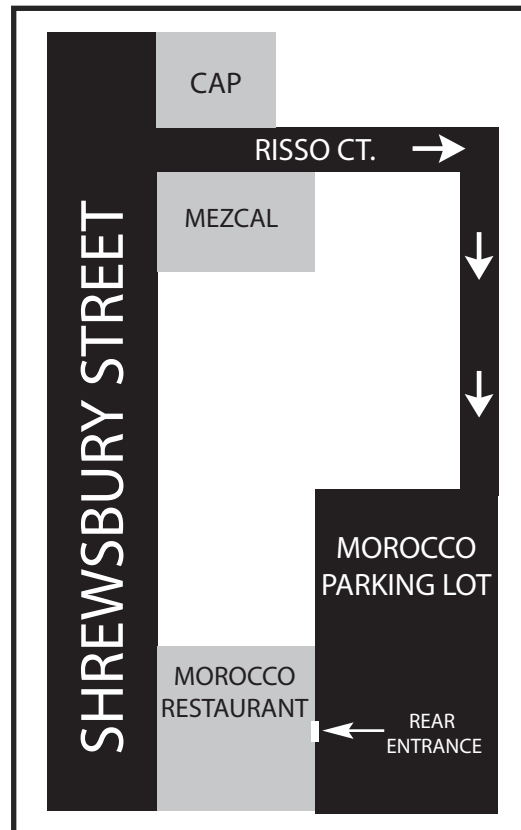
<i>Espresso</i>	3	<i>Turkish Coffee</i>	3
<i>Capaccino</i>	4	<i>Mocaccino</i>	4
<i>Coffee</i>	2	<i>Tea</i>	2
<i>Spring or Sparkling Water</i>	5		
<i>Juices</i>	3	<i>Soft Drinks</i>	2

# Beer & Cordials

<i>Wine &amp; Lebanese Wine</i> (See wine list)			
<i>Arak (Lebanese)</i>	5	<i>Ouzo (Greek)</i>	5
<i>Domestic Beer</i>	3 <sup>75</sup>	<i>Imported Beer</i>	4 <sup>25</sup>
<i>Almaza Beer (Lebanese)</i>	4 <sup>75</sup>		

## Parking

Our parking lot is located behind our building. Take a right on Risso Ct., at the end take right into our parking lot.



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