

Traditional Lentil Soup Salads Marrakesh

B'stilla Royale

And your choice of the following:

- Tagine of Chicken Lemon and Olives** \$29.95
Braised chicken served with preserved lemon sauce and olives
- Tagine of Chicken, Honey and Prunes** \$29.95
Served with light honey sauce, almonds, prunes & sesame seeds
- Tagine of lamb with Eggplant** \$30.95
Braised lamb in ginger, saffron & garlic sauce with fried eggplant
- Tagine of lamb M'Rouzia** \$30.95
With onions and raisins simmered in a light honey sauce
- Tagine of Spicy Lamb** \$30.95
With roasted potatoes, peas & carrots in a tomato cumin garlic sauce
- Tagine of Braised Hare** \$30.95
In cumin, paprika, garlic and ginger sauce
- Couscous Marrakesh** \$30.95, \$29.95
Steamed semolina grains topped with **LAMB** or **CHICKEN** and seven vegetables
- Couscous Vegetarian** \$28.95
Steamed semolina grains topped with seven vegetables
- Couscous T'Faya** \$28.95
Steamed semolina grains topped with onions, raisins, chick peas and ginger sauce
- 5 Moussaka Vegetarian** \$28.95
Layers of eggplant with cheese in a bed of tomato garlic sauce
- Breka Vegetarian** \$28.95
Stuffed phyllo dough with mousseline potato, chopped green onions, parsley and cilantro
- Marrakesh Vegetarian Delight** \$28.95
Assorted sautéed vegetables served on a bed of Basmati rice
- Brochette Marrakesh** \$30.95
Grilled, marinated tenderloin leg of lamb served with Basmati rice
- Beef and Vegetable Brochette** \$30.95
Grilled, marinated morsels of beef, served with Basmati rice
- Chicken Brochette** \$29.95
Grilled, marinated boneless skinless chicken served with Basmati rice
- Catch of the Day (YOUR CHOICE OF PREPARATION)** \$30.95
A. Baked in tomatoes, bell peppers and garlic paprika Sharmoula sauce
B. Served with mushrooms, red onions and capers in a creamy garlic sauce

Special of the Day

Dessert & Mint Tea

Prices per Person



MOROCCAN RESTAURANTS

1201 NW 21st Ave
Portland, OR 97209
(503) 248-9442
marrakeshportland.com

2334 Second Ave
Seattle, WA 98121
(206) 956-0500
marrakeshseattle.com

Royal Feast Dinner

4 persons or more

Includes Specials of the Day

\$32.50 per person

MECHOUI

Mechoui is a whole lamb cooked in a spit over a charcoal fire. Choose half, or a quarter of a side. This is a highly esteemed national dish which is generally prepared by a "CHOUAYE" (a professional cook), who delivers it piping hot. One then only has to season the pieces with a little cumin and salt and enjoy the result.

8 persons or more – 3 days notice

\$39.50 per person

Royale Banquet Room Available

**Catering your favorite feast for all occasions,
please inquire**

Groups of 6 or more, 18% gratuity added to bill

حريزة مراكشية
صلاطة مغربية
بسطيلة ملكية
دجاج بالليمون والزيتون
ارنب بالقلقل الأحمر
لحم غنم بدنجال
دجاج بالعسل والبرقوق
بسطيلة السمك
طاجين خضر
كباب سمك
قلبان مراكشية
كسكس بالدجاج أو لحم الغنم سبعة خضر
سمك مشرمل (سالمون)
سمك مقلي مغربية (هلبت)
حلويات مغربية
شاي بالعنّاع