



PRIX-FIXE PALACE DINNER MENU

Dinner for 2 - \$50*



Mezze – Choose One

Crisped chickpeas and okra delicious and crunchy, lightly fried ①

Fez hummus and avjar whipped chickpeas and green peas with avjar (a roasted red pepper puree) with parsley and mint served with Fez cinnamon spiced pita chips ①

Tri color potatoes slowly roasted in fresh herb oil, served with harissa mayonnaise ① ②

Caramelized cauliflower buttery roasted cauliflower with golden raisins and toasted pine nuts ① ②

Moroccan harira soup tomato, chickpeas, rice vermicelli and traditional Moroccan spices ① ②



Entrée – Choose One

Roasted butternut squash roasted disks of butternut squash layered with flamed haloumi served with a side of arugula and pistachios ①

Vegetable tagine sautéed vegetables cooked in a seasoned tomato sauce served over couscous (or rice for vegan option) ①

Mediterranean chicken breast sautéed with artichoke, roasted peppers, capers and kalamata olives over coconut risotto

Moroccan shrimp pil pil slow stewed shrimp in tomato sauce with Moroccan spices

Grilled lamb pita pizzet sautéed ground lamb with sundried tomatoes, soft herbs and mint yogurt topped with goat cheese



Dessert – Choose One for Sharing (served with 2 spoons)

Briwats HOUSE SPECIALTY - a North African variation of baklava –but better!

Almond Flour Brownies Melt in your mouth mini warm chocolate brownies, served with vanilla Ice cream ②

Martini Clad Cinnamon Caramel Ice Cream Served in a martini glass, 3 large scoops of ice cream with fresh mint, & cinnamon stick - whipped cream available please ask server

***MUST PRESENT THEATER TICKETS, ALCOHOL & TAX EXCLUDED**



Spicy, please ask server if you wish dish to be hotter! ① Vegan ② GF Gluten-free V Vegetarian