

PRIX-FIXE AUGUST DINNER MENU

3-course dinner \$25*

**DINING WITH 4 OR MORE?
FREE BOTTLE OF WINE INCLUDED!**



Mezze — Choose One

Crisped chickpeas and okra delicious and crunchy, lightly fried (V)

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 (V)

Tri color potatoes slowly roasted in fresh herb oil, served with harissa mayonnaise (V) (GF)

Caramelized cauliflower buttery roasted cauliflower with golden raisins and toasted pine nuts (V) (GF)

Moroccan harira soup tomato, chickpeas, rice vermicelli and traditional Moroccan spices (V) (S)



Entrée — Choose One

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

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

Grilled chicken "lollipops" grilled marinated chicken legs served with roasted garlic tamarind yogurt (S)

Charmoula salmon fresh salmon cooked in an aromatic Moroccan spiced rub (a little spicy) and seasoned sauce, with saffron couscous, cracked green olives and fennel salad

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



Dessert — Choose One

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

Almond Flour Brownies melt in your mouth mini warm chocolate brownies, served with vanilla Ice cream (GF)

Fig & Date Tartlet served with fruit compote sweetened with honey, accompanied by almond cream topping

***ALCOHOL, TAX & TIP EXCLUDED, WITH EXCEPTION OF 4 OR MORE WINE SPECIAL OFFER**



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