

Cafe Moroc

Dinner

Starters

Harira Soup 6/8
Tomato base, chickpeas, lentils and Moroccan spices

Soup du Jour 6/8

Royal Briwats

Kefta 9

Seafood 9

Vegetarian 7

Foie Gras 16

Foie Gras, house made apricot and fig coulis

Maftoul 8

Moroccan Cigar, Moroccan spiced beef and raisins

Beef Tartar 16

Beef, Parmesan cheese, crisps

Mediterranean Escargot 12

Oysters Rockefeller MP

Crevette Pil Pil 12

Fresh Oysters MP

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Salads

LPP Salad 12

Mixed greens, radicchio, olive tapenade, tomatoes, cheese & champagne vinaigrette

Orange Salad 15

Orange slices, shallots, parsley, and carrots, dressed with a honey & orange vinaigrette

Chickpea Salad 11

Chickpeas, Moroccan spices, preserved lemon, soya sauce, pistachios, mixed green salad

Couscous Salad 10

Couscous, zucchini, Moroccan broth, carrots, onion, curry yogurt dressing

Quinoa Salad 12

Quinoa, bell pepper, lemon, onion, orange, tomato, cucumber, dried apricot, endive

+ Chicken 7

+ Shrimp 8

+ Steak 9

Entrees

Cote de Boeuf 35

Prime rib, demi glace, sauteed mushrooms, mashed potatoes
+ Foie Gras 10

Andalouse Moules & Frites 18

Poulet a la Broche 27

Chicken leg, sep mushroom sauce, mashed cauliflower and potatoes

Market Fish MP

Signatures

Australian Lamb Provencal with Pesto 39

Slowly cooked vegetables, cooked with tomatoes and potatoes

Amazigh Tagine 23

Slowly cooked vegetables, cooked with tomatoes and potatoes

Pot au Feu 37

Market fish, scallops, lobster, mussels, clams, fish broth, carrots, mixed zucchini

Casablanca Burger 17

House made burger topped with wild mushrooms, quail egg, smoked cheddar cheese, caramelized onions, lettuce and tomato

Seafood salad on Arabic Bread 19

Mixed seafood, tomato based dressing served with lettuce on Arabic bread

Nicoise Salad 23

Seared tuna, hard boiled egg, green beans, marinated olives, cherry tomatoes, fingerling potatoes, onion and green salad, dressed with Argan vinaigrette

Side Dishes

Hummus bowl with pita 8

House marinated olives 6

Moroc frites 6

Arabic Bread 5