

Le Marrakech

RECEPTION

MOROCCAN MINT TEA MOJITO

MEZZE

MARINATED OLIVES

CUCUMBER & THYME SALAD ROSE WATER VINAIGRETTE

SHAVED FENNEL SALAD PRESERVED LEMON VINAIGRETTE

KIAR BIMATISHA TOMATO CUCUMBER SALAD

ZALOOUK OVEN ROASTED EGGPLANT

TAKTOUKA ROASTED RED PEPPERS IN OLIVE OIL, GARLIC & SPICES

KHOUBIZA BRAISED KALE WITH PRESERVED LEMONS AND OLIVES

KEFTA DJAJ CHICKEN KABOB

KEFTA MESHUVIYA LAMB KABOB

TAIB OU HARI SOUK CHICK PEAS WITH CUMIN

S'LATA D'LBARBA & JBEN GOLDEN BEET SALAD TOSSED IN ROSE WATER AND POMEGRANATE VINAIGRETTE, TOPPED WITH PINE NUTS AND GOAT CHEESE

BASTILLA BRAISED POLDERSIDE DUCK IN SAFFRON BROTH, ALMONDS AND ORANGE BLOSSOM HONEY WRAPPED IN BRIQUE PASTRY

WINE 2006 PERRIN RÉSERVE CÔTES DU RHÔNE ROSÉ

MAINS

SPICED GRILLED FARM SUPREME OF CHICKEN

MARINATED IN A COMBINATION OF SPICES AND HERBS GRILLED TO PERFECTION, BRAISED FENNEL

LA CASSEROLE D'ESSAOVIRA FRESH FISH, MUSSELS, SCALLOPS, COOKED TOGETHER IN A SAFFRON TOMATO BROTH

K'SKSOV B'LKHOVDRA SEASONAL VEGETABLES AND CARAMELIZED ONIONS WITH SAFFRON COUSCOUS

KASBAH LAMB OVEN ROASTED LEG OF LAMB SERVED IN THE DINING ROOM BY THE CHEF

WINE 2002 LIMITED RELEASE SHIRAZ, VAN LOVEREN
2005 PINOT NOIR, NK'MIP CELLARS

DESSERT

M'HANCHA TOASTED ALMOND PASTE IN BRIQUE PASTRY, ORANGE BLOSSOM HONEY AND NOUGAT

ATAY BI NAHNA MOROCCAN MINT TEA



EXECUTIVE CHEF/PROPRIETOR
ABDEL ELATOUABI

IWFS AT LE MARRAKECH
SEPTEMBER 23, 2008