

# KASBAH

## Three Course Dinner

For Party of two or more  
\$22.98/per person

### **Traditional Harira Soup**

Tomato base soup with exotic blend of spices simmered in saffron, onions, parsley, celery, Lentil, rice and garbanzo bean.

### **Trio of Salads Kasbah**

Sautéed Eggplant in tomato sauce, Marinated Carrots in garlic lemon vinaigrette and grilled pepper and tomato in garlic cumin vinaigrette

## **ENTREES SELECTIONS:**

### **Kefta Tagine**

Sautéed meat balls in garlic tomato sauce topped with poached egg

### **Fish Sharmoula Tagine**

Marinated in tomato garlic sauce and baked with Bell pepper, tomatoes and Celery.

### **Vegetables Tagine**

Simmered Vegetables in onion ginger sauce, served with preserved lemon and olives.

### **Chicken Kabob**

Marinated, chicken breast in exotic spices, served with saffron rice.

### **Vegetarian Couscous**

Served in garden of vegetables, garbanzo beans and raisins.

### **Kasbah Couscous**

Couscous with chicken, Served with vegetables, garbanzo beans and raisins.

### **Couscous T'Faya**

Couscous in saffron ginger sauce with chicken topped with caramelized onion in cinnamon, garbanzo beans and raisins.

### **Vegetarian Bastilla**

Couscous with caramelized onions, cinnamon, raisins and roasted almonds.

### **Lamb Bastilla** *Kasbah Signature*

Filo dough stuffed with Roasted Shredded Lamb, Saffron rice, exotic Kasbah Spices and harissa

### **Honey Chicken with Prunes**

Simmered in a blend of spices with a light honey sauce. served with prunes, almonds and sesame seeds.



Service charge of 20% will be added for parties of six or more.