

# KASBAH D'YAFFA FEAST

For Party of two or more

## Five course Dinner

\$29.98/per person

### Chicken or Lamb Bastilla

Filo dough stuffed with chicken, eggs, almonds, baked and topped with powdered sugar and cinnamon.

### Desserts

Chef's selection

Mint Tea

### 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

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

## ENTREES SELECTIONS:

### Honey Chicken with Prunes

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

### Chicken with Apricots

Chicken simmered in a blend of spices with apricot sauce served with apricot, garnished with almonds and sesame seeds

### Kabob

Marinated, Chicken breast or Beef with vegetables in exotic spices, served with saffron rice.

### Hen with Lemon & Olives

Simmered Cornish hen with onions saffron sauce, served with preserved lemon & olives.

### Mrouzia

Lamb simmered and lightly seasoned with exotic spices, served with almond, honey & sesame seeds.

### T'Faya Tagine

Simmered Lamb in saffron ginger sauce and topped with caramelized onion in cinnamon, and raisins.

### Atlas Tagine

Simmered lamb with onion ginger sauce served with green peas & carrots garnished with preserved lemons.

### Lahm M'hammer

Roasted Lamb in saffron, onion and garlic sauce served with saffron rice

### 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.

### Kefta Tagine

Sautéed meat balls in garlic tomato sauce topped with poached egg

### Vegetables Tagine

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

### Vegetarian Couscous

Served in garden of vegetables, garbanzo beans and raisins.

### Fish Sharmoula Tagine

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



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