



Predinner

Candle lighting, Kiddush, Motzi

On the tables:

Bowls of freshly roasted pistachios

Succulent and flavorful olives

Roasted bell peppers in olive oil

Bissara, a broad bean dip with garlic and zahtar spice

Kesra, Moroccan breads and Flat breads

Zahlouk, spicy aubergine and tomato salad

Grilled aubergine with honey and spices

Served First course

Cinnamon-scented chickpea and lentil soup with fennel

The Grand Buffet

Platted service available

Mini saffron fish cakes with sweet cucumber and
cinnamon salad

Savory cigars filled with beef

Filo triangles filled with spinach

Bisteeya

Small Individual portions

Casablanca couscous with roasted vegetables

Couscous with Lamb chops served with
harissa and fennel

Tangine of fish marinated in Moroccan chermoula with
potatoes, cherry tomatoes and olives

Chicken Tangine with green olives and preserved lemon

Tangine of spiced kefta (turkey meatballs) with lemon
and spices

Ground beef kabobs with warm hummus

Butternut squash with caramelized pink shallots

Couscous with dried fruit and nuts

Stir-fried carrots with mango and ginger

Traditional sweet mint tea

Dessert

Simple sorbet and berries

Parve Mini Pastries