

The Casbah

SOUP / DIPS / SALADS

Harirra Soup (V,G/F) chick peas and lentils in an aromatic saffron and ginger tomato broth \$6

Zalouk Dip (V) fire roasted eggplant dip served with wedges of freshly baked Moroccan bread \$9.5

Jaban Dip (V) feta cheese spiced with Harissa (hot sauce) served with wedges of freshly baked Moroccan bread \$9.5

Khoudra Salad (V,G/F) traditional trio salad of carrots, corn and beets each dressed in traditional vinaigrettes \$9.5

Felfla Salad (V,G/F) roasted bell pepper salad marinated in a garlic and herb vinaigrette \$9.5

Kbiar Salad (V,G/F) cucumber, ripe tomatoes and red onion salad tossed in a light lemon vinaigrette \$9.5

LeMoun Salad (V,G/F) carrots, raisins, Moroccan navels and roasted almonds drizzled with a ginger honey vinaigrette \$9.5

all appetizers are wrapped in phylo and baked

APPETIZERS

Khoubiza (V) tender spinach, preserved lemon, bell peppers, fresh herbs and mild feta cheese \$9

Crevette (V) baby shrimp marinated in traditional Moroccan chermoula (fresh pureed tomatoes, herbs and garlic) \$9

Bastella a Moorish-Andalusian preparation of almonds, caramelized onions and chicken with rich flavors of saffron and herbs \$9.5

Dinjal (V) fire roasted eggplant and tomatoes blended with preserved lemon and an aromatic blend of Moroccan spices \$9.5

Merguez (ask about G/F option) authentic spicy Moroccan house made lean beef sausage \$9.5

Sampler Platter your choice of any three of the above listed appetizers \$21



A Casbah is a walled citadel, a sanctuary in many Moroccan cities and towns

(V) Vegetarian (G/F) Gluten free

The Casbah

COUSCOUS

MOROCCO'S NATIONAL DISH

- Couscous Khoudra** (V) tender steamed couscous topped with root vegetables \$18
Couscous Chermoula (V) tender steamed couscous topped with aromatic chermoula and chick peas \$18
Couscous Fassi (V) tender steamed couscous topped with caramelized onions, chick peas and raisins \$19
Couscous Sabara (V) tender steamed couscous topped with caramelized onions, figs and pecans \$19

MEAT ADD ONS* TO THE ABOVE COUSCOUS DISHES

- Chicken thighs** moist thighs infused with fragrant spices and simmered \$7
Chicken breast seasoned in traditional Moroccan spices and grilled kebab \$8
Lamb medallions tender medallions of New Zealand spring lamb \$8
Lamb kebab marinated and grilled New Zealand spring lamb \$8
Beef kebab marinated and grilled Alberta beef \$8
Merguez grilled authentic spicy Moroccan lean beef sausage \$8
Mussels steamed and split \$8
Prawns marinated and sauteed tiger prawns \$9
Meat sampler grilled chicken, lamb, merguez and prawns \$10

SAFFRON RICE

- Rous Khoudra** (V) fragrant steamed rice topped with root vegetables \$18
Rous Chermoula (V) fragrant steamed rice topped with aromatic chermoula and chick peas \$18

MEAT ADD ONS* TO THE ABOVE RICE DISHES

- Chicken thighs** moist thighs infused with fragrant spices and simmered \$7
Chicken breast seasoned in traditional Moroccan spices and grilled kebab \$8
Lamb medallions tender medallions of New Zealand spring lamb \$8
Lamb kebab marinated and grilled New Zealand spring lamb \$8
Beef kebab marinated and grilled Alberta beef \$8
Merguez grilled authentic spicy Moroccan lean beef sausage \$8
Mussels steamed and split \$8
Prawns marinated and sauteed tiger prawns \$9
Meat sampler grilled chicken, lamb, merguez and prawns \$10

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TAJINES

MOROCCAN STEWS

Khoudra Tajine (V,G/F) *savory squash, root vegetables, bell peppers and olives in a rich saffron reduction* \$17

Jilbana Tajine (V,G/F) *aromatic sweet green peas, artichoke hearts, potatoes, preserved lemon and olives* \$18

Barkouk Tajine (V,G/F) *tender sweet root vegetables, chickpeas, prunes and almonds in a honey reduction* \$18

Tmar Tajine (V,G/F) *stew of tender root vegetables and chick peas topped with pecan stuffed medjool dates* \$19

MEAT ADD ONS* TO THE ABOVE 4 TAJINES

Chicken breast *seasoned in traditional Moroccan spices and grilled kebab* \$8

Chicken thighs *moist thighs infused with fragrant spices and simmered* \$7

Lamb *tender medallions of New Zealand spring lamb* \$8

Cornish game hen *succulent rotisserie hens* 1/2 Hen \$9 / Whole Hen \$13

Dinjal Tajine (V,G/F) *robust stew of root vegetables simmered to perfection in an eggplant reduction* \$18

Chermoula Tajine (V,G/F) *zesty stew of tomatoes, root vegetables, chick peas, olives and preserved lemon* \$18

MEAT ADD ONS* TO THE ABOVE 2 TAJINES

Kefta *seasoned Moroccan lean beef meatballs* \$6

Merguez *authentic spicy Moroccan lean beef sausage* \$8

Seafood Medley *mussels, scallop, prawns and cod* \$13

SIDE DISHES

Couscous (V) *tender steamed* \$7

Saffron Rice (V,G/F) *fragrant steamed* \$6

Moroccan Bread (V) *house made daily, a traditional addition to any tajine* \$5

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MOROCCAN TEA

Moroccan mint tea fresh Moroccan mint leaves and green tea leaves served sweetened \$3

Moroccan green tea green tea leaves and a hint of orange blossom essence \$3

MOROCCAN COFFEE

Fragrant Moroccan Coffee espresso, rose blossom essence and a pinch of cinnamon \$3

Moroccan Fisherman's Coffee espresso pressed with a hint of black pepper \$3

Cafe Excelsior espresso, cream, whipped cream topped with caramel \$5

Cafe au Lait espresso and steamed milk \$5

Espresso \$3

Decaf available upon request

POP / JUICE / SPARKLING WATER

Pop Coke, Diet Coke, Sprite, Ginger ale, Iced tea, Club soda \$3

Juice Pineapple, Orange, Cranberry, Pomegranate \$3.5

San Pellegrino 750ml \$7

Perrier \$3.5

DESSERT

Almond Crescent soft almond filled pastry served with ice cream and drizzled with honey \$8.5

Moroccan Nut Brownie roasted nuts bound with honey served with ice cream and chocolate sauce \$8.5

Pistachio Rose roasted pistachios fill a crunchy phyllo pastry served over ice cream and strawberry compote \$8

LeMoun Sorbet black current sorbet and Moroccan navel oranges drizzled with honey \$8

Hazelnut Pear pear shaped hazelnut ice cream encrusted with rich Belgium chocolate and nougat \$8.5

Dessert Sampler your choice of any three of the above desserts \$21

Tour of Morocco

Harirra Soup

(V,G/F)

chick peas and lentils in an aromatic saffron and ginger tomato broth

Khoudra Salad

(V,G/F)

traditional trio salad of carrots, corn and beets each dressed in traditional vinaigrettes

Choice of Appetizer

Khoubiza

(V)

tender spinach, preserved lemon, bell peppers, fresh herbs and mild feta cheese

Crevette

(V)

baby shrimp marinated in traditional Moroccan chermoula (fresh pureed tomatoes, herbs and garlic)

Merguez

(ask about G/F option)

authentic spicy Moroccan house made lean beef sausage

Bastella

a Moorish-Andalusian preparation of almonds, caramelized onions and chicken with rich flavors of saffron and herbs

Choice of Entree

Couscous Khoudra

(V)

tender steamed couscous topped with root vegetables

Rous Chermoula

(V)

fragrant steamed rice topped with aromatic chermoula and chick peas

Couscous or Rice served with choice of

Lamb or Chicken or Meat sampler (lamb, chicken, merguez and prawns)

Jilbana Tajine

(V,G/F)

aromatic sweet green peas, artichoke hearts, potatoes, preserved lemon and olives

Tmar Tajine

(V,G/F)

stew of tender root vegetables and chick peas topped with pecan stuffed medjool dates

Tajines are served with choice of

Lamb or Chicken or 1/2 Cornish Hen

Traditional Moroccan Pastry

and

Moroccan Mint tea or Moroccan Coffee

Enjoy this 5 course meal for \$48 per person

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Tour of The Casbah

Your choice of Starter

Khoubiza

(V)

*tender spinach, preserved lemon, bell peppers, fresh herbs
and mild feta cheese*

Dinjal

(V)

*fire roasted eggplant and tomatoes blended with preserved
lemon and an aromatic blend of Moroccan spices*

Merguez

(ask about G/F option)

authentic spicy Moroccan house made lean beef sausage

Choice of Entree

Couscous Fassi

(V)

*tender steamed couscous topped with
caramelized onions, chick peas and raisins*

Lamb or Chicken

Khoudra Tajine

(V,G/F)

*savory squash, root vegetables, bell peppers and
olives in a rich saffron reduction*

Lamb or Chicken

Chermoula Tajine

(V,G/F)

*zesty stew of tomatoes, root vegetables,
chick peas, olives and preserved lemon*

Kefta

Finish your dinner with a Traditional Moroccan Pastry

Enjoy this 3 course meal for \$36 per person

The Casbah's Ultimate Tour

*Want an ultimate 5 course dinner experience with more variety?
Create your own Ultimate Tour from our regular menu*

Enjoy this 5 course meal for \$60 per person

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Wine List

Drinks

Red Wines by the bottle

Amazir	MA	Carignan, Cinsault, Alicante Bouchet	\$60
Castillo De Monseran	ES	Grenache	\$45
Codice	ES	Tempranio	\$45
Wyndham Estate 555	AU	Shiraz	\$50
Wyndham Estate 999	AU	Merlot	\$50
Wolf Blass Yellow Label	AU	Cabernet	\$50
Wolf Blass Red Label	AU	Shiraz/Cabernet/Sauvignon	\$40
Cotes du Rhone	FR	ask server	\$45
Joseph Droubin	FR	Beaujolais	\$45
La Tour	FR	Pinot Noir	\$55
La Fiole du Pape	FR	Grenache/Syrah/Mourvedre/Cinsault	\$85
Reservado 1884	AR	Malbec	\$45

White Wines by the bottle

Guerrouane	MA	Clarette	\$60
Mouton Cadet	FR	Sauvignon Blanc	\$40
Suave Bolla	IT	Pinot Grigio	\$40
Wolf Blass Yellow Label	AU	Chardonnay	\$45
Dienhard	DE	Piesporter Riesling	\$45
Beringer	USA	White Zinfandel	\$40

House Red or White

Glass 8oz	\$9
1/2 Litre	\$24
Litre	\$35

Champagne

Moet e3 Chandon	\$98
Veuve du Vernay	\$60
Martini Asli	\$45

Martini's 2-3 oz

Rock the Casbah	Vodka or Gin, Cassis and pomegranate juice	\$8.5
Desert Rose	Vodka, Chambord, pineapple and cranberry juice	\$8.5
The Souk	Vodka, Southern Comfort, strawberry and pineapple Juice	\$8.5
Marrakech Express	Rum, pineapple and orange juice	\$8.5
Nomad	Gin, Blue Curacao and pineapple juice	\$8.5
Flying Carpet	Gin, Chambord, Frangelico and cranberry juice	\$8.5
1001 Nights	Gin, Grand Marnier and orange juice	\$8.5
Blue Man	Vodka, Blue Curacao and soda	\$8.5
Casablanca	Vodka, Triple Sec and cranberry juice	\$8.5
Fantasia	Vodka, Baileys and Kablua	\$8.5
Bergman	Vodka and cranberry juice	\$8.5
Bogart	Classic Vodka or Gin	\$8.5
Concubine	Godiva Liqueur, Cream de Cacao and Vodka	\$10
Harem	Premium Vodka, Fine Cognac	\$10

Spirits and Liqueurs

Courvoisier	Cognac	\$10
Napoleon	Brandy	\$10
Taylor Fladgate	Port	\$10
Glenfiddich	Scotch	\$10
Glenlivet	Scotch	\$10
Highballs		\$8

Beer

Casabeer	MA	Light Lager	\$8.5
Alhambra	ES	Light Lager	\$8
Efes	TR	Piloner or Dark Lager	\$8
Stella Artois	BE	Piloner	\$7
Newcastle	UK	Brown Ale	\$7
Corona	MX	Pale Lager	\$7
Grasshopper	CA	Wheat Ale	\$6.5
Traditional	CA	Brown Ale	\$6.5
Canadian	CA	Light Lager	\$6
Kokanee	CA	Piloner	\$6
Coors Light	USA	Light Lager	\$6