

Café Moroc
49 Front St E
416.961.0601

Winterlicious Menu

**\$15 Lunch
plus taxes and gratuity**

HARIRA (*vegetarian*)

A hearty tomato based broth, with chickpeas, kidney beans, lentils and a blend of Moroccan spices
or

CAFÉ GREENS (*vegetarian*)

Baby lettuces, dressed with Champagne and pomegranate vinaigrette, topped with fresh fine cut vegetables,
cherry tomatoes and balsamic cremini mushrooms
or

MAFTOUL

Hand rolled "Moroccan Cigars", hot crispy pastry stuffed with a mixture of mildly spiced beef, cashews and
raisins, topped with our chipotle aioli



MANGO SALMON

A Pan Seared 5-ounce fillet of salmon, topped with mango salsa, served with saffron basmati rice and traditional
Moroccan root vegetables
or

FALAFEL PITA (*vegetarian*)

House made falafels, fried to a golden brown a stuffed in a warm pita with shredded lettuce, red onion, diced
tomatoes mixed in a cucumber-yogurt sauce and drizzled with tahini, served with our house cut Moroc Frites or
Café Greens
or

MARRAKESH EXPRESS

Tenderly stewed chicken thighs mixed with braised apricots, onions & prunes and wrapped tightly with fluffy
couscous and preserved butter, served with choice of Moroc Frites or Café greens
or

MOROC STEAK BAGUETTE

6-ounce Certified Angus New York Striploin, seasoned and grilled, blanketed with caramelized onions and
horseradish mayonnaise, served with your choice of Moroc Frites or Café Greens
or

MOROC BURGER

A spiced mixture of ground lamb and beef, served with lightly spiced onion and raisin chutney, fresh tomato and
lettuce, served with your choice of Moroc Frites or Café Greens



MOROCCAN TREATS (*vegetarian*)

Traditionally made Moroccan cookies accompanied with Latshin, a light and refreshing traditional desert of fresh
orange slices sprinkled with powdered sugar and cinnamon
or

BRULÉE ROYALE (*vegetarian*)

A rich and flavourful crème brulée
or

SPICED CINNAMON, CARAMEL, APPLE CHEESECAKE (*vegetarian*)

Made "in-house" with only the freshest ingredients

**\$25 Dinner
plus taxes and gratuity**

HARIRA (*vegetarian*)

A hearty tomato based broth, with chickpeas, kidney beans, lentils and a blend of Moroccan spices

or

DUCK CONFIT SALAD

Baby lettuces, dressed with Champagne, pomegranate vinaigrette, tossed with fresh fine cut vegetables, cherry tomatoes and diced tangerines and finished with a toasted crostini

or

MAFTOUL

Hand rolled "Moroccan Cigars", hot crispy pastry stuffed with a mixture of mildly spiced beef, cashews and raisins, topped with our chipotle aioli



MOROCCAN BEEF SHORT RIB

Tender fall off the bone beef, braised with Moroccan spices. Finished with a rich red wine demi-glace, served with Yukon gold-parship mash, accompanied by mini Casablanca vegetables

or

KESKESU CASABLANCA (*vegetarian*)

Moroccan seasoned couscous and tagine sauce, topped with oven roast fresh carrot, parship, zucchini, summer squash, tomato, red onion and sweet peppers

or

MANGO SALMON

A Pan Seared 8-ounce fillet of salmon, topped with mango salsa.
Served with saffron basmati rice and traditional Moroccan root vegetables

or

CHICKEN MARRAKESH

Tender boneless chicken thighs, stewed with honey-butter onions, prunes and dried apricots, served with fluffy seasoned couscous

or

BRAISED LAMB FEAST

Slow braised lamb shank, served on our fluffy seasoned couscous,
with a rich prune demi glace, topped with preserved lemon and toasted almonds



MOROCCAN TREATS (*vegetarian*)

Traditionally made Moroccan cookies accompanied with Latshin, a light and refreshing traditional desert of fresh orange slices sprinkled with powdered sugar and cinnamon

or

BRULÉE ROYALE (*vegetarian*)

A rich and flavourful crème brulée

or

SPICED CINNAMON, CARAMEL, APPLE CHEESECAKE (*vegetarian*)

Made "in-house" with only the freshest ingredients