

 2026 NYC SUMMER RESTAURANT WEEK

A joyful Moroccan summer feast inspired by sunshine, love, and gathering ✨

3 Courses • \$60 per guest

 FIRST COURSE

Choose One

 Briouats d'Agneau — Lamb Cigars

Crispy golden phyllo filled with warmly spiced lamb, fresh herbs, and seasonings

 Zaalouk au Four (vegan)

Smoky fire-roasted eggplant simmered with tomato, confit garlic, and warm spices

 Hummus Shawarma Djaj

Silky hummus topped with chicken shawarma, chili oil, fresh herbs, and warm flatbread

 MAIN COURSE

Choose One

 Tagine du Jardin (vegan)

Spring vegetables, artichokes, peas, carrots, fresh herbs, and tomato chermoula

 Djaj Mqualli

Traditional Moroccan chicken with preserved lemon, green olives and fries

 Mrouzia-Style Lamb Tagine

Tender slow-braised lamb with honey, prunes, apricots, touch of harissa

 Tagine de la Mer +5

A fragrant Moroccan seafood tagine with shrimp, fish, scallops, herbs, and saffron broth

 TO FINISH

Choose One

 Muhallabia

Creamy Moroccan-style milk pudding topped with seasonal fruit and warm date sauce

 Tarte aux Fruits d'Été

Rustic summer fruit pie served chilled and perfect for warm evenings

 ADD A SPECIAL TOUCH

Moroccan Mint Tea Service +7

Fresh mint tea poured tableside in the traditional Moroccan style ✨

 2026 SUMMER RESTAURANT WEEK WINE SPECIAL

Select Bottles of Wine • \$30

Perfectly paired for warm summer nights and Moroccan flavors ✨

