THE MOROCCAN RESTAURANT

AMANJENA

DINNER

Daily 6:30pm - 10:30pm

THE RESTAURANT | DINNER

STARTERS

Harira Marrakchia *(G)(D)*
Traditional Moroccan Soup

Shlada Maghribia *(VG)(G)(N)*
Traditional Moroccan Salads

Briouates *(G)(D)*
Moroccan Fried Pastries Filled with Shrimps, Beef Kefta, Chicken, Cheese, Vegetables

Calamar M'Ammer
Calamar Filled with Prawns, Chermoula Sauce

Aubergine Mille-Feuille *(G)(D)(N)*
Layered Aubergine, Jben Cheese, Pomegranate, Coriander, Wallnuts

Chermoula Prawn Tartlets *(G)(D)*
Fried Potatoes, Sweet and Sour Sauce

Courgette M'Aamer
Stuffed Courgette, Lentils, Preserved Lemon

Seafood Pastilla *(G)(D)*
Crispy Moroccan Seafood Pie, Shrimps, Squid, White Fish, Vermicelli

Chicken Pastilla *(G)(N)(D)*
Amanjena's Signature Chicken, Orange, Almonds, Pistachios Fried Pie

MAIN COURSES — TAJINES

Seabass Chermoula *(D)*
Olives, Chermoula, Fennel, Rockfish Jus

Lamb Apricot *(D)(N)*
Confit Five-Spice Lamb, Stuffed Apricot, Verbena, Almond

Saffron Monkfish *(D)(N)*
Raisins, Onions, Moroccan Spices, Almond

(D) Dairy · (G) Gluten · (N) Nuts · (VG) Vegan

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MAIN COURSES · CONTINUED

Berber Tajine *(N)*
Seasonal Vegetables Tajine, Argain Oil

Lemon Chicken *(D)(G)*
Preserved Lemon, Olives, Coriander

Beef Safarjal *(D)*
Spiced Beef, Quince, Black Sesame

COUSCOUS

Seven Vegetables *(VG)(G)*
Carrot, Zucchini, Pumpkin, Turnip, Chickpeas

Tfaya Chicken or Lamb *(G)(D)(N)*
Carrot, Pumpkin, Caramelized Onion, Chickpeas, Almonds

TO SHARE

Djaj M'Ammer
Stuffed Chicken, Saffron Potatoes. Preparation Time: 45 Minutes

Lamb Mechoui *(D)(N)*
Confit Lamb Shoulder, Pan-fried Vegetables. Preparation Time: 45 Minutes

Mhamsa Seafood *(D)(G)*
Saffron Risotto-style Fregola, Lobster, Octopus, Peas. Preparation Time: 45 Minutes

SIDES

Lubia *(VG)*
White Beans, Tomato Sauce, Moroccan Spices

Rice *(VG)*
Steamed White Rice

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SIDES · CONTINUED

Chermoula Potato *(VG)*
Potato Salad, Parsley, Coriander, Chili

DESSERTS

Saffron Mille-Feuille *(G)(D)*
Apple, Vanilla, Light Saffron Cream, Green Apple Sorbet

Almond & Pistachio Briouates *(G)(D)(N)*
Sweet Almond and Pistachio Briouates, Almond Milk

Spiced Crème Brûlée *(D)(N)*
Moroccan-style Crème Brûlée, Vanilla Ice Cream, Chocolate Espuma

Moroccan Orange Salad *(D)(N)*
Fresh Sliced Orange, Cinnamon Sauce, Dates Cigar and Almonds

Sweet Pastilla *(G)(D)(N)*
Rice Cream, Almond Praliné

Chocolate Baghrir *(G)(D)(N)*
Moroccan Pancakes, Pear Confit, Caramelized Walnuts, Amlou Ice Cream

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