

Dinner Entrees

All dinner entrees served with either a cup of soup or dinner salad & pita bread

Apricot Lamb-\$13.95-Tender lamb prepared with fresh ginger, onions, vegetables, apricots, and honey. Served on a bed of couscous.

Apricot Chicken-\$12.95-Tender chicken breast prepared with fresh ginger, onions, vegetables, apricots, and honey. Served on a bed of couscous.

Lamb Shank-\$13.95-A Café Paprika specialty. Tender lamb shank, slow cooked with onions, vegetables, and raisins in a saffron sauce. Served with your choice of basmati saffron rice or couscous.



Couscous

One of the truly great dishes of Morocco. Fluffy grains of cream colored semolina steamed over a highly flavored bouillon of vegetables or meat. This skillfully rolled semolina is the basis of several delicious dishes.

Shrimp Couscous-\$14.95 Seafood Couscous-\$14.95 Chicken Couscous-\$13.95

Vegetarian Couscous-\$12.95 Merguez Couscous-\$13.95 Lamb Couscous-\$13.95

Sweet Couscous-\$13.95-Tender chicken breast or lamb served with onions, garbanzo beans, raisins, honey, cinnamon, and almonds in a Saffron Sauce.

Couscous Royal-\$17.95-Served with a combination of lamb, chicken, Merguez, shrimp, and vegetables.

Pasta Entrees

Vegetarian Linguini-\$11.95-Linguini pasta served with carrots, zucchini, broccoli, mushrooms, onions, and bell peppers in a tomato basil cream sauce.

Ziti Chicken-\$12.95-Sautéed chicken and vegetables in a tomato basil cream sauce tossed with Penne pasta and garnished with Parmesan cheese.

Seafood Pasta-\$13.95-A mixture of shrimp and Mahi Mahi fish, tossed with Penne Pasta with mixed vegetables in a tomato basil sauce.

Tajines

Tajines are wonderfully aromatic meat, poultry, or seafood stews of Moroccan cooking. Tajines are slow cooked which allows the flavors of the meat, vegetables, and sauce to combine for an amazingly rich experience.

Choice of Chicken or Lamb- \$13.95

Kadra- With potatoes and garbanzo beans

Preserved Lemons and Olives- With peas and carrots

Artichoke & Olives

Tfaya- With onions, garlic and parsley

Prunes- With honey, almonds and cinnamon

Vegetarian Tajine with Olives, Artichokes and Assorted Vegetables-\$12.95

Fish Tajine-\$14.95- Filet with potatoes, bell pepper, garlic and onions

Beef Meatballs with Eggs and Tomato Sauce-\$13.95

Marrakesh Tajine-13.95-Lamb Tajine with onions, tomatoes, and herbs topped with french fries.



Desserts

Ice Cream-\$2.95

Baklava-\$3.50

Flan-\$3.50

M'hencha-\$3.50-

Puff pastry phyllo dough stuffed with almond paste



Beverages

Assorted Soft Drinks-\$1.95

Moroccan Coffee-\$1.95

Moroccan Mint Tea-\$1.95

Perrier Water-\$2.50

Milk-\$1.95

Juice-\$2.25-Orange, Cranberry, Guava, and Mango.

