

Keenan's

at the PIER



MOROCCO

D I N N E R
J A N U A R Y 2 0
4 - 9 P M

A P P E T I Z E R

- BRIOUAT** chicken, onion, turmeric, pastry wrapper, fried 13
BESSARA fava bean dip, harissa, msemen 12
BATBOUT KEFTA ground beef, raisins, olives, onion, pastry roll 13
MAAKOUDA deep fried mashed spiced potato, harissa dip 10
BASTILA spiced cod, vermicelli noodles, phyllo wrap 14

S O U P & S A L A D

- DCHICHA** cracked wheat soup, saffron broth, ginger, cilantro 12
HARIRA tomato, lentil, chickpea, shredded chicken, vermicelli 12
BAKKOULA spinach, kale, preserved lemons, kalamata olives, spiced vinaigrette, zaalouk 15
SHAVED FENNEL SALAD orange segments, black olives, onion, pistachios, sherry vinaigrette 15

E N T R E E S

- POMEGRANATE QUAIL** pomegranate molasses, preserved lemons, gaeta olives, braised baby potatoes, msemen 32
MECHOUI RFISSA braised lamb shoulder, lentils, vermicelli, onions, spiced broth, msemen 34
BEEF & APRICOT TAGINE braised spiced beef, slivered almonds, dates, msemen 34
VEGETARIAN TAGINE eggplant, zucchini, sweet peppers, carrots, chickpeas, herbed couscous, msemen 30
SEAFOOD CHERMOULA grilled chermoula prawns, cod, citrus mint pearl couscous, sauteed peas, asparagus 36

D E S S E R T

- SFENJ** moroccan doughnuts, cinnamon-coriander sugar coated 8
MESKOUTA lemon cake, fresh berries, lemon gelee, white chocolate 10
KTEFA crispy sweet wontons, crème anglaise, fried almonds, cinnamon dusted oranges 10

EXECUTIVE CHEF : ASHLEY KOVACEVICH

SOUS CHEF: CARVER MCLELLAN

we strive to keep it local