

# North African Cuisine - Maghreb

## Appetizers

“Harissa” – Spicy Tomato Dip

“Zaalouk” Salad – Roasted Aubergine and Tomato Cumin Salad

Cracked Green Olives and Ruby Grapefruit Salad

Couscous, Asparagus and Chickpeas with Creamy Walnut Sauce

“Ful” Salad - Fava Bean Salad

Arabic Salad with Pita Bread, Tomatoes and Cucumbers

Moroccan Beetroot and Yogurt Salad

## Main Dishes

Tagine of Lamb and Olives

Couscous

Fish with “Chermoula” Marinade

Spicy Chicken

Tunisian grilled “Kefta”

Carrot and Raisin Casserole

“Mhamar” Potatoes with Olives

## Desserts

Yogurt with Dried Fruit and Almonds

“Muhallabia” Ground Rice Pudding

with Rose Water

Fruit Salad

## Bread

“ Khobz” – Flat Bread

## Maghreb Mint Tea

