

Walima Restaurant

1943 Avenue Road 647-268-3327

DINNER MENU

APPETIZERS

SOUP \$5.50

1. **Harira** : tomato based, noodles, herbs, lentil, chickpeas, celery, bread

DIPS \$6.50

(Served with bread)

2. **Zaalook** : mashed eggplants, garlic, tomato, olive oil
3. **Khoupiza** : sautéed spinach, preserved lemon, garlic, extra virgin olive oil, olives
4. **Taktouka** : grilled bell peppers, roasted tomatoes, chopped herbs, paprika, cumin

SALADS \$6.75

(Salad below served on a bed of romaine heart)

5. **Kheizoo salad** : tender carrots, chickpeas, feta, sundried black olives, extra virgin olive oil, in spicy marinade
6. **Barba salad** : tender beets, navel orange, dish of cinnamon, walnuts, honey orange blossom dressing
7. **Maroc salad** : cucumbers, bell pepper, tomato, onions, parsley, feta, black olives, citrus vinaigrette

HOT APPETIZERS

8. **Merguez** : Sizzling homemade beef sausages in Harissa Chermoula tomato sauce, bell peppers \$8
9. **Bouzroug** : fresh mussels steamed in spicy Harissa Chermoula tomato sauce, herbs, preserved lemon, garlic, olives \$10
10. **Gambas Pil Pil** : Sizzling black Tiger Shrimp in Garlic, tomato, extra virgin olive, paprika, herbs, preserved lemon \$12

SAMPLERS \$14

(Great for sharing)

11. **Mosaic sampler** : assorted Moroccan trio dips from above Zaalouk, Khoupiza, Taktouka, bread
12. **Casa Moro** : assorted Moroccan salad such as spicy carrots, Maroc salad, orange beets salad

*Please notify server of any food allergies or diet restrictions *

MAINS

VEGETARIAN \$12.95

13. **Atlas Tagine** : slow cooked mild spicy root vegetables, chickpeas, tomatoes, other seasonal vegetables, Likama mix spices, side rice or side couscous
14. **Fez Couscous** : raisins, sweetened onions, chickpeas, savoury vegetable broth, topped with dried fruits, almonds and sesame

BESTILLA

15. **Bestilla Chicken** : a homemade traditional Moroccan chicken pie dish. A pie which combines sweet and salty flavours, a combination of savory shredded chicken, eggs, a crunchy layer of toasted ground almonds, all wrapped in a crispy layer pastry, topped with cinnamon and powdered sugar **\$18**

COUSCOUS (SEKSU)

16. **Casablanca Couscous** : choice of **Merguez sausages** or **Chicken**, root vegetables, zucchini, pumpkin. Chickpeas, savoury vegetables broth **\$17**
17. **Tfaya chicken** : sweetened onions, raisins, chickpeas, savoury broth, Saffron, almonds **\$17**
18. **Tfaya Lamb** : braised lamb shank, sweetened onions, raisins, chickpeas, almonds **\$21**
19. **Couscous Royale** : stewed vegetables, chickpeas, mild spicy savoury broth, shrimp, Merguez sausages, chicken **\$21**

SEAFOOD TAGINES

(Served with our Arborio saffron rice)

20. **Mogador Tagine** : fresh Haddock fillet cooked in our savoury tomato sauce, preserved lemon, capers, bell peppers, carrots, olives, potato **\$18**
21. **Shrimp Tagine** : black tiger shrimp, tomato garlic sauce, preserved lemon, saffron threads, mushroom, spinach, peas, extra virgin olive oil **\$18**
22. **Marinara Tagine** : shrimp, mussel, fish, calamari, preserved lemon, garlic, saffron threads, fava bean, herbs, Chermoula tomato sauce, mild Harissa(option spicy) **\$23**



TAGINE

(Served with side bread or couscous or rice)

23. **Kofta Tagine** : ground beef meatballs, savoury tomato sauce, eggs, cumin, ricotta, peas **\$13**
24. **Marrakesh chicken** : preserved lemon, saffron garlic sauce, potatoes, carrots, olives (option spicy) **\$16.95**
25. **Kasbah chicken** : Tagine of apricots, sweetened onions, ginger, cinnamon, topped with figs, walnuts, saffron sauce, sesame **\$16.95**
26. **Berber lamb** : stewed root vegetables, zucchini, green peas, herbs , garlic, mild spicy **\$21**
27. **Sultan lamb** : Tagine of raisins, sweeten onions, prunes, honey, apricots, almonds, sesame **\$21**
28. **Zagora lamb** : caramelized figs , sweetened onions, Medjol dates, chickpeas **\$21**

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FROM THE GRILL

(Served with House salad and Basmati rice or French fries, side Aioli sauce)

- 29. **Merguez** : grilled Homemade style beef lamb sausages, mild spicy **\$14**
- 30. **Chicken kebob (kouddbane)**: chicken breast in our preserved lemon herbs garlic marinade **\$16**
- 31. **Gambas Moros** : (6pcs) grilled black tiger shrimp, Moroccan cumin coriander herbs rubs **\$17**
- 32. **Lamb chops BBQ** : (3pcs) New Zealand lamb rack in our homemade Rasel-Hanout rubs (mix spices and dried herbs) **\$19**

SIDE ORDERS

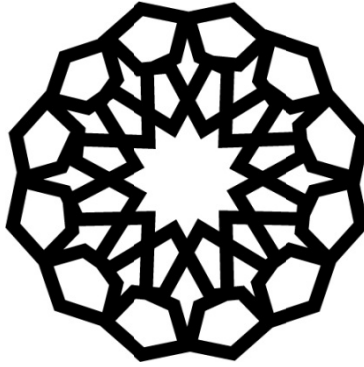
- 33. **Couscous (plain)** **\$3**
- 34. **Arborio Saffron rice** **\$3**
- 35. **Fries** **\$3.50**
- 36. **Couscous** : small vegetarian couscous with root vegetables and chickpeas **\$5**

DRINKS

- 37. **Mint Tea (Atai)** : imported fresh mint, green tea, sugar, Small pot **\$3**- Med pot (for sharing) **\$7**
- 38. **Cappuccino** : two shots of espresso topped with cinnamon **\$3.50**
- 39. **Moroccan café** : two shots espresso, shot steamed milk **\$3.50**
- 40. **Espresso** **\$2**
- 41. **Soda pop (in can)** **\$2**
- 42. **Mango** **\$2.50**
- 43. **Guava** **\$2.50**
- 44. **Iced Mint Tea** : fresh mint, fresh lemon **\$3**
- 45. **Perrier (small)** **\$2.50**
- 46. **San Pellegrino (large)** **\$6**



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MEDITERRANEAN DESSERT

(Please ask server for availability)

- 47. **Orange Blossom Crème Brule** : French burnt cream, berries (not for takeout) **\$5**
- 48. **Chocolate Fondant Cake** : whipping cream **\$6**
- 49. **Baklava** : assorted Othman Turkish sweet pastry made of layers of fillo filled with chopped nuts, sweetened syrup or honey (great for sharing) **\$7**

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Licensed for Alcohol (Wine and Beer)

Payable by Cash, Debit, AMEX, MasterCard and Visa only

Menu Subject to Change without notice

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