

Dinners

21.95 per person

Tanjia treats you to a five course feast that includes:

Harira Soup ~ a spicy lentil bean soup

Assorted Moroccan salads ~ eggplant, carrot, cucumber, tomatoes and roasted bell pepper

Bastilla ~ phyllo dough pie filled with shredded chicken, egg and almonds, topped with cinnamon and powdered sugar

(Seafood bastilla filled with shrimp and scallops is also available at an additional charge)

Home baked bread

...And your choice of the following entrees

Chicken

Chicken with almonds
Chicken with lemons
Chicken with honey & prunes
Chicken with lemon & olives
Chicken with vegetables

Couscous

Couscous with brochette & vegetables
Couscous with chicken
Couscous with lamb & vegetables
Couscous with vegetables

Lamb

Lamb brochette
Lamb with eggplant
Lamb with honey
Lamb with lemons
Lamb with prunes
Lamb with vegetables

Tagines

Lamb with onions
Kefta
Vegetarian

~ **Dessert and fresh mint tea to finish every feast** ~

18% Gratuity will be added to parties of 8 or more

Specialties

23.95 per person

*Start with harira soup, home baked bread, moroccan salads and bastilla.
Then choose one of the following Tanjia specialties served
with couscous and vegetables.*

Chicken Kabob
(grilled whole chicken)

Lamb and brochette

Lamb and chicken with almonds

Salmon with vegetables

Seafood in Sharmoula sauce

Vegetarian du Chef

The Royale Crown ~ Moroccan combination plate of lamb,
chicken, seafood, and brochette

** minimum of 3 people*

~ **Dessert and fresh mint tea to finish every feast** ~

Moroccan, French, and California wines are available.

Please ask server for selection

