

A THOUSAND FLAVORS – PURPOSELY DIFFERENT EACH TIME YOU VISIT

The Moroccan diet is one of the healthiest cuisines on Earth – instinctively combining Morocco's bounty of natural, fresh, and seasonal provisions with its skillful spicing traditions resulting from its favored location along the ancient trade route. Once referred to as, "A thousand flavors on a thousand different days," it is part of the excitement and anticipation that our dishes will be slightly and purposely different each and every time!

All Mataam Fez Dinners Include Five Courses

**Entrée of Choice * Moroccan Harira Soup * Assorted Moroccan Salads * B'stella Pastry
After Dinner Tea and Dessert**

FEZ FEATURED ENTRÉE FAVORITE

Cornish Hen – With Apricots, Honey & Almonds

\$32.00

Whole Cornish Game Hen slowly braised in sweet, exotic spices, glazed with honey and adorned with apricots and roasted almonds.

Suggested wine: Marc Bredif Vouvray, France

COUS COUS ENTRÉE SELECTION

National Dish of Morocco – "Fez Style"

\$29.95

The cherished nutritional staple of Morocco; cracked heart of Durham wheat, prepared by soaking and steaming the grain – served as a bed with lamb or chicken in the center, seven different large-cut garden vegetables, garnished with raisins and garbanzos, with our own Harisa hot sauce on the side.

Suggested wine: Amazigh Beni M'Tir Vin Meknes, Morocco

Quinia (Rabbit) Entrée Selection

\$32.00

Fresh rabbit pieces, deeply flavored with our original proprietary Moroccan spice blend, including cinnamon, paprika, garlic and cayenne pepper – a unique taste sensation.

Suggested wine: Cellar No 8 Pinot Noir, California

LAMB ENTRÉE SELECTIONS

Slow-Braised Lamb "Rocs"

Carefully selected and trimmed whole lamb, out of which we craft what are known in Morocco as Lamb Rocs – variable sized chunks, simmered slowly, bringing about remarkable delicacy of flavors.

With Whole Artichoke

\$32.00

Rocs and whole artichoke prepared to merge the flavors of the artichoke, the lamb and our own spice blend.

Suggested wine: Rosemount Shiraz, Australia

With Honey and Almonds – OR – With Apricots

\$29.95

Dipped in a honey sauce, specially seasoned and topped with your choice of whole roasted almonds -OR- served with apricots.

Suggested wine: Kenwood Zinfandel, California

With Eggplant – OR – With Onions

\$29.95

For the lamb "purist" – lamb otherwise unadorned, paired with your choice of glazed, sautéed onions -OR- with breaded, sautéed slices of fresh eggplant.

Suggested wine: Rodney Strong Merlot, California

Grilled Lamb Brochette

\$32.00

Generous sized nuggets cut from the most tender part of the leg, marinated in cumin, coriander, fresh onions and our own marinade creation; skewered, grilled just right, served with cous cous topped with raisins and almonds.

Suggested wine: El Portillo Malbec, Argentina

BEEF ENTRÉE SELECTIONS

Grilled Beef Brochette

\$29.95

Ample chunks of marinated, grilled Sirloin on a bed of cous cous, topped with raisins and almonds.

Suggested wine: Rodano Poggialupi IGT, Italy

Extra Portion any entrée \$10.50 * Extra B'stella (serves 2-4) \$7.00 * Dessert B'stella (serves 2-4) \$7.00

An 18% gratuity will be added to all parties of 8 or more.

TO OUR HONORED GUESTS – WELCOME TO OUR MOROCCAN HOME

In welcoming you to Mataam Fez Denver, we do so in the same spirit as if we were receiving friends into our Moroccan home. We extend to you, a relaxing and exotic experience of casual comfort. It is our hope, to take you back through time, and teleport you into our own world of ancient Berber tradition...where cuisine and hospitality are cherished as matters of health, happiness, and cultural heritage.

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FEZ FEATURED ENTRÉE FAVORITE

Lamb Mouchi (Meesh' wee)

\$32.00

Exquisite whole roasted leg, carved into varied size pieces, marinated in its own juices, and infused with our unique Ras el hanute spice blend until it is succulently tender. \$32.00

Suggested wine: Vina Montgras Cabernet Sauvignon, Chile

POULTRY ENTRÉE SELECTIONS

Hot & Spicy

\$32.00

A split Chicken Roaster, oven baked with our unique hot and spicy Moroccan glaze.

Suggested wine: Relax Riesling, Germany

Lemon & Olives

\$29.95

Cornish Hen cooked in a ginger and lemon sauce; garnished with preserved lemons and green olives.

Suggested wine: Matua Sauvignon Blanc, New Zealand

Honey & Almonds

\$29.95

Cornish Hen glazed with honey and our distinctive seasoning blend, topped with roasted almonds.

Suggested wine: Rocca Delle Macie Orvieto, Italy

SEAFOOD ENTRÉE SELECTIONS

Seasonal Fish Specialty

\$32.00

Morocco is blessed with the bounty of both the Mediterranean and the Atlantic, and abounds with creative and seasonal seafood variations. Inquire about today's feature.

Suggested wine: Cakebread Sauvignon Blanc, Napa

Shrimp Pel-Pel

\$29.95

Sauteed and simmered with a sauce of fresh tomato, bell pepper and garlic.

Suggested wine: Chateau St. Jean Chardonnay, Sonoma

VEGETARIAN ENTRÉE SELECTIONS

Vegetarian Cous Cous

\$29.95

Our featured vegetarian entrée, with large cuts of seven fresh, seasonal vegetables, nestled atop a bed of Cous Cous, garnished with raisins and garbanzos, and served with our hot and spicy harisa sauce on the side.

Suggested wine: Tapena Verdejo, Spain

Artichoke M'kally

\$29.95

A whole artichoke with a bouquet of other vegetables, topped with preserved lemons and green olives.

Suggested wine: Vionta Albarino, Spain

Vegetables M'hammer

\$29.95

Fresh garden vegetables, sautéed, artfully seasoned -your choice of mild or spicy.

Suggested wine: Cavit Pinot Grigio, Italy

For the Children

At parent's discretion, children may share the parent's meal(s) at no extra cost or two or more children may share their own separate meal; or you may order an extra entrée only for them for \$12.99.

An 18% gratuity will be added to all parties of 8 or more.