

Wi-Fi Network -
Baida Guests
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the PW



REGULAR MENU

APPETIZERS

Shrimp Pil Pil

Sauteed Shrimp in a fresh house-made tomato, fennel, garlic and cilantro sauce. Served with flat bread. - **\$13**

M'Lwee Chicken

A flaky layered pastry stuffed with garlic, cumin, coriander, herbs, chicken and other spices then pan fried. Served with Harissa on the side. - **\$7**

Shakshuka (Vegan)

Sweet and spicy tomato sauce with roasted red pepper, garlic, herbs and spiced with traditional Moroccan flavor. Served with flat bread

Bastilla

Sweet and savory chicken pie, layered with tender spiced chicken, eggs, cilantro, parsley, almonds, and honey, dusted with cinnamon, and powdered sugar. - **\$14**

Zaaluk (Vegan)

Fresh eggplant and tomato blended with olive oil, cilantro, parsley, garlic, cumin, harissa and lemon juice. Served with Crostini. - **\$6**

Loubia (Vegan)

Traditional slowly baked white bean with paprika, cumin, cilantro, parsley, and chopped tomato. Served with flat bread. - **\$6**

Salads are in the Vegetarian and Vegan Section

MOROCCAN SOUP with meat

Harira

Traditional Moroccan soup with tomato, lentils, chick peas, onion, cilantro, saffron, vermicelli, a variety of spices and tender cuts of meat. Served with Crostini. **Cup - \$4 ; Bowl - \$6**

TAJINES & ENTREES

Chicken Tajine

Half chicken slowly cooked with onions, preserved lemon, green olives, ginger, saffron, cardamom and **potatoes or carrots**. Served with flat bread. - **\$15**

Kefta Meat Ball Tajine

Spicy meatballs with baked eggs in a sweet and spicy tomato sauce with roasted green and red pepper, garlic, herbs and spiced with traditional Moroccan flavor. Served with flat bread. - **\$17**

Fish Tajine

Marinated Cod simmered with carrots, potatoes, tomatoes in a fresh cilantro, parsley, cumin, coriander, olive oil and garlic sauce. Served with flat bread. - **\$16**

Lamb Tajine

Tender lamb cooked with onions, saffron, ginger, white pepper with Almond, Prunes and sesame. Served with flat bread. - **\$20**

Mashwee

Oven roasted lamb shoulder, cumin, coriander, onion, vegetables served over a bed of your choice of **Vegetable couscous or saffron rice**. - **\$20**

Seafood Tajine

Marinated Cod and Shrimp simmered with carrots, potatoes, tomatoes in a fresh cilantro, parsley, cumin, coriander, olive oil and garlic sauce. Served with flat bread. - **\$18**

COUSCOUS with LAMB or CHICKEN

VEGETABLE COUSCOUS

Large cuts of 7 vegetables cooked with vegetable oil, saffron, ginger, pepper and salt a top a bed of couscous with your choice of meat served in a warm broth. - **Lamb \$20; - Chicken \$15**

TFAYA COUSCOUS

Minced onions cooked with vegetable oil, golden raisin, garbanzo, saffron, ginger, cinnamon, sugar, almonds, pepper and salt a top a bed of couscous with your choice of meat served in a warm broth. - **Lamb \$20; - Chicken \$15**

LUNCH SPECIALS (Tuesday to Friday - Not available during holidays)

Small Tajines

Chicken Tajine - Quarter chicken slowly cooked with onions, preserved lemon, green olives, ginger, saffron, cardamom and **potatoes or carrots**. Served with flat bread. - **\$11**

Fish Tajine - Marinated Cod simmered with carrots, potatoes, tomatoes in a fresh cilantro, parsley, cumin, coriander, olive oil and garlic sauce. Served with flat bread. - **\$12**

Kefta Meat Ball Tajine - Spicy meatballs with baked eggs, tomato sauce, cilantro, parsley and garlic. Served with flat bread. - **\$11**

Lamb Tajine - Tender lamb cooked with onions, saffron, ginger, white pepper with Almond, Prunes and sesame. Served with flat bread. - **\$15**

Seafood Tajine - Marinated Cod and Shrimp simmered with carrots, potatoes, tomatoes in a fresh cilantro, parsley, cumin, coriander, olive oil and garlic sauce. Served with flat bread. - **\$14**

Vegetable Tajine - Vegetables, and herbs simmered in a red Charmoula sauce, garlic and spices. Served with flat bread. - **\$10**

The Moroccan Cuisine

Is a very diverse cuisine because of Morocco's interactions with other nations over the centuries: Imazighen or the Berbers, the first settlers of Morocco (in Arabic Al Maghreb which means the land of the sunset), Phoenicians, Romans, Arabs, Africans and Moorish (who fled from Spain). **Moroccan cuisine is flavorful but not hot spicy.**

Moroccan Spices: lot of Spices are used: Karfa (cinnamon), Kamun (cumin), Kharkum (turmeric), Skinjbeer (ginger), Leebzar (pepper), Tahmira (paprika), Anise seed, Sesame seeds, Qesbour (coriander), Maadnous (parsley) and Zaafran beldi (saffron). Mint, Olives, Oranges and lemons are used too.

Harissa (Hot Sauce): A condiment of chili pepper and garlic and Cilantro

Moroccan Tea: is the most popular drink in Morocco. It's made with mint and green tea

Allergies

All our dishes are **Peanuts Free**. Some contain **Gluten**. Please read carefully the list of the ingredients in the dishes.

(20% Gratuity for parties of 6 or more)

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VEGAN Menu

SALADS

Shredded Carrot Salad

A shredded carrots in a sauce made of olive oil, lemon juice, cumin, coriander, cilantro, parsley, garlic, sugar and harissa. - \$6

Traditional Carrot Salad

A boiled sliced carrots in a sauce made of olive oil, balsamic vinegar, cumin, coriander, cilantro, parsley, garlic, sugar and harissa. - \$6

Moroccan Humus

Grounded garbanzo mixed with olive oil, cumin, salt, lemon juice, tahina and harissa. - \$6

Tomatoe and pepper salad

Cuts of tomatoe, green pepper, onions, cilantro, parsley, cumin, corriander and salt, in a sauce made of Olive Oil and white Vinegar. - \$6

The 5 Salads

An array of five traditional Moroccan salads, some spicy, some pickled and some sweet & savory. Served with Crostini. - \$12

Cucumber Salad

Cucumber cut the traditional way powdered with a mixed herb powder of dill, parsley, lemon, corn, mustard, onion, white pepper, turmeric and salt. - \$6

Garbanzo Salad

Boiled garbanzo mixed a sauce of olive oil, lemon juice, cumin, corriander, cilantro, parsley, garlic and harissa. - \$6

Lentil Salad

Boiled lentils mixed with onion, cilantro, parsley, cumin, corriander, salt, olive oil and carrots. - \$6

Rich Salad

Cuts of Cucumber, tomatoes, corn, celery mixed in a sauce made of Olive Oil, Balsamic Vinegar, black Pepper. - \$6

APPETIZER & SOUP

Vegetable M'Lwee

A flaky layered pastry stuffed with garlic, cumin, coriander, herbs, vegetables and other spices then pan fried. Served with Harissa sauce on the side. - \$6

Harira

Traditional Moroccan soup with tomato, lentils, chick peas, onion, cilantro, saffron, vermicelli and a variety of spices. Served with Crostini. - Bowl \$5; Cup \$3

ENTREES

Artichoke M'Kally

Whole artichoke heart on top of vegetables cooked in a fresh tomato, fennel, basil, olive oil and garlic sauce then topped with feta cheese and olives. Served with flat bread. - \$14

Vegetable Paella

Rice, saffron, green peas, red and green pepper, tomatoes, mushrooms, artichokes, onions, garlic and a variety of spices. - \$12

Sweet Couscous

A plum and apricot dried fruits a top a bed of couscous served with fried almonds, raisins, cinnamon, powder sugar. - \$12

Vegetable Tajine

Vegetables stir fried and spiced with Harissa (hot pepper sauce) your choice of mild or spicy. Served with flat bread. - \$12

Vegetable Couscous

Large cuts of 7 vegetables cooked with oil, saffron, ginger, pepper and salt a top a bed of couscous in a warm broth. - \$12

Tfaya Couscous

Minced onions cooked with oil, golden raisin, garbanzo, saffron, ginger, cinnamon, sugar, almonds, pepper and salt a top a bed of couscous served in a warm broth. - \$12

DESSERTS

Almond honey Briwat - Thin phyllo dough stuffed with almond and coated with honey. - \$8

Moroccan cookies - Kaab Ghzal (Gazelle horns), Fakkas and Coffee Nutella cookies. - \$8

Harcha Cake - Traditional Moroccan cake made with semolina and flour mixed with eggs, orange juice, coconut served covered with a warm sauce made with sesame, cinnamon, orange juice and sugar. - \$8

BEVERAGES

Baida Cocktails - \$8

Moroccan Sangria : Peach Vodka, Chardonnay, Peach schnapps, Sprite, Mixed Fruits

Desert Sunrise : Vodka, Orange and Pineapple Juice Triple Sec, Grenadine

Lemon Tree : Lemon Vodka, Fresh Lemon & Lime Juice, Triple Sec

Beer - \$4

Budweiser Shocktop		Bud Light Schlafly Pale Ale		O'Fallon Weach Schlafly Seasonal		Heineken Corona	
RED WINE		Glass	Bottle	WHITE, ROSE		Glass	Bottle
California				California			
Alias Cabernet Sauvignon		\$6	\$24	Michael Sullberg, Chardonnay		\$7	\$28
Ballard Lane Pinot Noir, Central Coast		\$8	\$32	Shannon Ridge, Sauvignon Blanc		\$8	\$32
Spain				Spain			
Zestos Old Vine Garnacha		\$7	\$28	Zestos Rose			
Argentina				Italy			
BlackCabra Malbec		\$8	\$32	Ca' Del Sarto, Pinot Grigio, Friuli		\$6	\$24
				Pavan Moscato Dolce, Veneto		\$8	\$32
				Ca' Furlan Prosecco, Veneto		\$8	\$32
Vodka		Whiskey		Gin			
Ketel one or Grey Gouse House Vodka	\$7 \$5	Jack Daniels House Whiskey		Tangeray House Gin		\$7 \$5	
Tequila		Bourbon		Cognac			
Patron Silver House Tequila	\$7 \$6	Jim Beam Maker's Mark Old Crow		Remy Martin Hennessy		\$7 \$7	

Soft Drinks

Coke	\$1.79	Diet Coke	\$1.79	Sprite	\$1.79	Lemonade	\$1.79
Hot Moroccan Mint Tea	\$1.79	Iced Moroccan Mint Tea	\$1.79	Coffee	\$1.79		