

Sintir Restaurant Cafe & Lounge
Traditional Moroccan Cuisine

Appetizers

Briouates- \$7.75

Shrimp- Phillo dough stuffed w/shrimp, olives & Moroccan spices

Goat cheese- Phillo dough stuffed w/goat cheese, cilantro, & olives

Shlada- Cooked Salad Sampler- \$10.50

Hkjobiza- Sauteed Spinach with lemons and olives

Chkchuka- Grilled and marinated Tomatoes, Bell peppers and spices

Danjel- Eggplant fried & then sauteed with Garlic and other spices

Harira- \$5.95

Traditional Lentil soup w/chick peas, celery, tomatoe broth, rice and spices

Salads

Berber- \$9.50

Red & green peppers, yellow & green squash, and onions all slowly simmered and sauteed in tomatoe and garlic juice

Marrakech- \$11

Mixed mesculin salad topped w/ mixed dry fruit, goat cheese and balsamic vinergarette

Tagines and Cous Cous

Tfaya- \$18.50

Cous Cous w/ Raisins & Onions (choice vegetables, chicken, lamb) and served with a side of vegetable sauce.

Brecoke- \$18

Lamb Shank with sauteed prunes served w/our home made bread

Chicken Batata- \$18

Chicken simmered in preserved lemons and olives, cooked with potatoes and served with a side of Cous Cous

Lamb Zitune- \$19

Lamb Shank braised & cooked w/preserved lemon and a medley of Moroccan olives and served with a side of Cous Cous

Cous Cous Vegetarian- \$16

Cous Cous served w/ marinated carrots, parsnips, yellow & green squash, & pumpkin, topped w/chickpeas and served with a side of vegetable sauce.

Cameron Zitune- \$18

Shrimp sauteed in lemon, butter, garlic sauce & simmered in tomatoes, olives, & peppers, topped w/parsely and served with a side cous cous

Tilapia Broze- \$16

Tilapia filet oven baked and pan seared served with choice of Moroccan garden salad or yellow rice

Pastilla- \$18.50

Phillo dough filled w/ minced chicken, caramelized onions with cinnamon, crushed almonds, spices & coated w/cinnamon & powdered sugar.

By Reservation Only- (24 hrs. Minimum)

****Tangia- \$64 per 2 people****

Lamb Shank in a long cooking process for up to 15 hours in the oven inside a large "hour glass" shaped clay pot.

Served with a large tagine of CousCous and topped with Dry Fruit

Deserts

Tea Briouates- \$7

Phillo dough stuffed with minced almonds, cinnamon and honey

Sintir Fruit Tagine- \$10

Tagine filled with mixed fresh fruit and topped lightly with powdered sugar and honey

Moroccan Mint Tea Pots-

Small \$4.95

Medium \$5.95

Large \$7.95

(All other teas) \$ 2.50

Coffees, Soft Drinks and Juices

Cappucino/Cafe Latte \$3.50

Espresso \$2 Double Esp. \$4

Hot Cacao/Machiato \$2.50

Chai \$3

Soft Drinks \$2

Juices \$3

Pellegrino (sm)\$3 (Lr) \$6

Italian Sodas \$4 (vanilla, chocolate, hazelnut, caramel)

*****1st two breads on the house, every bread after \$2*****

*****Every Party of 6 people or more, 20% tip included in check*****