

TOUR DE FORKS



AT CAFE MALTA

Port of Call: CASABLANCA
Date of entry: 5/6/24

First

Kefta Brochette

Grilled kebab of ground beef & lamb seasoned with cumin, cinnamon, mint, parsley & cilantro

Second

Harira

Red lentil and chickpea soup with tomato, North African spice, olive oil & lemon

Third

Tajine Misir Zeetoon

Chicken leg quarter braised with green olives, preserved lemon, saffron, ginger & cumin, served with couscous

Fourth

Sfenj with tfah

Fluffy fritter topped with apples cooked in cinnamon & orange blossom water

*Tonight's kitchen crew: Sergio, Aida, Matthew, Miriam, Sandra, & Xotchil
Tonight's front-of-house crew: Jessica, Gregory, Karla, & Nick*