

As you wish

An Event Planning Company

P.O. Box A3197
Chicago, IL 60690
voice: 312.920.9330
fax: 312.920.9303
www.asyouwishgroup.com

Alhambra Palace

1240 West Randolph Street
312.666.9555

Chicago has its first Moroccan palace and it is breath-taking! This stunning restaurant is the newest addition to Randolph Street dining but, in reality, it is in a league of its own. It is 24,000 square feet of Moroccan, Lebanese and Egyptian artifacts for up to 1,400 people in various spaces including a beautifully decorated bar and sitting alcove, a formal dining room, a two story theatre, two intimate private party rooms or a private dining hall with its own bar and separate VIP entrance.



We began our meal with a little of everything including hummus, Baba Ghanoush (roasted eggplant dip), Lebna (yogurt cheese dip with herbs), Tabouli (finely chopped parsley and bulgur wheat salad), Fattoush (veggie salad), Zatoun (marinated spiced olives), spicy shrimp kabobs, seared sea scallops with a tangy apricot jam, Falafel (fried chick pea fritters) and Kibbeh (fried bulgur stuffed with spicy ground beef).

We have always heard that you eat with your eyes before you taste the food and we finally understand what that means. Order the Fattoush salad - it is a combination of reds, yellows, greens, crunch, sweet and savory with tomatoes, cucumbers, yellow peppers, radish, scallions, za'atar (a popular Lebanese mixture of spices traditionally believed to make the mind alert and the body strong), fried bread, lemon, olive oil and mint. Our other favorite was the traditional Falafel - perfectly fried - light on the inside with a crispy outside paired with a lovely yogurt dipping sauce.

The main course consisted of an enormous platter of kabobs including chicken, beef filet and Kefka (ground beef with seasonings). Each morsel was perfectly cooked, juicy with its own unique blend of seasoning. The kebobs shared the platter with an amazing lamb shwama and fresh onion slices. The meat was served with a beautiful collection of grilled veggies and basmati rice. In addition, Alhambra showcases a Moroccan spiced lamb tangine which is a slow roasted lamb shank with toasted almonds, cinnamon scented raisins, fresh figs and apricots served over either rice or cous cous.

When we could not eat another bite, out came the desserts. The baklava trio of pistachio, walnut and almond were the highlight - handmade at the restaurant, perfectly light and flaky with a hint of honey. Also a standout was the pistachio cheesecake.

Come for the food and the ambiance but stay late for the music and the dancing. The evening we were there featured musicians, singers and a trio of Spanish Flamenco dancers (Tuesday and Saturday from 7:30 to 10:00 p.m.). Other nights, it is an amazing belly dancing show (Wednesday, Friday and Saturday starting at 10:00 p.m.). And do not forget to try the Hookah (not the dance, the smoking pipe!).

 **During the month of November 2007, mention AS YOU WISH
with your reservation or bring this flyer and your table will
receive a half priced bottle of wine with purchase of an entree.** 

If you decide to be king or queen of your own palace for an evening, we highly recommend having your event at Alhambra - where they will treat you like royalty and feed you like an emperor.

Welcome to a world where dining is... AS YOU WISH!

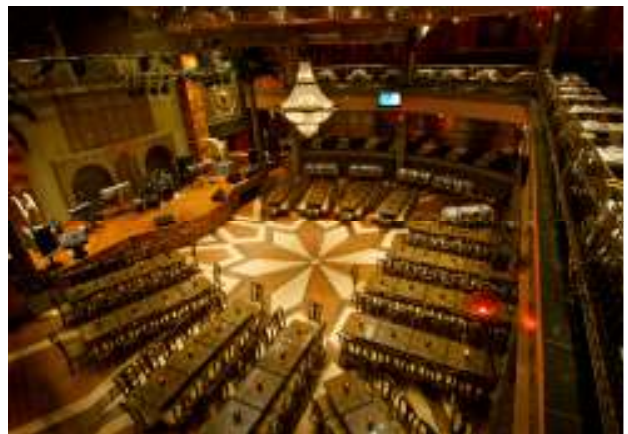
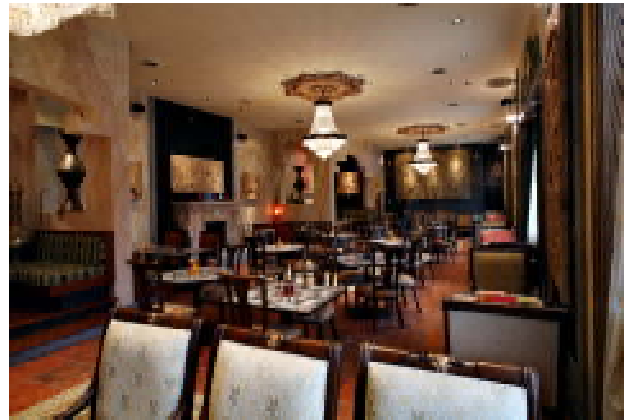
Claudia & Jane

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from the small details... to the big picture

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Hours

Lunch: 11:00 a.m. - 3:00 p.m. Monday - Saturday
Brunch: 10:00 a.m. - 3:00 p.m. Sunday
Dinner: 5:00 p.m. - 1:00 a.m. Sunday - Thursday
5:00 p.m. - 2:00 a.m. Friday - Saturday

Contact

Nneka Madus
Director of Marketing
312.666.9555

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