

CURBSIDE MENU

Served with freshly baked French bread

Bisarra with Olive Oil

Vegan Split Pea Soup

Individual 7 | 2 guests 13 | 4 guests 24 | 6 guests 35

Café Cream of Wild Rice Soup

Individual 10 | 2 guests 18 | 4 guests 34 | 6 guests 48

Caesar Salad

Our take on the classic

Individual 5 | 2 guests 10 | 4 guests 18 | 6 guests 24

With Anchovies

Individual 10 | 2 guests 17 | 4 guests 28 | 6 guests 39

With free-range Chicken breast

Individual 12 | 2 guests 24 | 4 guests 40 | 6 guests 58

With Salmon

Individual 17 | 2 guests 32 | 4 guests 58 | 6 guests 84

Wedge Salad

(With or without Bacon)

Individual 6 | 2 guests 12 | 4 guests 20 | 6 guests 30

***Soleil**

Tabbouleh, Hummus, Shakshuka, Escabèche,

Baba Ghanoush, Fhima's M'smen

Individual 12 | 2 guests 20 | 4 guests 34 | 6 guests 48

Mama Fhima Paella

Seafood

2 guests 55 | 4 guests 105 | 6 guests 150

Chicken

2 guests 45 | 4 guests 85 | 6 guests 120

Vegan

2 guests 35 | 4 guests 65 | 6 guests 90

Tagines

Seafood or Lamb

2 guests 55 | 4 guests 105 | 6 guests 150

Chicken

2 guests 45 | 4 guests 85 | 6 guests 120

Vegan

2 guests 35 | 4 guests 65 | 6 guests 90

Shakshuka grilled Cheese

With choice of homemade Kettle Chips or Seasonal Greens

Individual 9 | 2 guests 16 | 4 guests 30 | 6 guests 44

Classic grilled Cheese

With choice of homemade Kettle Chips or Seasonal Greens

Individual 8 | 2 guests 14 | 4 guests 26 | 6 guests 38

***Fhima Burger**

Brioche, Gruyere, Remoulade and ground Chuck

Sirloin and Brisket mix served with choice of homemade Kettle Chips or Seasonal Greens

Individual 18 | 2 guests 32 | 4 guests 58 | 6 guests 80

Spinach and Gorgonzola Penne

Individual 14 | 2 guests 24 | 4 guests 46 | 6 guests 68

Chicken Basil Garlic Rigatoni

With Sun-dried Tomatoes, Pine Nuts and Chevre

Individual 16 | 2 guests 28 | 4 guests 50 | 6 guests 72

Rigatoni Bolognese

Individual 14 | 2 guests 24 | 4 guests 46 | 6 guests 68

Whole Herb-roasted Chicken

With Sweet Potatoes and Mirepoix Au Jus

2 guests 21 | 4 guests 38 | 6 guests 55

Turmeric and Yogurt fried Chicken

2 guests 19 | 4 guests 34 | 6 guests 48

Salmon and Chickpeas

Chickpea, Tomato Confit, seared Salmon

Individual 16 | 2 guests 28 | 4 guests 50 | 6 guests 72

Port and Balsamic braised Brisket

Sweet Potato Mousse and Mirepoix

Individual 19 | 2 guests 32 | 4 guests 60 | 6 guests 88

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness

Moroccan Tacos

With spicy Mint Salsa, Cumin, Crème Fraiche and Moroccan handmade Tortillas

Shrimp or Fresh Catch

2 tacos 13 | 4 tacos 26 | 6 tacos 38

Chicken or Vegetarian

2 tacos 9 | 4 tacos 18 | 6 tacos 26

Lamb

2 tacos 12 | 4 tacos 24 | 6 tacos 34

SIDES

2 guests 14 | 4 guests 26 | 6 guests 36

Puff Pastry Asparagus

Roasted Cauliflower with Anchovy Vinaigrette

Moroccan Tempura Brussels Sprouts, Maple Aioli

Sweet Potato Mousse, Marshmallow Cream

MOTHER DOUGH BAKERY**DESSERTS**

Whole Cakes available with 24hr notice

Crème Brûlée Tartes 6

Carrot Cake 8 | Whole 75 (10 slices)

German Chocolate Cake 8 | Whole 75 (10 slices)

Monster Cookies 4 | 30 per dozen

Choose Peanut Butter, Oatmeal, Sugar or

Chocolate Chip

Chef's Petit Four assortment

24 per dozen

BREADS

Please order Breads by phone/online by 2pm the day before pick-up

Baguette 4.95

Sourdough Boule 5.95

Challah Loaf (Fridays Only) 6.95

Whole Grain Loaf 6.95

Brioche Loaf 5.95

Challah Slider buns by the dozen 6

Challah Buns by the dozen 9

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