

DINNER

<p>Wedge Salad 11 Lardon, preserved Tomatoes, Roquefort, Red Onion</p>	<p>*Mama Fhima Paella 35 What else can we say?</p>
<p>Café Cream of Wild Rice Soup (Vegetarian) 10</p>	<p>*Peppercorn-crusted Prime Rib Eye Potato, Leek and Fennel gratin 38</p>
<p>*Scallops 24 Parmesan, English Pea Risotto</p>	<p>*Wagyu Tenderloin 65 Daily preparation</p>
<p>Potato and Lobster Pastelles 20 Harissa whipped Cream</p>	<p>Parisian Street 16 Merguez, Brioche, Harissa, Pommes Frites</p>
<p>Lamb Cigars 16 Phyllo-wrapped Moroccan ground Lamb with toasted powdered Almonds, Harissa Aioli</p>	<p>Turmeric and Yogurt fried Chicken 21</p>
<p>Moroccan Tacos (2) With Taktouka, Cumin Crème Fraiche and handmade Moroccan Tortillas Beef 14 Lamb 16 Fresh Catch 18</p>	<p>Fhima Bruger 18 Brioche, Gruyere, Remoulade and ground Chuck Sirloin and Brisket mix served with Pommes Frites</p>
<p>Lobster Mac & Cheese 28 (Vegetarian option available)</p>	<p>Fresh Catch MP Seasonal preparation</p>
<p>Rigatoni Bolognese 19 With spicy Lamb Bolognese</p>	<p>Salmon & Chickpeas 19 Chickpea, Tomato Confit and seared Salmon</p>
<p>Soleil 16 Tabbouleh, Hummus, Shakshuka, Baba Ghanoush, Fhima's M'smen</p>	<p>24 hour-braised Brisket 26 Sweet Potato Swirl, Molasses glaze</p>
<p>Seafood Tagine (individual portion) 34 Red Charmoula, seasonal Seafood variety</p>	<p>SIDES</p>
<p>Vegan Tagine 24</p>	<p>Potato, Leek and Fennel gratin 11</p>
<p>Truffle Ravioli 18 Saffron Beurre Jaune</p>	<p>Israeli Couscous with Raisins, Almonds and fermented Butter 11</p>
<p>Shakshuka Grilled Cheese 14 Pommes Frites</p>	<p>Chocolate Caramel Brussels Sprouts 11</p>
<p>Lamb Shank 29 Sweet Potato Swirl and Caramel Chickpeas</p>	<p>Pommes Frites with Remoulade, Béarnaise 9</p>
	<p>*Many dietary restrictions can be accommodated, please ask your server</p>