

DINNER

Betraves **12**

Beet salad with watercress, chevre, pinenuts, Champagne vinaigrette

Saffron Lobster Bisque **14**

Moules Frites **18**

Shakshuka Cream

Spicy Moroccan Fishballs **18**

Shakshuka marinara, sourdough

Lamb Cigars **18**

Phyllo-wrapped Moroccan ground lamb with toasted powdered almonds, harissa mayo

Chicken Phyllo Pie **19**

Warm honey butter

Petit Spaghetti Fruits de Mer **34**

Seasonal seafood variety

Rigatoni Bolognese **24**

With spicy lamb bolognese

Spaghetti Shakshuka Marinara Fromage **18**

Elephant garlic, saffron broth

Seafood Tagine **39**

Red charmoula, seasonal seafood variety

Taste of Morocco **18**

Hummus, shakshuka, Moroccan olives, bulgur stuffed peppers

Spanish Swordfish **34**

Grilled with andalouse salsa, potatoes brava

Baked Octopus **24**

With pickled veggies and fruits, watercress cream

Lobster Tacos (2) **26**

Andalouse salsa, crème fraîche

Tarte Flambée **16**

Ras al hanout-cured pork belly, béchamel on sourdough crust, herbs de Provence, pickled red onions

Lamb Tanzeya **39**

Fig and date chutney, polenta cake

*Mama Fhima Paella **38**

What else can we say?

*NY Steak Frite Salad **36**

*Wagyu Maître D' **66**

Daily preparation

Moroccan Fried Chicken & Waffles

1 Waffle: Choose white or dark meat **16**

2 Waffles: Includes 1 white, 1 dark piece **28**

Kefta Burger **19**

Harissa mayo, pommes frites

Salmon & Chickpeas **24**

Chickpea, Tomato Confit and seared Salmon

Gastrique Short Ribs **30**

With polenta risotto

Kefta Kebab **22**

Over saffron rice, red charmoula

Pommes Frites **10**

With three aiolis: preserved lemon, watercress and truffle

Many dietary restrictions can be accommodated, please ask your server

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