

— DINNER —

Moroccan Harira Vegan	10	Conchiglie Filled with pork merguez-style and scorched spicy tomatoes	35
Moules Tomato concasse	18	*Mama Fhima Paella	46
Lamb Cigars Phyllo-wrapped Moroccan ground lamb with toasted powdered almonds, harissa aioli	22	*Wagyu Maître D' Rosemary butter baste	70
Calamares al Ajillo Roasted peppers and m'smen	18	Roasted Petit Poulet Baby red potatoes, beurre blanc	27
Leg of Duck Confit With pomme purée and carrot color	32	Grandma's Salmon and Chickpeas	34
Parisian plate Terrine and Camembert with jam and baguette	24	Korean Short Ribs Red wine glaze, pommes purée, Brussels chips	29
Vegan Tartare Avocado mousse, shakshuka and hummus on a tahini bed	16	Lamb Tagine Onion marmalade, root vegetables and legumes stewed in bone broth	42
*Salmon Tartare With caviar mound	24	Rigatoni aux fruits de mer White wine, parmigiano-reggiano, Herbs de Provence, red chili flakes, seasonal seafood variety	38
Taste of Morocco Hummus, shakshuka, Moroccan olives, tzatziki, tahini dip	19	Snapper in Season Preserved lemons, olive & artichoke orzo	MP
*Butter Burger Pommes frites	22	SIDES Pommes frites 9 Pommes purée aux fromage 12 Butter Brussels 12 Asparagus mousse 12	
Empanada Gallega Chef Marco's Galician pork pie	19		

Many dietary restrictions can be
accommodated, please ask your server

Dear Valued guest,

In order to ensure that we have the highest hourly wage for all of our employees as well as include health benefits, and in continuing to keep the highest standard for quality and service while maintaining competitive menu pricing, a 5% service fee will be added to your food and beverage. This is not a tip. Thank you for your continued support and patronage!

*This item may contain raw or undercooked, or contains (or may contain) raw or undercooked ingredients
*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for