

STARTERS

- CHARRED CARROTS
pistachio tarator, yogurt,
purple radish, mandarin orange
GF, V
- ZA'ATAR FRIED HALLOUMI
sticky date & apple, almond, chili v
- CRISPY FRIED POTATO
harissa ketchup, herbs, feta GF, V
- HUMMUS TEHINA
roasted eggplant & pepper, laffa v
- HARISSA & SESAME TUNA
peanut dukkah, apple amba GF, DF
- LAMB FLATBREAD
feta, pomegranate, mint
- DUCK KEBABS
apricot marmalade, walnut,
foie gras mousse

SALADS

- TOMATO & CUCUMBER
"MOROCCAN SALAD"
baby tomato, vinegar, red onion,
dill, fried caper, mint GF, VE
- CHARRED BROCCOLINI
kalamata relish, spring onion,
black garlic tahini GF
- HONEY & SUMAC BEETS
green apple, fennel, dill,
purple radish GF, VE

ENTREES

15. BEEF STUFFED PEPPERS
tomato harrisa gravy, green chermoula,
feta GF 28.
17. POMEGRANATE LAMB SHANK
moroccan jasmine rice, lamb jus,
pomegranate salsa GF, DF 32.
16. RED MISO SQUASH
Persian jeweled rice, cilantro gremolata VE 26.
16. SUMAC & BLACK LIME HALIBUT
papaya salad, lentils, preserved lemon, chili 36.
20. WHOLE ROASTED BRANZINO
wrapped in grape leaf, fennel,
orange, tomato bulgur GF 36.
17. CAULIFLOWER STEAK SHAWARMA
date molasses, traditional tabbouleh v 27.
18. 5 SPICE DUCK BREAST
date labneh, torched blackberry,
celery root mash, roasted carrots GF 34.

