

# MEZZE

## **Eggplant Dip**

*smoked harissa, lemon and tahini 5*

## **Tabbouleh**

*parsley & bulgur salad with tomato 5*

## **Olives or Pickled Vegetables**

*changing selections 5*

## **Giant Beans**

*lemon, dill and extra virgin olive oil 5*

## **Sheep's Milk Feta**

*marinated peppers and capers 5.50*

## **White Anchovies**

*harissa and preserved lemon 5.50*

## **Lamb Brain**

*tomato confit and parsley 5*

## **Haloumi Cheese**

*watermelon and mint 5.50*

## **Artichoke Tagine**

*peas, potatoes and saffron 5.50*

## **Kofta Meatballs**

*tomato-harissa sauce and mint 5*

## **Beef Kubbeh**

*cucumber-yogurt and mint 6*

## **Fried Mussels**

*preserved lemons and tahini sauce 5*

# SMALL PLATES

## **Asparagus Salad**

*anchovy-garlic dressing and mint 8.50*

## **Goat Cheese Croquettes**

*romesco, frisee and sherry vinegar 7*

## **Foie Gras**

*mejdool date-almond birouats and orange 10*

## **Beef Carpaccio**

*truffled brown butter vinaigrette,  
hazelnuts and tarragon 11*

## **Soft Shell Crab**

*watermelon "curry" and pickled ramps 13*

## **Green Salad**

*artichoke-basil vinaigrette, manchego cheese,  
tomato jam and crispy pita 8*

## **Mirqaz Sausage**

*chickpeas, tomatoes, peppers and egg 9.50*

## **Duck "Bisteeya"**

*moroccan carrot salad, almonds and sultanas 10*

# ENTREES

## **Chicken**

*eggplant lovash, exotic spices and tahini 19*

## **Duck Breast**

*tomato couscous, preserved lemon,  
harissa and green olives 23*

## **Scallops**

*giant beans, artichokes, peas and ouzo 22*

## **Garganelli Pasta**

*rabbit, orange, coriander and mascarpone 19*

## **Beef Strip Loin**

*parisian gnocchi, asparagus, peas  
and taleggio fondue 29*

## **Salmon & Clam "Tagine"**

*saffron, peppers, olives, fennel and potatoes 25*

## **Lamb Shoulder**

*lamb bacon, harissa and chickpeas 27*

## **Vegetarian Feature**

*changing selection 18*

*a 20% gratuity will be added on parties of 8 or more.*