

Tasting

“THE KITCHEN IS THE HEART OF A HOME,”
— Chef 'Ben' Benameur.

CHEF TASTING 75 per person

MEZZE OF THE HOUSE
CHICKEN BASTILLA
GRILLED QUAIL
LOCAL WITH SEA BASS
FILET MIGNON
CHOCLOTE SOUP & HOUSE ICE CREAM

VEGETARIAN TASTING 59 per person

MEZZE OF THE HOUSE
VEGETARIAN BASTILLA
FARMER'S MARKET VEGETABLES
CREAMY COCONUT MUSHROOM PASTA
BERBER COUSCOUS
CHOCLOTE SOUP & HOUSE ICE CREAM

PESCATARIAN TASTING 85 per person

MEZZE OF THE HOUSE
TUNA BASTILLA
GRILLED SHRIMP
LOCAL WHITE SEA BASS
GRILLED LOBSTER
CHOCLOTE SOUP & HOUSE ICE CREAM

À la carte

MEZZE OF THE HOUSE hummus | eggplant | beet | olives 16

HUMMUS mom's recipe | marinated olives | berber bread 11

SOUP DU JOUR seasonal vegetables 9

FARMER MARKET BEET SALAD shallot | vinaigrette | sorbet 13

TOMATO CUCUMBER TARTAR shallot | vinaigrette | lemon sorbet 12

BASTILLA choice of:

CHICKEN 16 | TUNA 18 | VEGETABLES 14 | LOBSTER 25

GRILLED QUAIL carrot | zucchini | Brussels sprout 23

QUEFTA 7 spices | tomato | cabbage | sweet pepper 16

VEGAN BERBER COUSCOUS carrot | parsnip | turnip | onion 25

CHICKEN COUSCOUS breast | 7 vegetables 26

BRAISED BEEF COUSCOUS brisket | zucchini | cabbage 29

LAMB TAGINE COUSCOUS fore shank | carrot | onion 32

COUSCOUS ROYAL beef | lamb chops | chicken | quefta | vegetables 38

FISH DU JOUR charmoula | cabbage | vegetable du jour 35

ALASKAN KING SALMON tomato | sweet pepper | potato 29

BLACK TIGER SHRIMP coconut | mushroom | pasta 24

MAINE LOBSTER half 26 | whole 49

NEWZEALAND LAMB CHOP market vegetables | creamy mushroom 35

HONEY LAMB fore shank | honey | dates | cinnamon 34

FILET MIGNON potato | mushroom | demi-glacé 36

CAVIAR 135

CHOCLOTE SOUP home made banana ice cream | almond 13

BALKAVA 9

CRÈME BEAU-REVAGE 11

CRÈME BRULEE 10

- Menu subject to change as the market dictates
- Corkage fee of 25 per bottle (limit 2)

“THE KITCHEN IS THE HEART OF A HOME.”

– Chef ‘Ben’ Benameur.