

Tasting

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

CHEF TASTING 81 per person

CHEF MED SALAD
CHICKEN BASTILLA
LAMB CHOPS
SHRIMP LASAGNA
FISH TAGINE
DESSERT ASSORTMENT

VEGETARIAN TASTING 64 per person

CHEF MED SALAD
VEGETARIAN BASTILLA
POTATO KALE SWEET PEA TAGINE
LASAGNA ROASTED CAULIFLOWER
BERBER COUSCOUS
DESSERT ASSORTMENT

PESCATARIAN TASTING 89 per person

CHEF MED SALAD
SALMON BASTILLA
SHRIMP TAGINE
LOBSTER LASAGNA
FISH OF THE DAY
DESSEERT ASSORTMENT

APPETIZERS

MEZZE OF THE HOUSE (FOR 2) hummus | eggplant | carrot | beet | olives 19

HUMMUS mom's recipe | marinated olives | Berber bread 12

ROASTED EGGPLANT ZAAKOUK-with Berber bread 13

CARAMILIZED CARROT with preserved lemon 12

SOUP DU JOUR seasonal vegetables 14

FARMER MARKET BEET SALAD shallot | vinaigrette | sorbet 15

TOMATO CUCUMBER TARTAR shallot | vinaigrette | lemon sorbet 14

ROASTED CAULIFLOWER marinated and roasted 15

STUFFED ARTICHOKE mixed pepper | mushroom | brussels sprout 18

BASTILLA choice of:

CHICKEN 17

LAMB 21

VEGETARIAN 14

À LA CARTE

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GRILLED QUAIL carrot | zucchini | Brussels sprout 28

QUEFTA 7 spices | tomato | cabbage | sweet pepper 26

VEGAN BERBER COUSCOUS carrot | parsnip | turnip | onion 27

VEGETARIAN TAGINE preserved lemon | sweet pea | carrot | potato 25

CHICKEN COUSCOUS breast | 7 vegetables 28

BRAISED BEEF COUSCOUS brisket | zucchini | cabbage | carrot 29

LAMB COUSCOUS fore shank | carrot | onion 35

COUSCOUS ROYAL beef | lamb chops | chicken | quefta | vegetables 44

FISH DU JOUR charmoula | cabbage | vegetable du jour 39

ALASKAN KING SALMON honey sauce | tomato | sweet pepper 35

BLACK TIGER SHRIMP coconut | mushroom | pasta 27

MAINE LOBSTER half 28 | whole 53

NEWZEALAND LAMB CHOP market vegetables | creamy mushroom 42

HONEY LAMB TAGINE fore shank | honey | dates | cinnamon 38

FILET MIGNON potato | mushroom | demi-glacé 44

SEA FOOD COUSCOUS ROYAL salmon | stripe bass | shrimp 46

DESSERT

CHOCOLATE SOUP home-made banana ice cream | almond 14

BALKAVA filo dough | almond | pure honey 12

CRÈME BRULEE 12

DESSERT ASSORTMENT (FOR 2) 19

Menu subject to change as the market dictates

Corkage fee of 28 per bottle (limit 2)

18% service charge automatically added for parties of 6 and more

