

TASTING

TAGINE SIGNATURE TASTING \$97 per person

*MEZZA OF THE HOUSE
CHICKEN BASTILLA
FISH TAGINE
LAMB CHOPS
DESSERT ASSORTMENT*

VEGETARIAN TASTING \$75 per person

*MEZZA OF THE HOUSE
VEGETARIAN BASTILLA
ROASTED CALIFLOWER
BERBER COUSCOUS
DESSERT ASSORTMENT*

PESCATARIAN TASTING \$99 per person

*MEZZA OF THE HOUSE
SEAFOOD BASTILLA
FISH OF THE DAY TAGINE
HONEY SALMON TAGINE
DESSERT ASSORTMENT*

CHEF'S TASTING MENU \$145 per person

9 COURSES OF THE CHEF'S CHOICE

APPETIZERS

MEZZA OF THE HOUSE (FOR 2) / hummus / eggplant / carrot / beet / olives **\$33**

HUMMUS / mom's recipe / berber bread **\$14**

ROASTED EGGPLANT ZAALOUK / with berber bread **\$15**

CARAMELIZED CARROT / with honey and preserved lemon **\$15**

SOUP DU JOUR \$14

FARMER MARKET BEET SALAD / shallot / vinaigrette / sorbet **\$17**

TOMATO CUCUMBER TARTAR / shallot / vinaigrette / sorbet **\$15**

ROASTED CALIFLOWER **\$19**

STUFFED ARTICHOKE / mixed pepper / mushroom / brussel sprout **\$19**

BASTILLA

CHICKEN BASTILLA \$22

LAMB BASTILLA \$26

VEGETARIAN BASTILLA \$19

FISH BASTILLA \$27

À LA CARTE

COUSCOUS

COUSCOUS ROYAL *beef/lamb chops/chicken/kefta/vegetables* \$44

SEAFOOD COUSCOUS *selection of seafood/vegetables* \$48

CHICKEN COUSCOUS *marinated chicken/7 vegetables* \$31

BRAISED BEEF COUSCOUS *beef brisket/zucchini/cabbage/carrot* \$33

VEGAN BERBER COUSCOUS *carrot/parsnip/turnip/onion* \$29

HONEY LAMB COUSCOUS *fore shank/carrot/onion* \$39

LAMB COUSCOUS *fore shank/vegetables/cumin* \$37

TAGINES

VEGETARIAN TAGINE *preserved lemon/sweet pea/carrot/potato* \$28

CHICKEN TAGINE *marinated chicken/preserved lemon/vegetables* \$31

FISH

FISH DU JOUR *charmoula/roasted vegetables* \$39

ALASKAN KING SALMON** *honey sauce/tomato/sweet pepper* \$38

BLACK TIGER SHRIMP *mushroom/pasta* \$33

SEAFOOD PLATER** *selection of seafood/vegetables* \$48

WHOLE MAINE LOBSTER *(based on availability)* \$82

MEAT

KEFTA *7spices/tomato/roasted vegetables (or couscous with 7 vegetables)* \$31

NEW ZEALAND LAMB CHOP** *market vegetables/harissa sauce* \$45

DESSERT

CHOCOLATE SOUP *home-made banana ice cream/roasted almond* \$16

HOMEMADE BAKLAVA *filo dough/roasted almond/pure honey* \$14

DESSERT ASSORTMENT (FOR 2) \$29

- MENU SUBJECT TO CHANGE AS THE MARKET DICTATES
- CORKAGE FEE OF \$38 PER BOTTLE (LIMIT 2)
- 20% SERVICE CHARGE AUTOMATICALLY ADDED FOR PARTIES OF 6 AND MORE
- ** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**RED WINE
GLASS**Tagine Sangria Homemade **\$16/64**Vin Du Maroc, Cabernet Sauvignon La petite Ferme Rouge. **\$16/64***Aog Zaer, Maroc 2021*Vin Du Maroc, Syrah Terre Rouge **\$16/64***Aog Zaer, Maroc 2021*Malbec, CORAZON DEL SOL. **\$17/68***Ugo Valley, Mendoza, Argentina 2019*Syrah, Gilles Robin Crozes-Hermitage 'PAPILLON' **\$18/72***Northern Rhône Valley, France 2021*Syrah, Para Maria, Stolpman Vineyards **\$16/64***Santa Barbara, 2022*Merlot, Grand Cru Chateau Moulin de la Grangere **\$17/68***Saint-Emilion, France 2019*Bordeaux, Chateau LARROQUE. **\$18/72***Bordeaux superieur, France 2018*Pinot Noir OMEN **\$16/64***Rogue Valley Oregon 2021*Cabernet Sauvignon, OMEN **\$19/76***California, 2020*Carbonic Sangiovese, Folktale "Fresh Red Wine" **\$16/64***Monterey County 2019***BOTTLE**Pinot Noir, Merry Edwards. **\$120***Sonoma Coast, 2018*Pinot Noir, Shea Wine Cellars **\$80***Willamette Valley, Oregon 2017*Cabernet Franc, Herri Mina **\$95***Irouleguy, France 2017*Grenache, Lavau, Chateauneuf-Du-Pape. **\$98***Southern Rhône Valley, France 2019*Cabernet Franc, C'est Loiregon **\$75***Leah Jorgensen Cellars, Oregon 2021*Cabernet Sauvignon, Corley **\$130***Yountville, Napa Valley, California 2016*Cabernet Sauvignon, Cru **\$92***Napa valley 2020***BEVERAGES****BEER****\$9****STILL/SPARKLING WATER.****\$9****MOROCCAN MINT TEA****\$6****COFFEE****\$6****SOFT DRINKS****\$6**

SPARKLING & CHAMPAGNE

GLASS

Brut, RONSARD SELECTION TOURAINE **\$16/64**

, France

Rosé Brut, RONSARD SELECTION TOURAINE. **\$16/64**

, France

BOTTLE

TALKING ANIMALS Natural Grenache Blanc **\$16/64**

Monterey County

Brut Rose, **Magnum**, Caraccioli **\$140**

Santa Lucia Highland, 2009

MANGIN ET FILS, BRUT MILLÉSIMÉ **\$185**

Champagne, Le Chêne-La-Reine, France 2015

WHITE WINE

GLASS

Sauvignon Blanc, la petite ferme blanche **\$16/64**

Aog Zaer, Maroc 2022

Chardonnay, Terre Blanche **\$16/64**

Aog Zaer, Maroc 2022

Sauvignon Blanc, HOURGLASS **\$19/76**

Napa Valley, California, 2018

Chardonnay, CAMPION **\$18/72**

Santa Lucia, California, 201

Chablis, Celine & Frederic **\$19/76**

Bourgogne, France 2022

Pinot Gris, Alexana, Terroir Series **\$16/64**

Willamette Valley, Oregon, 2019

Riesling, CAVE DE RIBEAUVILLE, **\$18/72**

France, 2019

BOTTLE

Chardonnay, Rombauer Vineyards **\$120**

Los Carneros, California 2020

ROSÉ WINE

Rose Du Maroc, Domaine Sahari **\$12/48**

Beni M' tir, Maroc 2019

Rosé, Ganeta **\$17/68**

Getaria, Spain 2020