



MODERN MOROCCAN

CHLADA

Moroccan salads

- Taktouka** 7 | 12
Fire Roasted Peppers - Tomato Concasse | Piquillo
- Zaalouk** 6 | 11
Braised Eggplant | Roasted Garlic | Tomato Concasse
- Khlar Maticha** 6 | 10
Cucumber | Tomato-Lemon Oil
- Khizzou** 7 | 12
Heirloom Carrot | Royal Honey | Curcum | Pistachio

Soup Of The Day 10

SMALL PLATES

- Kefta** 14
Moroccan Meatballs | Tomato Sauce | Egg
- Branzino** 20
Fried | Moroccan Chermoula | Couscous
- Pastilla** 15
Chicken | Honey-Amandine | Cinnamon | Filo
- Lubia** 12
White beans | Tomato Sauce
Add lamb sausage 4
- Couscous** 14
Fresh Vegetables

BRIWATE

Made with Moroccan filo

Shrimp 17

Veggie 12

Cheese 13

TAGINES

Chicken Hafida 29
Olives | Citron Confits | Curcum | Lemon Verbena

Fish Agadir 39
Monkfish | Tomato Chermoula | Roasted Carrots
Smoked Paprika | Potatoes

Lamb a la Mounia 36
Halawi Dates | Cipollini | Camun

MOROCCAN SWEETS

Milk Pastilla 10
Puffed Filo | Crème on Glaze | Roasted Pistachio | Powder Sugar

Moroccan Cookies 10
Almond | Rose Water | Vanilla