

LUNCH MENU

STARTER & MAIN OR MAIN & DESSERT / 21,5

STARTER, MAIN & DESSERT / 24

ON THE GO / 13,5

BREAD SUPPLEMENT / 1.5

ALMUQBILAT / STARTERS

Hay-smoked leek,
Kalamata olives-Corinth grapes-grué
Haddock mousse, smoked sesame & black cumin oil
chervil / 9,5

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Sweet potato soup, rutabaga carrot
with Tajine spices, vegetable cheese
with roasted carrot, red chermoulah
citrus gomasio / 9,5

TABAQ / MAINS

Marinated mussels with gorgonzola rice venere
citrus fruits-candied leeks, puffed rice
candied lemon, ginger, hazelnut & almond dukkah
basil & lemon balm / 14,5

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Baghrir, black garlic hummus, creamy avocado
roasted cauliflower with 7 Lebanese spices, endives
radishes tarator fennel pickles with horseradish
gremolata, salted granola, fresh herbs / 14,5

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BISUREA / ON THE GO
(OFF FORMULA)

STUFFED BRICK

Sweet potato, straciatella, sweet onions, parsley
capers, sweet harissa & young shoots salad / 13,5

ALSUKAR / DESSERT

Cereal, apple & date crisp bar
celery, celery infused mousseline
vanilla & Tonka beans
celery-vanilla-Tonka puree / 9,5

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Namoura with cornmeal & tahini
dulce chocolate, grapefruit curd
cascara gel, flower pollen & pomegranates / 9,5

DINNER MENU

WE RECOMMEND 2 OR 3 MEZZE PER PERSON
BREAD SUPPLEMENT / 1.5

Citrus peel-and-spices-marinated sicilian olives	4
Smoked leek with virgin hay Kalamata olives-Corinth grapes-grué Haddock mousse, smoked sesame & black cumin oil chervil	9,5
Sweet potato soup, rutabaga carrot with Tajine spices vegetable cheese, roasted carrot red chermoulah, citrus gomasio	9,5
Stuffed squid, saffron rice ginger & turmeric kale, citrus 'beurre blanc' fennel, blood orange & pomelo pickles lemon oil, Timut chervil pepper	16
Kebab style lamb skewer salad-tomato-onion, black garlic mayo horseradish tarator, pink berry gherkins Bèrbère harissa	16
Roasted beetroot, labneh, mustard pickles crispy quinoa, Barri almond Sichuan pepper, lovage oil	13
Creamy gorgonzola AOP (lombardy) current chosen jam, young shoots	10,5
ALSUKAR / DESSERTS	
Cereal, apple & date crisp bar celery celery infused mousseline, vanilla & Tonka beans celery-vanilla-Tonka puree	9,5
Namoura with cornmeal & tahini, dulce chocolate grapefruit curd, cascara gel flower pollen & pomegranates	9,5

