

BERBER

SNACKS

mixed olives 13
almond, preserved lemon

beets 16
avocado puree, rose water, goat cheese
cara cara oranges

house smoked bread 7

trio dips 16
house smoked bread
bissara, mohamara, lebneh

grilled sardines 19
swiss chard, raison charmoula

beef cheeks 19
wild mushrooms & sunchoke
puree

SIDES

couscous 8
brown butter, preserved
lemon or olives

broccolini 11
fresno chiles, garlic, preserved lemon

roasted carrots 11
dukkah, pomogranate molases

MEZZE

crispy brussel sprouts 15
pumpkin tahini, dry lime,
mint

zaalouk 15
smoked eggplant, pine nuts,
sesame sauce

shakshouka 19
crispy potatoes, egg, harissa
house made lamb merguez

gem lettuce 14
grapefruit, pistachio vinaigrette

octopus 22
baby fennel, yukon potatos
charred lemon

AACHA

lamb tajine 31
lamb shoulder, black mission figs,
ras al hanout

saffron chicken 25
preserved lemon, castelvetro
olives

tajine es'weera 29
black cod, smoked tomato broth,
moroccan chermoula

camel burger 31
harrisa aioli, smoked house
bread, pomegranate relish
moroccan fries

tangia 32
braised oxtail, oven dried
mission figs, pickled onion

vegetarian couscous 23
seasonal vegetables, brown
butter

cauliflower steak 24
leeks, french lentils, greek yogurt

mechwi mix (serves 2-3) 49
lamb kebab, chicken brochette, kefta
kebab, eggplant caviar, cucumbers

grilled mediterranean branzino 44
moroccan shakshuka, parsley aioli

SWEETS

baklava 12
almonds, preserved lime syrup,
pistachio ice cream

chocolate crèmeux 12
cinnamon crème fraîche

saffron panna cotta 12
almonds, strawberries

walima 69

dine like a true berber, with our chef curated tasting menu that covers every section of our menu. It's fun, it's festive and it's a celebration!

* participation of the entire table is required

whole roasted lamb shoulder 125
ancient cooking technique, berber spices
* 48 hours notice required

*consuming raw or undercooked foods can be hazardous to your health

*4% will be added to your check in response to SF employer mandates