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OLIVES *rosemary . marash pepper*. almond 11

PECANS *candied . harissa* 9

CAVIAR (10g) *custard* . *cauliflower* . *ogo* 75

MILK BREAD *selection of house butter*  16

CARROT winter citrus . hazelnut . cherry . madras curry 20

EGGSHUKA *hen yolk . shakshuka . smoked potato . crispy alliums* 15

SCALLOP *beetroot . pear . mecalef cream . ponzu* 26

TARTARE *lamb . date . smoked oyster . radicchio . aleppo*  24

SALMON *sunchoke . fennel . anchovy . mustard* 28

OCTOPUS *honey nut . candy roaster . yuzu . berbére* 35

BASTEEYA *duck . persimmon . almond . verjus*  30

EGGPLANT *cucumber . sweet pepper . za’atar . pine nuts* . *flatbread*  22

*each additional flatbread 3*

COUSCOUS  *mushroom . cranberry . honey . pumpkin seeds* 28

ARROWHEAD  *green lentil . jimmy nardello . apple . pistachio* 28

HALIBUT *celery . broccoli di ciccio . oro blanco . zhug* 48

BEEF CHEEK *coconut . chile arbol . tamarind . okra . yucca* 55

LAMB *chestnut . jujube . delicata . east african spice* 60

LA’ACHA **(*moroccan family style*. *please allow up to 45 minutes . serves 2 to 4)***

SNAPPER  *saffron . mushroom escabeche . red charmoula* 125

CHICKEN *preserved lemon . gaeta olive . cipollini . marash pepper* 80

SHORT RIB *shiitake . charred onion . niitaka . bone marrow* 165

COUSCOUS *brown butter* 12

KALE *kalamata . harissa* 12

POTATO *dill* . *béarnaise*  12

HEIRLOOM BEANS *shakshuka . feta . za’atar* 12

WINTER TRUFFLE *burgundy $6/gram . alba white $30/gram*