

## DINNER MENU

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OLIVES <i>preserved lemon . marash pepper</i>	11
WALNUTS <i>candied . harissa</i>	9
OYSTERS <i>tarragon . smoke . lemon-verbena vinegar</i>	half dozen 27
OSETRA CAVIAR <i>smoked sturgeon . chili . green garlic . (10 grams)</i>	75

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EGGPLANT <i>cucumber . oregano . pepper . flatbread . za'atar . pine nuts</i>	18
<i>each additional flatbread 3</i>	
BURRATA <i>english pea . fava . rhubarb . muhammara . rye</i>	19
LAMB TARTARE <i>smoked oyster . roasted garlic tahini . crispy lentil</i>	19
OCTOPUS <i>brussels sprouts . cauliflower . mustard . preserved lemon</i>	27
SALMON <i>kumquat . tokyo turnip . lime leaf . allium</i>	24
BASTEEYA <i>duck . cherry . mecalef . almond . verjus</i>	26

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COUSCOUS <i>maitake . pea tendril . candied sunflower . harissa</i>	26
BRANZINO <i>farro . green garlic . blood orange . snap peas . urfa</i>	39
SCALLOP <i>asparagus . pioppini mushroom . preserved lemon . curry</i>	42
LAMB <i>baby beet . romanesco . pomegranate . pink peppercorn . shiso</i>	48

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### LA'ACHA

*(moroccan family style dining . please allow up to 45 minutes . serves 2 to 5)*

SHORT RIB <i>slow cooked . rainbow carrot . shallot . baharat</i>	145
CHICKEN <i>preserved lemon . gaeta olive . cipollini . marash pepper</i>	68
SNAPPER <i>saffron . mushroom escabeche . red charmoula</i>	95

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COUSCOUS <i>brown butter</i>	9
KALE <i>olive . harissa</i>	10
POTATO <i>bearnaise . preserved lemon . tarragon</i>	12
HEIRLOOM BEANS <i>shakshuka . feta . sumac</i>	12