



### **TO START**

- 2 way cooked sardines, checkchuka / 24
- Seared scallops, oxtail, preserved lemon / 28
- Calamari stuffed with prawns, cannellini beans / 28
- Burrata cheese, pumpkin, za'atar, fried coriander / 27
- Marinated quail, radicchio, dry fruit salad, argan oil / 26

### **TO SHARE**

- Baked whole snapper, okra, chermoula / 38
- Duck bastilla, almonds, fruit chutney / 36
- Slow cooked goat, caramelised onions, apricot / 38
- Braised beef tagine / 36
- Kale, feta, zucchini borak / 26
- Pearl couscous paella / 39

### **SIDES**

- Local beetroot, apple, burrata dressing / 14
- Local roast carrots, caraway, honey / 14
- Macaroni and cheese, cinnamon, caramelised onions, corn / 14
- Baked celeriac, kohlrabi, cinnamon / 14
- Crushed potato, lemon, za'atar / 14
- Two quinoa and farro salad, pomegranate and argan oil dressing / 14

### **DESSERT**

- Quince tart, caramel, fig and star anise ice cream / 16
- Turkish delight soufflé, pistachio baklava, halva ice cream / 18
- Chocolate plate, carob ice cream / 16
- Vanilla pannacotta, cherry tomato, verbena ice cream / 16
- Local & international cheese / 16
- Algerian mint tea / 8

