



TO START

- Searred scallops, Jerusalem artichoke, fried chilies / 24
- Calamari stuffed with prawns, mushroom borak / 23
- Burrata cheese, pumpkin, za'atar, fried coriander / 18
- Marinated quail, radicchio, dry fruit salad, argan oil / 22

TO SHARE

- Baked whole snapper, okra, chermoula / 34
- Duck bastilla, almonds, fruit chutney / 32
- Slow cooked goat, caramelised onions, apricot / 36
- Steamed lamb, sultanas, rose water / 34
- Kale, feta, zucchini borak / 26
- Algerian Paella / 36

SIDES

- Iceberg, fennel, za'atar, preserved lemon / 9
- Local roast carrots, caraway, honey / 9
- Cinnamon caramelised onions, corn, macaroni cheese / 9
- 3 quinoa, farro, pomegranate & argan oil salad / 9
- Crushed potato, lemon, za'atar / 9

DESSERT

- Peach tart, anise caramel, blueberry ice cream / 14
- Turkish delight soufflé, pistachio baklava, halva ice cream / 14
- Chocolate plate, carob ice cream / 14
- Vanilla pannacotta, cherry tomato, verbena ice cream / 14
- Local & international cheese / 14
- Algerian mint tea & petit fours / 6

