

## NEW YEARS EVE 2018

### STARTERS

#### MOMED PLATE

avocado hummus, spicy tzatziki  
sweet pea tabbouleh | 10.50

#### SEA BASS SOUVLAKI

red pepper & walnut spread | 15.50

#### CHARRED OCTOPUS

pistachio pesto, fingerling potato  
watercress | 19.50

#### CLEOPATRA

butter leaf lettuce, feta, sumac, tarragon  
red onions, vinaigrette, dates, dukkah | 16.50

#### MOORISH PACIFIC WHITE PRAWNS

garlic butter, ras el hangout, saffron | 15.50

#### ESCARGOTS

mediterranean cheese & coqnac reduction  
forest mushrooms, puff pastry | 15.50

#### CREAM OF FENNEL SOUP

saffron, organic cream, aleppo peppers  
fennel pollen | 10.50

#### ROASTED BEETS

fennel salsa verde, dill, labneh  
pistachio dust, citrus, ricotta salata | 15.50

### ENTRÉES

#### ORATA

charmoula crusted whole fish  
roasted garlic & parsnip hummus | 34.50

#### FOUR VEGETABLE TAJINE

rutabaga, squash, parsnips, cipollini onions  
pomegranate salsa verde | 25.50

#### DUCK TAHCHIN

crispy rice cake, greek yogurt saffron  
fresh herbs & radish | 28.50

#### LAMB SHANK TAJINE

quince, prunes, almonds, saffron, turmeric  
garbanzo beans | 31.50

#### PAN ROASTED ORGANIC CHICKEN

preserved lemon marinated, za'atar  
jeweled basmati rice | 25.50

#### STEAK & CHOPS

marinated top sirloin & lamb chops wild  
mushrooms, pistachio tahini | 39.50  
– upcharge of \$10 for prix fixe

### DESSERTS

#### PISTACHIO CHEESECAKE

toasted pistachio, vanilla | 9.50

#### FLOURLESS CHOCOLATE TORT

valrhona chocolate, raspberry | 9.50

#### BASBOUSA

semolina, tahini, coconut, greek yogurt  
rose syrup & mixed nuts | 9.50

#### CARDAMOM CARROT CAKE

toasted cardamom, organic carrots  
caramel | 9.50

### PRIX FIXE OPTIONS

*FOUR COURSES \$55\**

*FIVE COURSES WITH A GLASS OF BUBBLY \$75\**

*\*(fennel soup as first course)*

*\*(wine pairing optional)*