

VALENTINES DAY 2019

STARTERS

MOMED PLATE

avocado hummus, spicy tzatziki
sweet pea tabbouleh | 10.50
– *rose, txomin etxaniz, spain*

SEA BASS

gilled chilean sea bass
red pepper & walnut spread | 15.50
– *white blend, notios, greece*

CHARRED OCTOPUS

pistachio pesto, crispy fingerling potato
watercress, red onions | 19.50
– *chardonnay, clos pegase, napa valley*

CLEOPATRA

butter leaf lettuce, feta, sumac, tarragon
red onions, vinaigrette, dates, dukkah | 16.50
– *sauvignon blanc, sebright cellars, napa*

MOORISH PACIFIC WHITE PRAWNS

garlic butter, ras el hanout, saffron | 15.50
– *pinot gris, jules taylor, new zealand*

ESCARGOTS

mediterranean cheese & cognac reduction
forest mushrooms, applewood smoked bacon
puff pastry | 15.50
– *brut rose, albert bichot, france*

CREAM OF FENNEL SOUP

saffron, organic cream, aleppo pepper
fennel pollen | 10.50
– *sancerre, domaine auchere, france*

ROASTED BEETS

fennel salsa verde, fennel fronds, labneh
pistachio dust, citrus, ricotta salata | 15.50
– *chardonnay, heitz cellars, napa*

ENTRÉES

ORATA

chermoula crusted whole fish
roasted garlic & parsnip hummus | 34.50
– *carignane & grenache, llenca plana, spain*

VEGETABLE TAJINE

rutabaga, squash, parsnips, cipollini onions
pomegranate salsa verde | 25.50
– *pinot noir, relic, sonoma*

FIRE ROASTED SCOTTISH SALMON

cashew salsa verde, rice pilaf | 28.50
– *white blend, atlantis, greece*

LAMB SHANK TAJINE

dried apricots, prunes, almonds, saffron
turmeric, garbanzo beans | 31.50
– *chinon, clos d'isore, france*

PAN ROASTED ORGANIC CHICKEN

preserved lemon, za'atar
jeweled basmati rice | 25.50
– *brut, keush, armenia*

STEAK & CHOPS

marinated top sirloin & lamb chops
wild mushrooms, pistachio tahini | 39.50
– *upcharge of \$10 for prix fixe*
– *cabernet sauvignon, austin hope, paso robles*

SIDE DISH

MOMO CHIPS

herbs, sea salt, garlic aioli | 7.50

ORGANIC BRUSSELS SPROUT

labneh, pomegranate molasses, lemon zest
crushed hazelnuts | 7.50

DESSERTS

PISTACHIO CHEESECAKE

toasted pistachio, vanilla | 9.50
– *jarana sherry, lustau*

FLOURLESS CHOCOLATE TORT

valrhona chocolate, raspberry | 9.50
– *tawny, 20-year, ramos pinto*

BASBOUSA

semolina, tahini, coconut, greek yogurt
rose syrup & mixed nuts | 9.50
– *madeira, rainwater, cossart-gordon*

CARDAMOM CARROT CAKE

toasted cardamom, caramel sauce | 9.50
– *bannyuls, m. chapoutier*

– 20% gratuity added to groups of 6 or more,
4% kitchen appreciation fee add to all checks