

Vegetable

alkhadrawat

SESAME & ORANGE BLOSSOM BUNS \$11

served with aged oregano butter

POTATO & FETA FRITTERS \$16

lemon harissa aioli

SMOKED EGGPLANT DIP \$14

house pita, spiced tomato honey, cilantro, picual extra virgin olive oil

CUCUMBER & CHERRY TOMATO SALAD \$16

preserved lemon, mint, rose petal harissa, olives, fresh fava beans

BADGER FLAME BEET & GOAT CHEESE TART \$19

zucchini and orange blossom

SEMOLINA "CREPES" \$23

stuffed with foraged mushroom cream and herbs

SWISS CHARD FETA STUFFED FILO DOUGH "CIGARS" \$16

yogurt & turmeric dipping sauce

Meat and Seafood

al-fuhum walmakulat albahria

GRILLED SHRIMP & SCALLOP SKEWER \$34

red chermoula glaze

BLOOD ORANGE & HARISSA WINGS \$18

fresh blood orange, scallions, sesame

BRAISED LEG OF LAMB \$32

casablanca couscous, seasonal vegetables

ROASTED LAMB SHOULDER \$32

preserved lemon marinade, yogurt mint sauce, herb potatoes

RAS EL HANOUT BEEF SHORT RIBS \$36

peaches, beef fat couscous, grilled peaches

Dessert

al-halwa

ALMOND BRIOUATS \$15

spiced honey syrup, white sesame
mint tea ice cream, figs

MESKOUTA (orange cake) \$14

ras el hanout chocolate ganache
cinnamon oranges, candied ginger
coconut cardamom ice cream

MUHALLEBI (milk custard) \$12

orange blossom, pine nut praline
saffron syrup roasted apricots
preserved lemon

Moroccan

RESTAURANT FLIP

