

LADEED

4 Feb - 7 March, Wednesday - Friday, 6-9.30 pm

SNACKS

MIXED PICKLES 6.5

SOUK OLIVES 5.5

RAS EL HANOUT NUTS 5.5

M'SIMEN BREAD + CULTURED HARISSA BUTTER 6.9

SHARING PLATES

ZAALOUK – AUBERGINE, SUNDRIED TOMATOES, CORIANDER OIL 9.5

BLACK GARLIC J'BEN – SOFT CHEESE, SESAME SEEDS 8.5

SERROUDA – CHICKPEAS, HARISSA CHILE CRISP 9.5

MERGUEZ SERROUDA – CHICKPEAS, MERGUEZ MINCE, HARISSA CHILE CRISP 12.5

SMOKED HARISSA CARROTS – YOGHURT, GREEN OLIVES, ALMONDS 13

LAMB MAQFOUL – JAMMY ONIONS AND TOMATOES 27

SIDES

GREEN COUSCOUS 6.5

GREEN BEANS "BIL ZEIT" – TOMATO, PAPRIKA, CUMIN 7.5

MINT SAIKOOK – BARLEY COUSCOUS, BUTTERMILK 5.5

DESSERT

MOROCCAN DAME BLANCHE – VANILLA ICE CREAM, GREEN TEA
AND MINT INFUSED CHOCOLATE 9.5

BY CHEF NARGISSE BENKABBOU

THE
PILGRM

this is a sample menu and may change