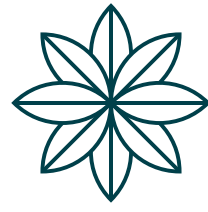




**DINNER
MENU**



PLATTERS

Classic Mezze / 30

bresaola + buttermilk ricotta +
za'alouk + pita

Vegetarian Mezze *V* / 25

halloumi + za'alouk + hummus + pita

BUILD YOUR OWN MEZZE

za'atar almonds / 5

sea salt almonds / 5

blistered olives / 7

halloumi / 12

bresaola / 12

buttermilk ricotta / 8

hummus / 8

za'alouk / 10

pita / 2.5

Oysters *GF* / *MP*

half dozen – or – **dozen**

oysters + fresh horseradish + mignonette

Plateau de fruits de mer *GF*

half | **full** *MP*

oysters + tiger prawns +
lobster tail + mignonette

GF – gluten-free

V – vegetarian

VG – vegan

SALADS

Burnt Honey and Orange *GF, V / 14*
olive crumb + marash chili + labneh

Heirloom Tomato *GF, V / 14*
sumac onion + cucumber +
preserved lemon vinaigrette + ricotta

Peasant Salad *GF / 16*
pancetta + crispy potato + poached egg +
balsamic vinaigrette

FLATBREADS

Fromage *V / 14*
halloumi + mozzarella + za'atar

Smoked Eggplant *V / 16*
pickled zucchini + pomegranate + tahini

Short Rib Flatbread / 18
green zhoug + smoked tomato + mozzarella

BROCHETTES

Branzino *GF / 21*
red chermoula + preserved lemon + citrus salsa

Lamb *GF / 19*
harissa + roasted garlic + labneh + herb salad

MAINS

Loaded Hummus *VG / 16*

lima bean + sautéed mushroom + urfa chili + pita

Tagine *V / 24*

zucchini + patty pans + roasted peppers + chickpea + capellini spezzati + harissa

Basteeya / 28

braised chicken + phyllo + cinnamon + brown butter hollandaise

Coq au vin *GF / 28*

cornish hen + seasonal mushrooms + pearl onion + fingerling potato + red wine jus

Ribeye *GF / 52*

14oz ribeye + green bean + caramelized shallot + green peppercorn jus + pomme purée

Sea Bream *GF / MP*

semi-dry tomato + caper berry + anchovy + urfa chili + sherry vinaigrette

Lamb Tanjia / 80

spiced lamb shoulder + olive crumb + pan jus + pita

SIDES

Frites *GF, V / 7*

harissa aioli

Roasted Carrot *GF, VG / 10*

whipped tahini + ras el hanout + date syrup + almond

Green Beans *GF, VG / 12*

crispy shallot + onion purée + ale vinaigrette

Hand Rolled Couscous *VG / 14*

pomegranate + pistachio

GF – gluten-free

V – vegetarian

VG – vegan

DESSERT

Sfenj *V / 12*

cinnamon sugar dusted doughnuts +
pomegranate glaze + tahini caramel +
burnt honey ice cream

Vanilla Ice Cream *GF, V / 5*

Popsicle *GF, V / 6*

milk chocolate + dark chocolate coating



**DRINKS
MENU**



COCKTAILS

Arme de Fleurs / 15

refreshing | light | floral

cardamom rose vodka + lemon + cointreau +
rosé cava + simple syrup 3oz

Fou D'amour / 15

fruity | sour | fresh

empress gin + raspberry
pomegranate syrup + lemon juice +
chambord + egg white 2.25oz

L'éclipse Lunaire / 15

rich | caffeinated | spiced

Moroccan pour-over coffee + vodka +
Kahlua + simple syrup 2oz

Moroccan Mule / 15, large format - 60

boozy | refreshing | crushable

choice of bourbon/gin/reposado
tequila/vodka + lime juice + ras el hanout syrup 2oz

Baiser Épicé / 15, large format - 60

spicy | boozy | tart

Harissa tequila + lime juice +
cointreau + simple syrup 2.5oz



WINE

	<u>5oz</u>	<u>9oz</u>	<u>btl</u>
White			
Peter Zemmer 'La Lot' Pinot Grigio <i>Trentino-Alto, Italy, 2020</i>	11	16	55
Maison Ventenec 'Cassandra' Vermentino <i>Vin de France, France, 2020</i>	13	22	65
Trois-X-P Chardonnay <i>Niagara Peninsula, VQA, 2017</i>	16	26	80
Domaine Wachau Gruner Veltliner <i>Wachau, Austria, 2019</i>			80
Mullineux 'Kloof Street' Old Vine Chenin Blanc <i>Swartland, South Africa, 2020</i>			90
Van Volxem Riesling <i>Wiltingen, Germany, 2015</i>			115
Tom Eddy 'Parcel One' Chardonnay <i>Sonoma, California, 2016</i>			150
Vina Tondonia Viura <i>Rioja, Spain, 2005</i>			175
Red			
Mas Buscados Tempranillo <i>Castilla, Spain, 2019</i>	11	18	55
Stéphane Aviron 'Beaujolais Villages' Gamay <i>Beaujolais, France, 2019</i>	13	22	65
Maison Ventenac 'Le Paria' Grenache <i>Languedoc, France, 2020</i>	16	26	80

	<u>5oz</u>	<u>9oz</u>	<u>btl</u>
Domaine Ouled Thaleb 'Syrocco' Syrah <i>Zenata, Morocco, 2018</i>	17	27	85
Pearce Predhomme Pinot Noir <i>Willamette Valley, Oregon, 2019</i>	17	30	90
Chateau Combel-La-Serre Malbec <i>Cahors, France, 2019</i>	15	25	75
Poggio Torto 'Fanti' Sangiovese <i>Tuscany, Italy, 2019</i>			85
Matthew Fritz Pinot Noir <i>North Coast, California, 2018</i>			95
Chateau de Lascaux 'Les Nobles Pierres' Roussillon <i>Pic-Saint-Loup, France, 2016</i>			110
Terres de Vidalba 'TOCS' Grenache <i>Poboleda, Spain, 2007</i>			150
Clos de Sarpe 'Cuvée Charles' Cab/Merlot <i>Bordeaux, France, 1998</i>			185
Akutain Gran Reserva Tempranillo <i>Rioja, Spain, 2004</i>			195
Kutch Pinot Noir <i>Sonoma Coast, California, 2017</i>			200
Domaine Tempier 'Bandol' <i>Peyraud, France, 2016</i>			300
Rosé			
Maison Ventenac 'Aure' Rosé 2020 <i>Cabernet Sauvignon, Grenache Blend</i>	13	22	65
Sparkling			
Pares Balta Brut <i>Côte Méditerranéenne, Spain</i>	13	22	65
Kir Yianna Akakies Rosé <i>Xinomavro, Greece</i>	16	26	80

BEER

Estrella / 12

Draft | 16oz pint

Lager - Clear gold colour; lemon, light fruit and hop aromas; light body; grain flavour with nice bitterness and clean finish.

Jutsu / 12

Bellwoods Brewery | 473ml | 5.6%

Pale Ale - Hazy golden yellow with cantaloupe, pineapple and nectarine.

Bell Weiser / 12

Bellwoods Brewery | 473ml | 4.8%

Pilsner - Pale malt body, firm bitter backbone and noble-esque hops.

Kronenbourg 1664 / 8

330ml | 5.0%

Wheat Beer - Slightly cloudy pale golden colour with aromas of floral, tropical fruit and honeysuckle.

High Life / 6

355ml | 4.6%

'Champagne of Beers', this popular brew is pale gold in colour with aromas of citrus, malt, cereal grain and toasted nuts.

Life in the Clouds / 8

Collective Arts | 473ml | 6.1%

IPA - New England style IPA, fruit forward, Simcoe and Mosaic hops.

Jelly King / 15

Bellwoods Brewery | 500ml | 5.6%

Sour Ale - Dry hopped, combines the best of aromatic hops and tangy acidity with spectacular results. Naturally gold and hazy with aromas of tropical fruit, tangerine, peach and cedar.

Blanche Du Paradis / 8

473ml | 5.5%

Wheat Beer - Blanche du Paradis is a Belgian-style Wit brewed with coriander seeds and Curaçao orange peels, the spices traditionally found in this classic style.

Rosée D'hibiscus / 8

473ml | 5.9%

Wheat Beer - rose colour made from hibiscus flowers added during the brewing process. The aromas and flavour of this tropical flower are very prominent in the beer, giving it a slight acidity and a very agreeable fragrance.

Pêche Mortel Decaf / 8

341ml | 9.5%

Stout - A deep, dark and profound stout. Espresso coffee is infused during the brewing of Pêche Mortel, resulting in an intense dark beer with roasted malt flavours enhanced by bitter coffee. The dry finish is long and persistent.

CIDER

Sol IV / 36

750ml | 5.5%

Marked tangerine, brown sugar, pineapple rind and canned guava. There's a salinity and assertive tannin to it that presents as salted, dried fruit.

Ostara Dandelion / 36

750mL | 6.5%

It has a shockingly intimate dandelion aroma - like if you made a pillow out of dandelions and stuck your face in it, this is what it would smell like (we imagine).



**COFFEE
& TEA**

COFFEE & TEA

Espresso 2oz / 3.25

Matcha Latte 12oz / 4.75

Feature Espresso 2oz / 3.50

London Fog 12oz / 4.75

Drip Coffee

8oz / 2.50

12oz / 2.75

16oz / 3.00

Mocha 12oz / 5.00

Hot Chocolate 12oz / 4.75

Pour Over Coffee 12oz / 6.00

Tea 12oz / 2.75

Cortado 4oz / 4.25

Tea Latte 12oz / 3.25

Cappuccino 8oz / 4.50

Ice / 0.25

Flat White 8oz / 4.50

Latte 12oz / 4.75

Extra Shot / 2.00

Chai Latte 12oz / 4.75

Flavour Shot / 0.75

SIGNATURE BEVERAGES

Moroccan Pour Over Coffee / 7.00

Feature Coffee, Atai Spice Blend

Hibiscus Lemonade / 3.75

Hibiscus Tea, Lemonade, Ice

Iced Mint Green Tea / 3.75

Green Tea, Fresh Mint, Orange Blossom, Sugar, Ice

Tokyo Fog / 4.75

Jasmine Tea, Milk, Vanilla Syrup, Matcha, Sugar