

Starters

HARIRA

Traditional North African soup
Date & lemon confit | Chebakia
£9.00

OCTOPUS WITH BEETROOT

Octopus | Salt-baked beetroot
Guerrouane sauce
£15.00

ROASTED CAULIFLOWER (V)

Cauliflower | Chick peas | Lemon confit
Almonds & Kalamansi citrus vinaigrette
£9.00

CHICKEN LIVERS

Pan-fried chicken livers & sesame seeds
Aleppo pepper
Pomegranate molasses | Mulukhiyah
£11.00

DJEMAA EL FNA SNAILS

Snails
Lemon chicken | Hispi cabbage
Imsouane broth
£13.00

WHITE LANDES ASPARAGUS

Green asparagus tabouleh
Blood orange sabayon
£12.00

'MO' HOUSE SALAD (V)

Our traditional Moroccan salad
Peppers | Tomatoes
Coriander & lemon vinaigrette
£9.00

QUAIL PASTILLA

Roasted quail | Nougatine
Blackcurrant bigarade sauce
£12.00

VEGETARIAN PASTILLA (V)

Ratatouille
Rocket pesto | Pine nuts
£9.00

CARROT AND CUMIN SALAD (V)

Heritage carrots | Cumin & coriander
Red sorrel & passionfruit vinaigrette
£9.00

OYSTERS

Carlingford Rock Oysters | Tahini
£12.00 (for three)

for 2

MEZZE

Mechouia
+
Cheese Briouats
+
Mo salad
+
Zaalouk
+
Hummus
with pitta bread
£24.00

Mains

CLASSIC MOMO COUSCOUS

Couscous served with lamb cutlet
Grilled spiced chicken thigh | Merguez sausages
£26.00

CHICKEN COUSCOUS

Couscous served with chicken breast & Moroccan spices
£21.00

HERITAGE BEETROOT COUSCOUS (V)

Beetroot pistachio couscous
Served with bouillon & green vegetables
Soaked apricots
£19.00

BEEF TANGIA

Scottish beef chuck slow-cooked in a traditional Tangia
Colossal green olives panisses
£26.00

LAMB TAGINE

Lamb shoulder | Poached spiced pears
Prunes & caramelised almonds
£24.00

MONKFISH TAGINE

Monkfish | Mariniere-style cockles
Spring cabbage | Freekeh
£22.00

GASCONY GREEN ASPARAGUS TAGINE (V)

Green asparagus | Peas
Spiced rhubarb | Bergamot lemon water
£19.00

SEA BREAM

Sea bream | Artichokes Barigoule
Crab bourek
£26.00

COD

Baked cod with Aleppo pepper
Squid ink risotto & Ras el Hanout
£27.00

LEMON CHICKEN

Corn-fed lemon chicken
Crispy bulgur-style couscous in filo pastry
Preserved lemon
£ 23.00

GNOCCHI (V) (GF)

Teff gnocchi | Fennel & pear
Green harissa
£19.00

VEGETABLE TIAN (V)

Aubergine & basil
Yellow & green courgettes
Taggiasche olives & parmesan crumble
£17.00

for 2

MECHOUI

Traditional 18 hour
slow-cooked
spiced lamb shoulder
with vegetables
Dry fruits & couscous
£65.00

RIB OF BEEF

Wishaw Scottish Beef
Batata harra & red Chermoula sauce
£60.00

sides

Sprouting broccoli & almonds
£4.50

Artichoke Barigoule
£4.50

Baby gem 'a la plancha'
£4.50

Merguez
£4.50

Batata harra
£4.50