

# Starters

## **BREAD BASKET (V)**

Served with condiments  
£3.50

## **HARIRA (V)**

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 (V)**

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

*Our dishes are prepared in areas where allergens are present, so we cannot guarantee 100% that they are free from these ingredients. Please speak with your waiter if you have an allergy  
A discretionary service charge of 13% will be applied to your bill*

# 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 | Marinier-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

## ASSILAH GAMBAS KOFTA

Datterini tomatoes & cinnamon sauce  
Trombetta courgette | Basil  
£27.00

## LEMON CHICKEN

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

## RIB OF BEEF

Wishaw Scottish Beef  
Batata harra & red Chermoula sauce  
£30.00

## TEFF BERBER PANCAKES (V) (GF)

Jersey Royal & brussels sprouts  
Green harissa bouillon | Sea lettuce  
£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 vegetable souk  
£65.00

sides

Sprouting broccoli & almonds  
£4.50

Artichoke Barigoule  
£4.50

Baby gem 'a la plancha'  
£4.50

Merguez  
£4.50

Batata harra  
£4.50

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