

# Cafe Mogador

Since 1983

## MEZZE 9

SERVED WITH PITA

- Hummus
- Falafel and Tahini
- Marinated Beets
- Labne with Za'atar
- Spicy Carrots
- Tabouli
- Olives and Pickles
- Cucumber Yogurt
- Matbucha  
slow roasted tomato and jalapeño dip
- Roasted Eggplant and Tahini
- Babaganoush
- Arabic Salad

Hummus Platter 14  
with chickpeas and schug  
+ falafel 5

Seared Halloumi Cheese 14  
with a vegetable skewer and  
za'atar pita

Greek Salad 16  
with feta cheese, za'atar croutons  
+ avocado 6 | chicken 8 | salmon 11

Salmon Niçoise Salad 23  
seared salmon, greens, haricot vert, beets,  
potatoes, tomatoes, organic egg, capers

## MAINS

### MOGADOR COUSCOUS

with seven vegetables, chickpeas,  
caramelized onions, raisins

Vegetable 20

House-made Merguez  
Sausage 25

Chicken 24

Lamb Shank 29

### FROM THE GRILL

with herbed rice, vegetable skewer,  
pickled red cabbage, cucumber yogurt

Kefta Kebab 25

Mixed Grill 30

Chicken Kebab 24

House-made Merguez  
Sausage 25

### MOROCCAN TAGINES

Chicken 24 | Lamb Shank 29  
served with rice or couscous and  
choice of sauce:

- Stewed Apricot and Prunes
- Casablanca (chickpeas,  
raisins, caramelized onions)
- Preserved Lemon and Olives
- Charmoulla (spicy green herbs)

## SIDES

Couscous with chickpeas, raisins, onions 6

Green Salad with marinated beets 7

Fries with harissa ketchup 8

Harissa | Schug | Amba | Harissa Aioli 3

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## BREAKFAST

SERVED UNTIL 4PM | ALL EGGS ARE ORGANIC AND SERVED WITH ZA'ATAR PITA

**Moroccan Eggs 15**  
poached eggs in a spicy tomato  
and pepper sauce  
+ house-made merguez sausage 5

**Country Breakfast 16**  
herb omelette with labne and Arabic salad

**Buttermilk Pancakes 14 | 16**  
Plain | Banana  
with roasted apples, maple syrup

**Halloumi Eggs 16**  
poached eggs over roasted tomato and  
seared halloumi cheese, green salad

**Middle Eastern Breakfast 16**  
eggs any style with hummus, tabouli,  
Arabic salad

**French Toast 15**  
with roasted apples, maple syrup

## SANDWICHES

SERVED WEEKDAYS UNTIL 4PM | CHOICE OF FRIES OR SALAD

**Falafel 15**  
in a pita with Arabic salad, tahini,  
pickles, red cabbage, amba

**Chicken Kebab 16**  
in a pita with Arabic salad, tahini,  
pickles, red cabbage, amba

**Seared Salmon Cake 16**  
on a brioche bun with romaine,  
tomato, onion, cucumber, pickled  
red cabbage, harissa aioli

**Sabich (roasted eggplant, organic egg) 15**  
in a pita with Arabic salad, tahini,  
pickles, amba

**House-Made Merguez Sausage 16**  
in a pita with Arabic salad, tahini,  
pickles, red cabbage, amba

**Mogador Smash Burger 17**  
double patty on a potato bun with white  
cheddar, harissa aioli, pickles, onion, shifka

## SIDES

**House-made Merguez Sausage 8**

**Bacon 7**

**Avocado 6**

**Fries with harissa ketchup 8**

**Moroccan Sauce (spicy stewed tomatoes) 6**

**Harissa | Schug | Amba | Harissa Aioli 3**



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## COCKTAILS 16

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- **Mogarita** jalapeño-infused tequila, lime, agave
- **Sumac Sour** vodka, lemon, sumac, fig-infused syrup
- **Violet Hour** gin, pomegranate, basil, mint, lemon, sparkling wine



- **The Controversy** mezcal, st. germain, grapefruit, lime
- **Moroccan Mint Julep** bourbon, house-made mint tea, lemon
- **Turkish Espresso Martini** vodka, kahlua, cardamom-infused espresso

## BEER

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- Peroni 8
- Jaffa IPA 9
- Persian Blue Lager 10
- Duvel (Belgian Style Ale) 10



## SOFT DRINKS

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- Freshly-Squeezed OJ 8
- Fresh Mint Lemonade 7
- Saratoga Sparkling Water 9
- Moroccan Iced Tea 6
- Coke | Diet Coke 5
- Ginger Beer 5



## COFFEE & TEA

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- Espresso 4
- Macchiato 4
- Cappuccino 6



- Americano 5
- Cortado 5
- Latte 7



### Tea 5

- Chamomile
- English Breakfast
- White Petal



- Moroccan Mint Tea 8
- Turkish Coffee 8



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## WINE

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### SPARKLING

- Crémant d'Alsace Brut Réserve, Pierre Sparr, NV (Alsace, Fr) 11 | 44
- Champagne Brut Grand Réserve, Gosset, NV (FR) - | 90

### WHITE

- Sauvignon Blanc, Mas la Chevalière 'La Chevalière' 2023 (Loire, FR) 14 | 56
- Albariño, Familia Torres 'Pazo das Bruxas' 2024 (Rías Baixas, SP) 16 | 64
- Sancerre, Pierre Cherrier et Fils 'Cuvée L'Essential', 2023 (Loire, FR) 18 | 72
- Sauvignier Gris, Petit Sauvage!, Vin de France, 2023 (Languedoc, FR) - | 58
- Chablis, Domaine Laroche 'Saint Martin' 2023 (Burgundy, FR) - | 74

### ROSÉ & ORANGE

- \*Rosé, La Ferme Rouge 'Le Gris' 2024 (Zaér, Morocco) 14 | 56
- ♦Orange, Grüner Veltliner, Familie Bauer 'Hollötrio' 2023 (Niederösterreich, AT) 14 | 56
- \*Rosé, Peyrassol 'Cuvée Des Commandeurs' 2024 (Côte de Provence, FR) - | 76

### RED WINE

- ~♦\*Chilled Red\* Beaujolais, 'Philippe et Fils' 2023 (Burgundy, FR) 14 | 56
- Pinot Noir, Simonnet Febvre, 2022 (Coteaux de L'auxois, FR) 15 | 60
- \*Côtes du Rhône, Domaine la Cabotte 'Colline Rouge' 2022 (Rhône Valley, FR) 13 | 52
- \*Cabernet Sauvignon Blend, La 'Petite' Ferme Rouge 2023 (Zaér, Morocco) 14 | 56
- Burgundy, Joseph Faiveley 'Domaine Faiveley' 2022 (Bourgogne, FR) - | 89
- Cabernet Franc, RGNY, 2022 (North Fork of Long Island, NY) - | 64
- Rioja Crianza, Familia Torres 'Altos Ibericos' 2021 (Rioja, SP) - | 64
- Nebbiolo, Renato Fenocchio 'Spetacol' 2022 (Langhe, IT) - | 73
- Bordeaux, Fomperier 'Clos Castelot' 2021 (Saint-Emilion, FR) - | 68

\* Organic | ~ Biodynamic | ♦ Natural