

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, egg

Soup of the Day 11

MAINS

MOGADOR COUSCOUS

with seven vegetables, chickpeas,
caramelized onions, raisins

Vegetable 20 Merguez Sausage 25
Chicken 24 Lamb Shank 29

BASTILLA 28

festive Moroccan filo pastry with chicken,
almonds, and spiced onions, served with
casablanca sauce and green salad

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)

FROM THE GRILL

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

Mixed Grill 30 Kefta Kebab 25
Merguez Sausage 25 Chicken Kebab 24

SIDES

Couscous with chickpeas, raisins, onions 7
Herbed Basmati Rice 7
Green Salad with marinated beets 8

Fries with harissa ketchup 8
Za'atar Fries with harissa ketchup 10
Harissa | Schug | Amba | Harissa Aioli 3

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
+ merguez sausage 5

Country Breakfast 16

herb omelette with labne and Arabic salad

Buttermilk Pancakes 14 | 16

Plain | Banana
warm berry syrup, 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

warm berry syrup, maple syrup

SANDWICHES

SERVED WEEKDAYS UNTIL 4PM | CHOICE OF FRIES OR SALAD

Falafel 15

Arabic salad, tahini, pickles, red
cabbage, amba

Sabich (roasted eggplant) 15

Arabic salad, egg, tahini,
pickles, amba

Seared Salmon Cake 16

on a brioche bun with romaine, tomato,
onion, cucumber, harissa aioli

Chicken Kebab 16


grilled tomato and onion, tahini, pickles,
schug, red cabbage

Merguez Sausage 16

grilled tomato and onion, tahini, pickles,
schug, red cabbage

Kefta Kebab 16

grilled tomato and onion, tahini, pickles,
schug, red cabbage



Mogador Smash Burger 17

double patty with white cheddar, harissa aioli,
pickles, onion

SIDES

Merguez Sausage 8

Bacon 7

Avocado 6


Harissa | Schug 3

Fries with harissa ketchup 8

Za'atar Fries with harissa ketchup 10

Moroccan Sauce (spicy stewed tomatoes) 6

Amba | Tahini | Harissa Aioli 3



COCKTAILS 16

- **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

- Peroni 8
- Jaffa IPA 9

- Persian Blue Lager 10
- Duvel (Belgian Style Ale) 10



SOFT DRINKS

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

COFFEE & TEA

- 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

WINE



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 (Zaër, Morocco) 14 | 56
- ♦~Orange, Grüner Veltliner, Familie Bauer 'Hollöttrio' 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 Petit Ferme Rouge 2023 (Zaër, Morocco) 14 | 56
- Burgundy, Joseph Faiveley 'Domaine Faiveley' 2022 (Bourgogne, FR) — | 89
- Cabernet Franc, RGNV, 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