

# Baraka

Chef de cuisine: Alia Meddeb

## drinks

N. AFRICAN LEMONADE rose petals, mint glass 4 carafe (500ml) 8 pitcher (1L) 12  
FLAVORED LEMONADES glass 4 pairing (three glasses) 10  
JUICES glass 3 pairing (three glasses) 8  
ICED TEA sweet mint, green tea glass 3.5 carafe (500ml) 7 pitcher (1L) 10  
HOT TEA sweet mint, mixed nuts glass 3 small pot 6 large pot 9  
TURKISH COFFEE with cardamom 4  
SPRING WATER still or sparkling small (500ml) 3 large (750ml) 5  
SOFT DRINKS 3

## bites

TEKLIA diced olives, harissa, herbs 6  
CARROTS raisins, spices 6  
H'RISSA parsley, olives, garlic 6  
OLIVES Berber spices 7

## starters

HUMMUS chickpeas, thyme, cumin, North African olive oil 7  
CUSTARD chickpeas, harissa 7  
EGGPLANT smoke, roast peppers, parsley, labna 8  
GREENS mixed vegetables, black caraway, mustard 10  
CHEESES fig compote, olive oil 10  
MERGUEZ spicy lamb-and-beef sausage, ratatouille 9  
ZAATAR caramelized-onion galette, herbs, grilled Berber bread 10

**entremets** *ideal for sharing in between courses*

CHICKEN B'STILLA filo, almonds, cinnamon, ras el hanout 21

\*SEAFOOD B'STILLA lobster, squid, shrimp, wild mushrooms, saffron

*\*Order 2 days in advance: For two 50 For four 95*

**entrées**

AUBERGINE feta, gruyère, olives, greens, served over couscous 18

MEAT 'N FRIES grilled beef, lamb, and chicken, harissa, mixed greens 19

LAMB CHOPS almond tartlet, honey, saffron, shallots, mint, spinach 25

tagines Berber-style aromatic dish cooked in a heavy, earthenware pot

SWEET prunes, apricots, raisins, dates chicken 21 lamb 24

SAVORY chicken, cilantro, olives, preserved lemon, onion jam 21

FISH daily catch, ras el hanout 23

couscous fluffy, rounded grains of semolina; abundant vegetables; savory broth

CHICKEN roasted 21

VEGETABLE 16

BROCHETTE skewers of grilled beef, chicken, and spicy lamb 21

MERGUEZ spicy lamb-and-beef sausage, ratatouille 21

LAMB braised shank 24

*Please inform your server of allergies and other dietary restrictions.*

*An 18% service charge will be added for parties of 6 or more.*

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## desserts

BAKLAVA honey, almond, walnut 6

CRÈME BRÛLÉE Tahitian vanilla bean 8

CHOCOLATE seven-spice flourless torte, Valrhona sauce, fruit compôte 8

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SPRING WATER still or sparkling    small (500ml) 3    large (750ml) 5

SOFT DRINKS 3

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