

charred okra

okra is charred in the wok then tossed with garam masala served with raita, an indian yogurt sauce

jicama, cucumber, and mango on a stick

mexican street classic with jicama, cucumber, and mango, covered with guajillo chili powder and lime served with side a of chamoy, a ubiquitous sauce of apricot and chili

wok fried cashews

cashews are stir-fried in the wok, tossed in chili paste and finished with lime, scallion, and cilantro

crispy yucca fries

yucca is fried and served with a peruvian aji amarillo aioli

~ 5 ~

bessara

moroccan dip of pureed dried fava beans with garlic, lemon, olive oil served warm with flatbread on the side

charred broccoli & bagna cauda

broccoli is charred over binchotan charcoal then served chilled with traditional italian vegetable dip of oil, garlic, and anchovy

stirring the bagna cauda is required!

green papaya salad

classic thai salad of shredded papaya, long bean, tomato, peanut, dried shrimp, tamarind, lime and chilies served with sticky rice

salad is spicy you will need a beer!

~ 7 ~

executive chef | **ann marie romero**

pastry chef | **victoria blocker**

grilled gulf oysters

5 gulf oysters grilled, topped with maitre'd butter and toasted bread crumbs, served with bottle of louisiana hot sauce

brandade fritters

portugal, spain, and france all have a version of salt cod that is reconstituted then blended with potato, garlic, and olive oil then roll and bread the brandade, fry it and serve with lemon aioli

grilled gulf shrimp

shrimp (6) are marinated in chermoula, a north african marinade of chili, spices, herbs, garlic, lemon, and olive oil, skewered and grilled served with a salad of cabbage, carrot, raisin, radish and herbs

~ 10 ~

wok fried whole fish

we combined both moroccan and thai influences for our version of the whole fish served with sticky rice and naam pla phrik (fish sauce with chilies) chermoula and r'ghayef and a side of stir-fried greens *cause veggies are good for you

** ask your server, the fish changes frequently**

~ market ~

sticky rice

wok fried omelet

r'ghayef (moroccan flat bread)

stir-fried greens

~ 4 ~



agua frescas (1 liter bottle) watermelon, pineapple or mango **10**



topo chico mineral, medio litre coca cola, fanta grape or piña **3.5**

chicken wings

wings are cured, slow roasted, then stir-fried and served alongside roasted jalepeno crema and salad repollo (a mexican cabbage salad)

lamb souvlaki

niman ranch lamb shoulder is marinated, skewered then grilled over charcoal with pearl onion, peppers, and tomato served with salad of tzatziki greek yogurt sauce of cucumber and garlic

jamaican jerk sausage

housemade pork sausage filled with jamaican spices and scotch bonnet peppers (spicy!) grilled and served with fried plantains and mango chutney

order wok fried omelet to complete!

beef satay

thinly sliced hanger steak is marinated with coconut cream, ginger, whiskey, and turmeric then grilled over charcoal served with peanut sauce and cucumber salad

~ 11 ~

banana & coconut fritters

thai street dessert of bananas wrapped in a sweet meat of palm sugar, coconut, and rice flakes then lightly battered and fried

belgian waffle

served with house made ice cream and fresh strawberries

empanadas

stuffed and fried latin pastry, the fillings change mucho

~ 6 ~



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Some dishes contain peanuts and gluten, please ask and advise your server of any and all food allergies.