

Starters

BREAD BASKET (V)

Served with condiments
£3.50

MIXED OLIVES (V)

£3.00

HARIRA (V)

Traditional North African soup
Date & lemon confit | Chebakia
£9.00

OCTOPUS WITH BEETROOT (GF)

Octopus | Salt-baked beetroot
Guerrouane sauce
£15.00

ROASTED CAULIFLOWER (GF) (V)

Cauliflower | Chickpeas | Lemon confit
Almonds & Kalamansi citrus vinaigrette
£9.00

CHICKEN LIVERS (GF)

Pan-fried chicken livers & sesame seeds
Aleppo pepper
Pomegranate molasses | Mulukhiyah
£11.00

BOTTARGA RISOTTO

Freekeh risotto on bone marrow
£14.00

AUTUMN BEETROOT HUMMUS (GF) (V)

Pickled girolle mushrooms | Pears & nuts
£12.00

SEABREAM CEVICHE (GF)

Ceviche | Orange | Carrot
Cumin | Pistachio
£14.00

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

DUCK FOIE GRAS

Hibiscus | Fig | Sumac
£16.00

OYSTERS (GF)

Carlingford Rock Oysters | Tahini
£12.00 (for three)

MO' TABOULEH (V)

Green tabouleh | Pomegranate | Parsley | Almond flakes
£10.00

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 our dishes 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

VEGETABLE COUSCOUS

Served with bouillon & green vegetables
Traditional fine semolina
£19.00

HERITAGE BEETROOT COUSCOUS (V)

Beetroot pistachio couscous
Served with bouillon & green vegetables
Soaked apricots
£19.00

BEEF TANGIA

12 hour slow-cooked beef cheek in a traditional Tangia
Colossal green olives | Panisses
£26.00

LAMB TAGINE

Lamb shoulder | Poached spiced pears
Prunes & caramelised almonds
£24.00

RED MULLET TAGINE

Red mullet | Bouillabaisse
Jerusalem couscous
£22.00

VEGETABLE TAGINE (GF) (V)

Lentils | Seasonal mushrooms
Pumpkin | 63 °C egg | Momo spice
£20.00

SEA BREAM (GF)

Sea bream | Olive & chickpea ragú
Carrot & orange purée | Redcurrant
£26.00

FIG LEAF MACKEREL

Josper-grilled whole mackerel
Fig tapenade | Mo salad
£27.00

CHICKEN TAGINE (GF)

Corn-fed chicken | Onion | Green olives
Preserved lemon | Pistachio
£ 23.00

CHICKEN SHAWARMA

Corn-fed chicken
Tahini | Green cabbage
£ 21.00

VEGETABLE TIAN (GF) (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

Green vegetables roast
£4.50

Jerusalem couscous
£4.50

Merguez
£4.50

Batata harra
£4.50

Roasted brussels sprouts
Za'atar hollandaise sauce
£6.00

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