

Starters

HARIRA (V)

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

BREAD BASKET (V)

Served with condiments
£3.50

MIXED MARINATED OLIVES (V)

Citrus & chilli
£3.00

GRILLED OCTOPUS (GF)

Scorched cucumber | Herb salsa
£15.00

ROASTED CAULIFLOWER HUMMUS (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

MOROCCAN MUSSELS

Spicy harissa broth | Coriander
£9.50

QUAIL PASTILLA

Roasted quail | Nougatine
Blackcurrant bigarade sauce
£12.00

CRISPY BABY RED MULLET

Roasted peppers | Yoghurt | Sumac
£12.50

MO' HOUSE SALAD (V)

Our traditional Moroccan salad
Peppers | Tomatoes
Coriander & lemon vinaigrette
£9.00

VEGETARIAN PASTILLA (V)

Ratatouille
Rocket pesto | Pine nuts
£9.00

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 | Labneh
Moutabbal | Hummus with pitta bread
£24.00

Onomo

*Our dishes are prepared in areas where allergens are present, so we cannot guarantee 100% that they 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

GOAT SHAWARMA

Chargrilled savoy cabbage
Tahini yoghurt | M'semen bread
£23.00

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

VEGETABLE TAGINE (GF) (V)

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

JOSPER ROASTED SEA BASS (GF)

Herb salad | Nuts | Preserved lemon
£24.00

CHICKEN TAGINE (GF)

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

GRILLED AUBERGINE STEAK (V)

Ras el hanout | Tabouleh | Tahini
Roasted walnuts | Tomato
£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

SIDE SALAD (V)

Tomato | Cucumber
Red onion | Baby gem lettuce
£4.00

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