



L'MIDA

Brunch

Starters

- Assorted Moroccan breads served with olive oil and honey \$16
- Kafta: ground beef and lamb meatballs with tomato sauce \$17
- Maakouda: potato fritters, thyme, roasted tomatoes & olives tapenade \$14
- Merguez: homemade lamb sausage, bell peppers, onions, garlic \$17
- Beignets: Deep-fried puff pastry served with apricots marmalade \$15

From the Oven

- Zaatar manakich: artisan bread topped with Malaki zaatar and olive oil \$12
- Fromage: Goat cheese, honey, dry figs, walnuts \$14

Mains

- Couscous bowl: lamb shawarma, baby carrots, pine nuts, tahini sauce, fried egg \$25
- Pancake: Dutch pancake with raspberries, cardamomcinnamon-honey glaze \$20
- Chakchouka: Eggs, tomato sauce, bell peppers, ras el-hanout spice \$22
- Beldi: 2 eggs of choice, assorted Moroccan breads, olive oil, honey, goat and feta cheese \$25
- Fried chicken sandwich: served with fries \$22
- Chlada: arugula, cherry tomatoes, cucumbers, olives, grilled shrimp \$21

Sides

- Marinated warm olives \$10
- Tabouli: Levantine salad – finely chopped parsley, tomatoes, mint, onion & bulgur \$ 11
- Zaalouk: charred eggplant & bell peppers, tomatoes, garlic \$11
- Muhammara: roasted walnuts & red peppers, pomegranate, Aleppo pepper \$11
- Cucumber labneh: thick creamy cheese dip, cucumbers, fennel \$11
- Paprika fries \$9


Non alcoholic Drinks

- Moroccan tea \$7
- French pressed coffee for 2 \$8
- Turkish Coffee \$4
- Fresh squeezed Orange juice \$6
- Lemonade \$ 5

Alcoholic drinks

- Mimosa \$9

*Please inform your server if you have any food allergies.
Because our menus are based on local and seasonal produce, items and prices may change.
20% gratuity added to all parties of six people and more.*





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Dinner Menu

Appetizers

- Kafta: ground beef and lamb meatballs with tomato sauce \$19**
Chiflor: cauliflower, sautéed with Moroccan chermoula \$16*
Maakouda: potato fritters, thyme, tapenade \$14
Mkila: Shrimp, Garlic, parsley and spicy crash peper \$18**
Merguez: Homemade lamb sausage, bell peppers, onions, garlic \$18**
Bastilla: Duck, Turkish apricots and almonds wrapped in phyllo dough \$22**

From the Oven

- Lahm Ajin: minced meat with green peppers and tomatoes on open face artisan bread \$16**
Zaatar manakish: artisan bread topped with Malaki zaatar and olive oil \$12*
Fromage: Goat cheese, honey, dry figs, walnuts \$14

Soup & Salad

- Harira soup: Garbanzo Beans, Tomatoes, Celery, Rice, Lentils \$15*
L'Mida salad: Baby kale, figs, caramelized pecans, goat cheese, Honey-fig glaze dressing \$16
Marrakchia: tomatoes, onions, cucumbers, parmesan, house dressing \$15
Beet Salad: beets, pear, greens, mint-lemon dressing \$16*

Laacha

- Couscous: lamb, baby carrots, summer squash, caramelized butternut squash and raisins \$33**
Berber tagine: tomatoes, onions, baby potatoes, eggplant, garbanzo beans \$33
Mrouzia: lamb, honey glazed Turkish apricots and prunes, roasted almonds \$42**
Beef tagine: short ribs, artichoke hearts, green peas \$38
Chicken Tagine: preserved lemon, green olives, potatoes \$32**
Fish tagine: Fish of the day, bell peppers, tomatoes, potatoes, olives, lemon \$38**
Moroccan Tangia: Oxtail with shallots and garlic, Safran and Ras Lhanount spices \$42

Zaarda (Serves 2-4 people)

Served with saffron rice, homemade harissa sauce, mint-tahini sauce

Mix grilled: chicken, lamb chops, kafta \$75**

Sides

- Couscous \$8
Saffron rice with raisins \$8*
Marinated warm olives \$12*
Tabouli: Levantine salad –finely chopped parsley, tomatoes, mint, onion & bulgur \$11
Zaalouk: Shared eggplant & bell peppers, tomatoes, garlic \$11*
Muhammara: roasted walnuts & red peppers, pomegranate, Aleppo pepper \$11*
Cucumber labneh: thick creamy cheese dip, cucumbers, fennel \$11
Fries \$9
Garlic fries \$9

Please inform your server if you have any food allergies

20% gratuity is applied to parties of five and above.

**Vegan*

*** Halal*



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Wine

Red

	glass/bottle
Clot de L'origine – Le P'tit Barriot Syrah 2020, Languedoc, France	\$18 \$72
La Ferme Rouge - La Terre Rouge 2019, Zaer, Morocco	\$16 \$64
Le Debit D'Ivresse - L'Appat Du Grain 2021, Latour-de-France Roussillon, France	\$15 \$60
Monrosso – Chianti 2018, Barberino Tavarnelle, Italy	\$16 \$64
Langhe – Nebbiolo 2019, Treiso, Italy	\$16 \$64
Rodney Strong - Upshot Red Blend 2019, Healdsburg, California	\$12 \$48
Chelti – Mukuzani Saperavi 2017, Qvevri, Kakheti, Georgia	\$22 \$88
Szekszardi Trilogia - Bikaver 2019, Aranyfurt Kft, Szekszardi, Hungary	\$14 \$56
Davis Bynum - Pinot Noir 2018, Sonoma Coast, California	\$17 \$68
Orube – Rioja Crianza 2018, Laguardia, Spain	\$14 \$56
Campo Viejo – Rioja Reserva 2015, Fuenmayor, Spain	\$15 \$60
Prisoner – Unshackled Cabernet Sauvignon 2021, Oakville, California	\$22 \$88
Prisoner – Unshackled Red Blend 2019, Oakville, California	\$18 \$72
Balletto – Zinfandel 2020, Russian River, California	\$15 \$75
Thirty Seven - Red Blend 2017, Sonoma Coast, California	\$18 \$72
Prisoner – Cabernet Sauvignon 2019, Napa Valley, California	\$120
Prisoner – Pinot Noir 2021 Napa Valley, California	\$120
Prisoner – Red Blend 2021, California	\$100
Balletto Sexton Hill – Pinot noir 2018	95\$
Campo Viejo – Rioja Gran Reserva 2015, Fuenmayor, Spain	\$90

White & Rose

Chalk Hill - Chardonnay 2021, Sonoma Coast, California	\$14 \$56
La Ferme Rouge – Kosher Sauvignon Blanc 2021, Zaer, Morocco	\$15 \$60
La Petite Ferme Rouge – White Blend 2021, Zaer, Morocco	\$14 \$56
Marani Juniors – Orange wine Rkatsiteli 2020, Khaketi, Georgia	\$15 \$60
Teliani Valley - Tsolikouri 2019, Telavi, Georgia	\$14 \$56
Vionta – Albarino 2021, Galicia, Spain	\$16 \$64
La Ferme Rouge - Le Gris 2021, Zaer, Morocco	\$15 \$60
Mikho Saperavi - Dry Rose 2019, Qvevri, Kakheti, Georgia	\$16 \$60
Morning Sun – Drnk Orange Pinot Gris 2020, Bennett Valley, CA	\$16 \$64
Martvilis Marani - Aladasturi Rose 2020, Imereti, Georgia	\$15 \$60
Bott Frere – Gewurztraminer 2018, Alsace, France	\$18 \$72
Baletto – Chardonnay Sexton Hill 2018, River Valley, California	\$95
Borreo – Single Vineyard 2019, Napa Valley, California	\$120

Sparkling

Bott Freres Cuvee Nicole Cremant D'alsace Brut, France	\$14 \$56
Gloria Ferrer – Brut Rose, Sonoma, California	\$18 \$72
Nicolas Feuillatte - Blue Label, Chouilly, France	\$24 \$96
Mionetto – Superior DOCG Brut White, Italy	\$80
Prisonner – Sparkling Rose 2018, California	\$90

Draft Beer

Drake's Flyaway Pilsner, San Francisco	\$9
Drake's Best Coast IPA, San Francisco	\$9
Franziskaner Hefeweizen, Germany	\$9
Golden State Mighty Dry Cider, Sonoma County	\$9

Bottled & Canned Beer

Dos Equis Lager, Mexico	\$9
Elysian Contact Haze IPA, Washington	\$10
21st Amendment Brew Free or Die IPA, San Francisco	\$10
Fort Point Animal Tropical IPA, San Francisco	\$11
Brew Dr's Organic Ginger Lemon Hard Kombucha, Portland	\$10

Non-Alcoholic

Moroccan mint tea	\$8
Rosewater-honey lemonade	\$7
Mexican coke	\$5
Sparkling water	\$5