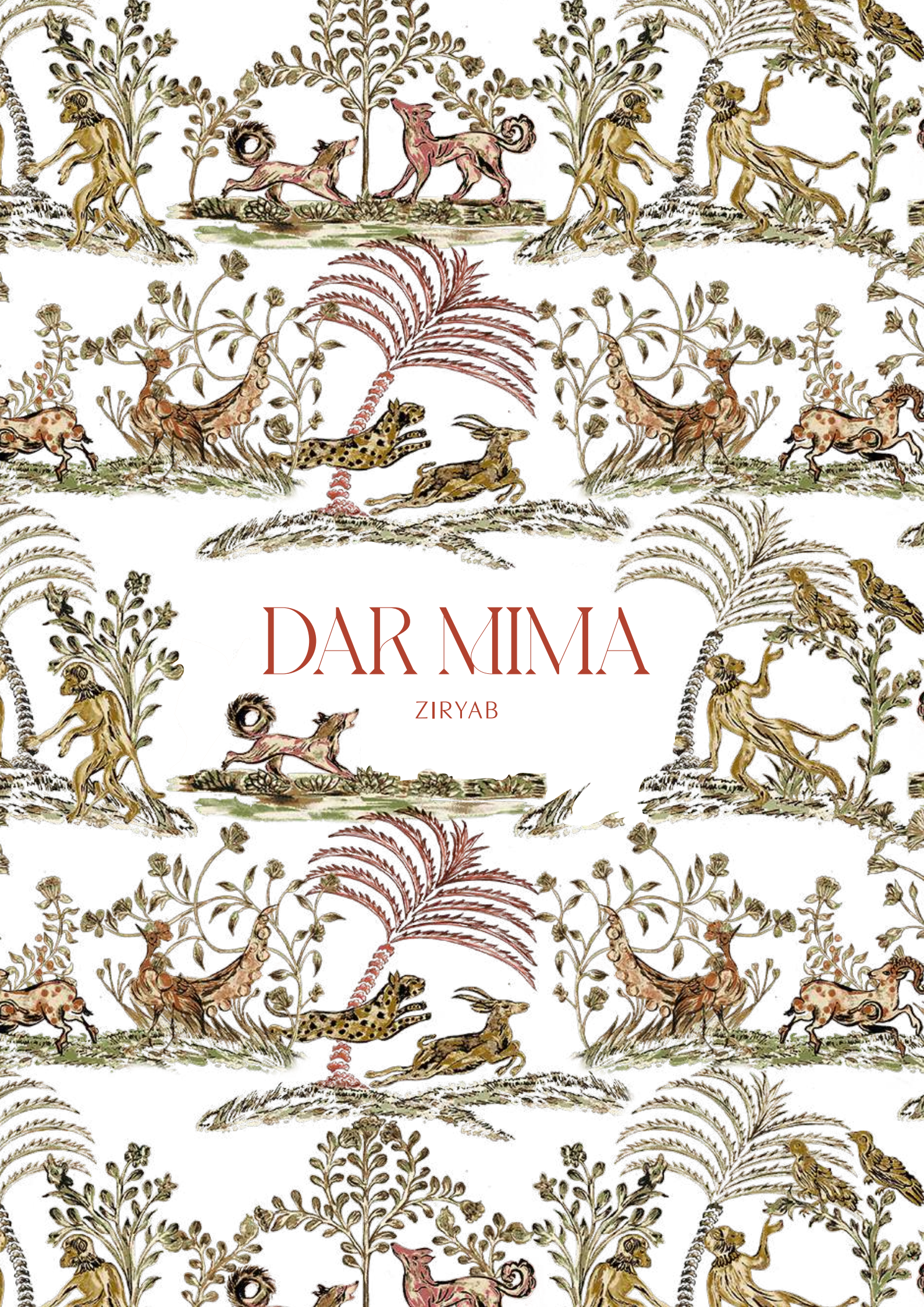


The background of the entire page is a repeating pattern of a lush garden. It features monkeys in various poses, some holding fruit, and deer with spotted coats. There are also birds perched on branches and a central palm tree with a red trunk. The pattern is rendered in a traditional, hand-drawn style with a color palette of greens, browns, and reds.

# DAR MIMA

ZIRYAB

## MEZZES

|                                                                            |           |                                                             |           |
|----------------------------------------------------------------------------|-----------|-------------------------------------------------------------|-----------|
| <b>HUMMUS</b><br><i>Chickpeas, sesame, zaatar</i>                          | <b>20</b> | <b>BOULGHOOR</b><br><i>Raisins, fresh herbs, lemon</i>      | <b>14</b> |
| <b>FALAFEL</b><br><i>Tahini, sesame, sumac</i>                             | <b>18</b> | <b>GRILLED PITAS</b><br><i>Grilled beef</i>                 | <b>18</b> |
| <b>MAST O KHIAR</b><br><i>Cucumber, greek yogurt, rose water , raisins</i> | <b>13</b> | <b>CRISPY PRAWNS</b><br><i>Prawns, basil, Aleppo pepper</i> | <b>20</b> |
| <b>CRISPY RIKAKATES</b><br><i>Melted cheese, spicy ketchup</i>             | <b>22</b> | <b>MAN'OUCHÉ</b><br><i>Zaatar</i>                           | <b>20</b> |

## STARTERS

|                                                                  |           |                                                                                     |           |
|------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------|-----------|
| <b>CUMIN CARROTS</b><br><i>Oranges, yaourt grec, coriander</i>   | <b>16</b> | <b>LENTILS SALAD</b><br><i>Red lentil hummus, green lentils, lemon, fresh herbs</i> | <b>14</b> |
| <b>SHORBA ADAS</b><br><i>Lentils, croutons, lemon</i>            | <b>14</b> | <b>TUNA AT-TĀRTĀRE</b><br><i>Greek yogurt, ras el-hanout, sesame, citrus</i>        | <b>24</b> |
| <b>PASTILLA</b><br><i>Chicken confit, almonds, cinnamon, jus</i> | <b>26</b> |                                                                                     |           |

## SALADES

|                                                                                                                                           |           |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>ZAYNA</b><br><i>Baby spinach, marinated prawns, pomegranate, crispy pita bread, parmesan cheese sauce</i>                              | <b>32</b> |
| <b>BAHIA</b><br><i>Baby gem lettuce, breaded chicken fillet, piquillo peppers, sugar snap peas, crispy pita, spiced lemon vinaigrette</i> | <b>28</b> |

## SIDES

|                          |           |
|--------------------------|-----------|
| <b>SEMOULINA</b>         | <b>9</b>  |
| <b>FRESH FRIES</b>       | <b>9</b>  |
| <b>BATATA MAKROUS</b>    | <b>9</b>  |
| <b>BABY GEM LETTUCE</b>  | <b>9</b>  |
| <b>TABOULEH</b>          | <b>9</b>  |
| <b>CONFIT VEGETABLES</b> | <b>14</b> |

## SIGNATURE DISH TO SHARE

CONFIT LAMB SHOULDER, ROASTED SEASONAL VEGETABLES, SPICY JUS 120

## FISHES

FISH TAJINE 36

*Cod loin, potatoes, tomatoes, carrots, fennel, lemon*

ROASTED SEA BREAM 34

*Creamy boulghour, lemon, grenade*

SEA BASS FILLET 38

*Leek fondue, fennel salad, cumin, saffron beurre blanc*

## MEATS

CHICKEN TAJINE 36

*Chicken thigh, green olives, preserved lemons, coriander*

CHICKEN SHAWARMA 30

*Chicken skewer, fresh herbs, tahini, fresh-cut fries*

LAMP KEFTA 34

*Spiced yogurt, fennel salad, smoked oil, Aleppo pepper, cumin carrots*

CHARCOAL-GRILLED BEEF 40

*Spiced jus, coriander, baby gem lettuce*

## COUSCOUS

VEGETABLE COUSCOUS , vegetable broth 25

CHICKEN SKEWERS 10

MERGUEZ 16

LAMP KEFTA 14

### LES TABLES PARIS SOCIETY

Gigi Rigolatto - Mün - BeauCoCo - Girafe - Monsieur Bleu - Bonnie - Laurent -  
Perruche - Il Bambini Club - Le Piaf - Maison Revka - Mondaine - La Suite -  
House of Louie - Maxim's - Baronne - Bistrot Minim's - Le Pompon - Le Grand Vefour



## DESSERTS



### CITRUS SALAD 16

*Creamy lemon, oriental orange jus*

### PARIS - AGADIR 16

*Creamy almonds, vanilla, amlou*

### PISTACHIO TART 22

*Orange Blossom*

### MIMA'S BAKLAVA 14

*Gazelle horn ice cream*

### MOUSSE CHOCOLAT 17

*Cocoa biscuit, coffee ice cream*

### PAIN PERDU 16

*Ghribia biscuit, caramel orange sauce, yogurt ice cream*

## À PARTAGER

### ORIENTAL TIRAMISU - Dattes 24

### MIMA'S PASTRY- Homemade selection of oriental pastries 20

### YOGURT ICE CREAM - Caramelised pistachio, almonds, honey whipped cream 29