

# MOCHARED

9 days MENU | July 10-15

## SOUP

soup du jour 18

## APPETIZERS

fish sliders | 2pcs 18

## PASTA + ENTREES

spicy rigatoni 34

roasted cauliflower 34

sun dried tomato tehina, roasted japanese eggplant, pine nuts

## FINS + SCALES

bronzino filet 59

salmon filet 49

snapper filet 52

## GLAZED IN CHOICE OF :

lemon, caper, tomato, scallion, evoo or teriyaki reduction or chimichurri

ALL SERVED WITH | saffron basmati rice and market vegetables

## GOUGONETTE OF FLOUNDER 44

sautéed, classic tartare sauce, fried herbs, saffron basmati rice  
and market vegetables

## SIDES —>

CRISPY BRUSSEL SPROUTS 19

pineapple kabayaki, currant

SEASONAL MARKET VEGETABLES 15

FRENCH FRIES 12 POTATO MASH 15

\*SIDES ARE NOT PAREVE\*