

mémé

VEGETARIAN TAPAS

BEETS goat cheese, pine nuts, balsamic vinegar extra virgin olive oil 14

ROASTED CAULIFLOWER maghreb spices, lemon tahini 14

FRIED ARTICHOKE shaved manchego, herb mayo, marinara sauce 16

RICOTTA GNOCCHI truffle cream sauce 16

HUMMUS, tahini, pita and Falafel 16 OR Ground Lamb 18

COMBINATION PLATTER babaganoush, hummus, beets, tabouli, falafel, matbucha, carrots, roast peppers 21

MEAT TAPAS

BAKED MEATBALLS onion, yogurt, mint 15

CHICKEN KEBAB with marinated tomatoes over cucumber yogurt 16

LAFFA TACO chicken shawarma, onion, peppers, hummus, tahini (2 tacos) 16 /Add Taco 7

MOUSSAKA baked eggplant, spiced lamb, bechamel, oregano 16

SEAFOOD TAPAS

GRILLED OCTOPUS chickpeas, mix greens fennel salad, tomato lemon vinaigrette 18

TUNA TARTARE scallion, lime, jalapeno, avocado, cucumber, radish with grilled flatbread 16

GRILLED SHRIMP & SCALLOP RISOTTO Fava bean, corn, pea tendrils, shaved parmigiana 24

SALADS

MÉMÉ CHOPPED SALAD crisp vegetables, romaine, chickpeas, feta, zahtar, pita, olive oil, lemon 15

WARM HALLOUMI CHEESE, baby heirloom tomato, pumpkin seeds, mix greens 15

TAHINI CAESAR pickled onion, pita chips, cherry tomato 14

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ENTREES

SHAWARMA ROYALE: LAMB, FILET MIGNON and CHICKEN 28

moroccan spices, amba, tahini, pickled eggplant, black lentil and tabouli

SEAFOOD GRILL 28

salmon kebab, sea scallops, mini spicy tuna burger, shrimp, humus, basmati rice, green charmoula

MEME COUSCOUS 28

lamb, merguez and chicken, vegetables, chickpeas, cooked in bouillon over couscous with Harrissa

BRANZINO LIMON 29

olive oil, rosemary, garlic, yellow & green squash, asparagus cauliflower, fingerling potatoes

CHICKEN TAGINE 25

slow cooked with apricot, raisins, almonds, couscous and spicy carrots

LAMB STEAK 29

baby carrots, shallots, fava bean hummus, red charmoula

STEAK FRITES 35

NY Strip with French Fries and choice of sauce; Au poivre OR Garlic -Parsley

PAN ROASTED ORGANIC SALMON 29

saffron risotto, asparagus, julienne vegetables, yellow and red tomato

LAMB BURGER 20

Charred tomato and onion, Goat cheese, house pickles, choose French fries OR salad

MUSHROOM RAVIOLI 24

portobello mushroom, walnuts, parmesan, truffle oil

LEMON CHICKEN 24

capers, white wine, lemon, asparagus, cauliflower, spinach, mashed potato

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COCKTAILS

Spicy **MARGARITA** 13 **ROSE SANGRIA** 13
WEST SIDE cucumber basil vodka, gingerbeer, lemon 13

BEER

Alhambra/ Allagash White / Pilsner / Bells Two Hearted / Duvel +3

WINE

ROSE

Rosé Pinot Noir, Sandhi, California 25

WHITE WINE

Albarino- Granbazán, Rías Baixas, Spain 25
Chardonnay, Yarden, Galilee, Israel 29
Sancerre, Raimbault, Loire Valley, France 34

RED WINE

Cabernet Sauvignon Blend, Galil Mountain Winery, Galilee, Israel 25
Syrah 'Syrocco,' Thalvin & Grailot, Zenata, Morocco 29
Côtes du Rhône V.V., Clos du Mont-Olivet, Rhône Valley, France 27

SPARKLING

Crémant de Bourgogne Brut, Victorine de Chastenay, Burgundy, France 30
Conca del Riu Anoia Brut Rosé 'de Nit,' Raventós i Blanc, Penedes, Spain 38

For the safety of our staff and your fellow diners, please wear your mask when speaking with your server and at all times except when eating or drinking