

Starters

BREAD BASKET (V)

Served with condiments

£3.50

MIXED MARINATED OLIVES (V)

Citrus & chilli

£3.00

HARIRA (V)

Traditional North African soup

Date & lemon confit | Chebakia

£9.00

OCTOPUS WITH BEETROOT (GF)

Octopus | Salt-baked beetroot

Guerrouane sauce

£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

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 | Mo salad

Zaalouk | Hummus with pitta bread

£24.00

Unomo

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

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

RED MULLET TAGINE

Red mullet | Bouillabaisse
Jerusalem couscous
£22.00

VEGETABLE TAGINE (GF) (V)

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

SEA BREEM (GF)

Sea bream | Olive & chickpea ragú
Carrot & orange purée | Redcurrant
£26.00

CHICKEN TAGINE (GF)

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

VEGETABLE TIAN (GF) (V)

Aubergine & basil
Yellow & green courgettes
Taggiasche olives & parmesan crumble
£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

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