

Le Studio

harvest festival brunch

savory

scallion msemen | 70

scallion msemen, jben, cucumber, tomato, red onion, olives

huevo ranchero (extra khlii 20 dhs) | 70

sunny side up egg on a tostada, guacamole, pico de gallo, salsa, white beans

guacamole | 80

avocado, cilantro, green chili, onion, cucumber pico de gallo, mint, dill, tostadas

tomatillo gazpacho | 80

tomatillo, cucumber, white onion, garlic, green chili, parsley, cilantro, olive oil, vinegar

heirloom tomatoes and tomatillo panzanella | 100

heirloom tomatoes, tomatillo, red onion, baguette, fried shallots, avocado, basil and cilantro, tomatillo juice dressing

roasted butternut squash | 120

butternut squash roasted whole and quartered, salted dates with fleur de sel, pomegranate molasses, salsa matcha, greens, pepitas

wild mushroom adobada | 150

chanterelle, porcini, adobo, leeks, green pepper, thyme chimichurri

sweet

popsicle | 35

cilantro chili; jamaica syrup; strawberry rosemary

churros con chocolate | 70

bitter chocolate sauce with hint of dried cayenne

toasted brioche with mango habanero butter | 80

thick sliced brioche, butter with mango and habanero purée, lime zest, honey

