

chameau

Spring Menu

starters

- amalou argan dip – argan oil, almonds & honey dip \$10
- spring asparagus and mushroom soup \$9
- grilled merguez sausage with chickpea puree and toasts \$10
- duck bastilla with sweet almonds, cinnamon and cilantro \$11
- pan fried herb stuffed sardines with herb salad and toasts \$11
- vegetarian tasting platter - gold beets, roasted pepper salad, eggplant salad, turnips, carrot salad & goat cheese \$12

salads

- spring cucumber and tomato salad with olives & goat cheese \$10
- market salad, blood oranges, gorgonzola & candied almonds \$10
- mixed market lettuce salad \$6
- french mache \$6
- baby arugula \$6
- bibb lettuce \$6
- gold beet salad \$7
- carrot salad \$7
- roasted eggplant salad \$7
- roasted pepper and tomato salad \$7
- choice of red wine or roasted almond vinaigrette

main course

fish

- sautéed arctic char with fennel, tomato and lemon \$26
- butterflied trout with charmoula and sugar snaps peas \$25
- roasted sea scallops with fish fumet \$26

meat

- braised baby chicken with lemon olive sauce \$19
- charcoal grilled beef filet kabob with parsley sauce \$22
- slow braised boneless lamb shoulder with prunes and pistachios \$25
- roasted almond crusted lamb rack \$25
- grilled merguez sausage \$19

couscous tagines

- market vegetable couscous with onion, raisin & chickpeas \$19
- sautéed arctic char with vegetable couscous \$27
- roasted scallops with market vegetable couscous \$27
- lemon baby chicken with couscous and olive sauce \$23
- grilled beef filet kabob with parsley sauce and couscous \$25
- braised lamb shoulder with prune couscous \$28
- almond crusted lamb rack with chameau couscous \$28
- grilled spicy merguez with vegetable couscous \$23

please call for reservations – 323.951.0039 for catering and private parties please call – 323.951.0034
*20% gratuity added to parties 8 or more ** *Ask about our Delicious Take Home Products such as our* marinated olives, Argan oil & harissa sauce!

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side dishes

vegetables

- market vegetable tagine \$6
- sautéed asparagus \$6
- sautéed sugar snap peas \$6
- braised carrots, turnips & beets \$6
- roasted baby zucchini \$6
- roasted baby onions & raisins \$6
- portobello mushrooms \$6
- roasted eggplant tagine \$6

potato

- lemon potato tagine \$6
- saffron roasted new potato \$6

COUSCOUS

- steamed chameau couscous \$6
- market vegetable couscous \$6
- prune couscous \$6
- onion raisin couscous \$6
- chickpea couscous \$6
- roasted zucchini couscous \$6
- portobello mushroom couscous \$6

sweet course

- "bastilla au lait" with wild berry cream and berries \$8
- flourless chocolate cake with maple walnut ice cream \$8
- cinnamon crème caramel with mint cream \$8
- maple walnut ice cream \$6
- wild cherry sorbet \$6

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