MAWA'S KITCHEN
ASPEN

DINNER MENU

SHARING IS CARING

BREAD BOARD 14
Whipped French Butter, Radishes, Fleur de Sel

TRUFFLED YUCA FRIES (GF) 20
Yucca Roots Fries, Truffle Dust, Manchego Cheese, Muhamara, MK White Sauce

BLACK EYE PEA HUMMUS (GF) 18
Berbere Spice Carrot, Pickled Vegetables, Cornbread Cracker

MUHAMMARA (GF) 18
Crudité, Candied Walnut, Za'atar, EVOO

WHIPPED FETA (GF) 18
Cucumber, Tomato, Onion, Olive, Za'atar, EVOO

SMALL PLATES

ESCARGOT EN CROUTE 28
Fine Herbs Butter

LAMB KEFTA (GF)** 28
Tabouleh, Tzatziki Sauce, Pomegranate

SPICY JERK SHRIMP CUP (GF) 28
Pan Seared Shrimp, Mango Salsa

NUTTY MANGO BURRATA (GF/VEG) 28
Fresh Mango, Buffalo Mozzarella, Toasted Hazelnut, Mint Pesto

OXTAIL PASTEL 16
Chimichurri

SALADS

SUMMER SALAD (GF/V) 18
Farm Green, Heirloom Tomato, Snap Pea, Pan Seared Strawberry, Fennel, Corn, Basil, Pomegranate Gastrique

SIMPLE GREENS SALAD (GF/V) 17
Bibbs Lettuce, Chives, Tarragon, Parsley, Watermelon Radishes, Lemon Dijon Vinaigrette

FRESH MAINE LOBSTER (GF/V) 48
Farm Greens, Heirloom Tomatoes, Avocado, Grilled Corn, Bell Peppers Confit, Tarragon, French Vinaigrette

ENTREES

VEGETABLES MAFFE (GF/V) 38
West African Peanut Curry, Seasonal Vegetables, Jasmine Rice
Add Protein: Chicken 12, Tofu 8, Salmon 15

RATATOUILLE LATTICE (V) 28
Summer Vegetable Ratatouille, Chipotle Sauce, Frisée Salad

YUCCA GNOCHI (GF/V) 38
Exotic Mushroom Fricassee, Hazelnut, Pistou

AFRICAN CHICKEN & SEAFOOD GUMBO (GF) 58
Andouille Sausage, Chicken, Shrimps, Crawfish, Okra, Foufou

SPICY JERK SALMON (GF)** 58
Norwegian Salmon, Smashed Plantain, Mango Salsa

PAN SEARED RED SNAPPER (GF)** 55
Summer Melon, Cucumber, Fines Herbs, Yogurt Sauce

BERBERE SPICED ROTISSERIE (GF) 38
Joyce Farm Rotisserie Chicken, Green Olive, Carrot, Potato, Frisée, Yassa Sauce

STEAK FRITE SUYA (GF)** 65
West African Marinated Beef Tenderloin, Ground Peanuts, Grilled Heirloom Tomato, Yucca Fries, Chimichurri

SIDES

TRUFFLE MAC AND CHEESE 18
Gruyère Cheese, Truffle Dust, Sesame Breadcrumbs

RATATOUILLE PROVENCALE (GF/V) 15
Summer Vegetable, Fines Herbs

SEASONAL VEGETABLE (GF/V) 12
Two Roots Farm Vegetable Prepared With A Twist

HIBISCUS GLAZED CARROT (GF/VEG) 12
Garlic, Shallot, Ras El Hanout, Yogurt Sauce

MOROCCAN TABBOULEH (V) 15
Moroccan Couscous, Tomato, Cucumber, Onion, Parsley, EVOO, Aleppo

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can be hazardous to your health.*
To maintain the integrity of our menu and the sanity of our staff, customzing will be politely declined!
For parties of 6 or more a 20% gratuity will be added. No Split checks please on tables of 4 or more.

V Vegan
GF Gluten Friendly
Veg Vegetarian

Executive Chef Mawa McQueen
Sous Chef Julio Suarino