

**MASLOW**

14 quai de la mégisserie  
75001 Paris

# MASLOW



The list of allergens contained  
on our plates is available here  
and with our teams.



# Plates

We recommend 2-3 plates per person to share.

- 7,5€ LABNEH   
Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 10€ OMELETTE CHERMOULA  
Eggs, roasted peppers, kimchi, chermoula sauce with coriander, parsley
- 8€ HOT CAROTTE    
Roasted multicolored carrots, citrus and chipotle condiment, orange and lemon segments
- 12€ POLPETTE  
Mushroom meatballs, house tomato sauce, comté cheese
- 9€ POIREAU BRÛLÉ AU CURRY DOUX    
Caramelized leek, mild curry, coconut cream, coriander, peanuts
- 8€ BHAJI D'OIGNONS SAUCE DELUXE X3    
Onion fritters with chickpea flour, creamy herb sauce
- 9€ CARPACCIO DE CHOU RAVE    
Kohlrabi, black olive oil, cashew praline, mint

# Plates

All of our dishes are designed to be shared and will arrive at the pace of the kitchen.




- 5€ CRISPY EGG X1  
Crispy breaded soft-boiled egg, herb mayonnaise, dried capers
- 10€ GNOCCHI CACIO E ZAATAR  
Gnocchi, cured sheep's milk cheese, zaatar
- 11€ FRENCH NACHOS   
Buckwheat tortillas, morbier cheese, lentils carnitas
- 6€ THE NOT BORING SALAD    
Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- 11€ PORTOBELLO KATSU   
Breaded mushroom, Shibuya sauce
- 10€ COMTÉ SQUASH  
Roasted butternut squash, comté cheese cream, herbal breadcrumb



 VEGAN

 GLUTEN FREE

# Desserts

- 8€ MAHALEPI AUX AGRUMES    
Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX  
Vanilla raw cream puffs, salted butter caramel
- 7€ CHOCOLAT   
Creamy chocolate - coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS  
Crispy phyllo pastry, raw cream, pistacchios, orange blossom

Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.

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@maslow\_restaurants