



MAWA’S KITCHEN

XASPEN

AUTUMN
RESTAURANT WEEK

Celebrating Aspen Restaurant Week and
20 years of Mawa’s Kitchen with a
seasonal exploration of Afro-
Mediterranean flavors in Colorado terroir

SEPTEMBER 21 – SEPTEMBER 27 | THREE COURSES – \$75

BEGINNINGS

Chose One

Plantain Bread Service
Charcoal butter – fleur de sel – wildflower honey – Colorado radishes

Nutty Peach & Burrata

Fresh Colorado Peaches, Colorado burrata, toasted hazelnuts, mint pesto, olive oil

GF Signature Vegetarian

Jerk Chicken Skewers

Chef Mawa's famous jerk sauce – citrus rougaille

GF Signature



Roasted Beet Salad

GF Signature Vegetarian

Baby beets – seasonal fruit – smoked ricotta – pistachio sukkah – fine herbs – EVOO



Beef Suya Skewers *

Marinated beef tenderloin – West African suya spice – pickled onions – herb salad

GF Signature

LAND & SEA

Chose One

Vegetable Tagine

Saffron broth – seasonal vegetables – marcona almonds – prunes – dates – fonio

GF Vegan



Vegetable Maffé

West African peanut curry – Colorado aubergine confit – pickled okra – waakye rice – charred scallion – toasted peanut crumble – herb oil

GF Vegan Signature



Olive Oil Poached Fish of the Day

Fish of the day – Colorado summer melon – cucumber ribbon – sauce vierge with Palisade tomato – crispy capers – cold-pressed olive oil finish

GF Seasonal



Rotisserie Chicken Yassa

Joyce Farm slow-roasted organic chicken – Senegalese lemon-onion glaze – herbs – Two Roots Farm greens

GF Signature

Gray Ranch Bison Tenderloin *

Rocky Mountain natural Bison tenderloin – yucca purée – grilled heirloom tomato – charred scallion – chimichurri demi – smoked black garlic – Colorado wild herbs

GF

+15

Saffron Scented Seafood Gumbo

Wild red snapper – Gulf shrimp – crawfish – lobster – andouille sausage – okra – saffron – scented broth – fougou – lemon oil

GF Signature

+10

ACCOMPANIMENTS



Fricasse De Champignon

20

Sautéed mushrooms – Berbere spice – white wine – garlic – fresh herbs

GF Vegetarian



Boursin Mac & Cheese

28

Creamy Boursin cheese – macaroni noodles – crispy pancetta



Truffled Yuca Fries

20

Yucca Root Fries – Truffle Dust – Pecorino Cheese – MK White Sauce

GF Vegetarian



Plantain Bravas

24

Fried sweet plantains – smokey salsa brava

GF Vegetarian Vegan Option

DESSERT

Chose One

Bourgie Rice Pudding

Coconut rice pudding – mango – pistachios – citrus zest

Beignets à la Crème Anglaise

Golden French beignets – vanilla bean crème anglaise

Dark Chocolate Mousse

Dark chocolate mousse – blood orange gelée – pistachio crumble – candied Aleppo pepper



Carrot Cake

Carrot cake – salted caramel sauce

GF

Basque Cheesecake

Caramelized cheesecake – seasonal fruit compote

GF

Colorado Stone Fruit Tartlet

Butter tart shell – pistachio frangipane – seasonal fruit – orange blossom creme – fresh basil

Executive Chef Mawa McQueen **Sous Chef** Julio Suriano

*This item is cooked to customer preference.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can be hazardous to your health.

Our Commitment To Ingredients
At Mawa’s Kitchen, we believe great food starts with great ingredients. That’s why we partner with local farmers and purveyors whenever possible. All of our produce and meats are organic. We currently source fresh produce and select meats from Two Roots Farm and Farm Runners, and our organic, free-range, antibiotic-free meats come from trusted partners like Niman Ranch and Tender Belly — because quality matters, from farm to fork.



Customer favorites in celebration of the
20th anniversary of Mawa’s Kitchen

Our chefs are happy to accommodate allergies and dietary restrictions with advance notice. Make sure your preferences are noted on your reservation and please inform your server once seated of any dietary needs.

The following major food allergens are used as ingredients in some menu items or can be found in the kitchen: milk, egg, fish, tree nuts, peanuts, wheat, soy, sesame. Please notify staff of any allergies or for more information about these ingredients.