

Moroccan starters

The briouats

Chicken with almonds (G N)	90
Cheese and spinach (L G)	95

The Seven Moroccan Salads

Zaalouk, tomatoes salad, chermoula carrots, red zucchini, taktouka, chermoula potatoes, chermoula livers	95
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Crispy Prawns with Chermoula (G)

Prawns marinated in chermoula, garlic, coriander, parsley, paprika, cumin, preserved lemon, wrapped in brick pastry	90
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Seafood Pastilla (G)

Shrimp, calamari, vermicelli, coriander, parsley, preserved lemon, spices, brick pastry sheets	105
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Harira Soup (G)

Slow-cooked beef, tomatoes, chickpeas, lentils, onions, vermicelli, parsley, coriander, mild spices	80
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Flavors from Elsewhere

Avocado with Prawns

Sautéed shrimp, avocado, shallots, tomatoes, cocktail sauce	80
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Garden of Flavors (L)

Mesclun salad, tuna, anchovies, cherry tomatoes, baby potatoes, green beans, shallots, quail egg, black olives, vinaigrette	95
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Caesar Salad (L | G)

Romaine lettuce, grilled chicken breast, anchovies, garlic croutons, Romaine lettuce, grilled chicken breast, anchovies, garlic croutons, cherry tomatoes, quail egg, parmesan, Caesar dressing	95
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Beef Carpaccio (L | N)

Thinly sliced beef fillet, balsamic cream, arugula, parmesan, pesto sauce	105
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Treasure of the Sea (N)

Mesclun salad, shrimp, mussels, calamari, avocado, shallots, cherry tomatoes, cashew nuts, parmesan, mirin pesto sauce	140
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Moroccan Terroir

Free-Range Chicken Tagine with Olives & Preserved Lemons

Free-range chicken, confit onions, purple olives, preserved lemons, turmeric, ginger, olive oil, Moroccan spices

150

Beef Tagine with Prunes & Dried Apricots (N)

Slow-cooked beef, prunes, dried apricots, toasted almonds, confit onions, cinnamon, honey, sesame seeds, Moroccan spices

160

Marrakesh-Style Tanjia (L)

Slow-braised beef shank, garlic, preserved lemons, smen (aged butter), cumin, olive oil, traditionally slow-cooked Marrakech style

170

Sea Bass Tagine with Assorted Vegetables

Sea bass fillet, carrots, zucchini, bell peppers, potatoes, preserved lemons, tomatoes, coriander, garlic, mild spices

200

Lamb Shank Tagine with Dried Fruits (N)

Melting lamb shank, prunes, dried apricots, almonds, confit onions, honey, cinnamon, mild spices, sesame seeds

270

The couscous

Beef Couscous with Seven Vegetables (G)

Beef, fine semolina, carrots, zucchini, turnips, pumpkin, cabbage, chickpeas, tomatoes, onions

150

Lamb Couscous with Tfaya & Chickpeas (N | G)

Lamb shank, fine semolina, carrots, zucchini, turnips, pumpkin, cabbage, chickpeas, tomatoes, onions

160

Flavors of the World

Chicken Supreme (L)

Tender chicken breast, aromatic poultry jus

160

The Tiger (L)

Marinated and pan-seared beef fillet, sweet-and-sour sauce

200

Beef Fillet (L)

Butter-seared beef fillet, rich beef jus

220

Salmon Fillet (L)

Grilled salmon, dill cream sauce

210

Sea Bass Fillet

Sea bass, crushed tomatoes, virgin olive oil sauce

210

*Your main dish includes a choice of side

Side Dishes

Homemade French fries 40

Mushroom risotto 40

Sautéed vegetables 40

Mashed potatoes (L) 40

Sweet Treats

Vanilla Crème Brûlée (L)	60
Creamy custard with Madagascar vanilla	
Chocolate Lava Cake (20min) (L G)	60
Molten chocolate center served with a scoop of vanilla ice cream	
Milk Cream Pastilla (L G N)	60
Brick pastry sheets, orange blossom milk cream, toasted almond pieces	
Tiramisu (L G)	60
Mascarpone cream flavored with coffee and cocoa	
Le cheesecake caramel et spéculos (L G)	60
Mascarpone cream, caramel, salted speculoos crumble, lemon zest	
Fruit Platter	105
Assortment of seasonal fruits	
Cheese Platter (L)	110
Assortment of cheeses	