

Moroccan starters

The briouats

Chicken with almonds (G | N) 90

Cheese and spinach (L | G) 95

The Seven Moroccan Salads 95

Zaalouk, tomatoes salad, chermoula carrots, red zucchini,
taktouka, chermoula potatoes, chermoula livers

Crispy Prawns with Chermoula (G) 90

Prawns marinated in chermoula, garlic, coriander, parsley,
paprika, cumin, preserved lemon, wrapped in brick pastry

Seafood Pastilla (G) 105

Shrimp, calamari, vermicelli, coriander, parsley, preserved lemon,
spices, brick pastry sheets

Harira Soup (G) 80

Slow-cooked beef, tomatoes, chickpeas, lentils, onions, vermicelli,
parsley, coriander, mild spices

Flavors from Elsewhere

Avocado with Prawns 80

Sautéed shrimp, avocado, shallots, tomatoes, cocktail sauce

Garden of Flavors (L) 95

Mesclun salad, tuna, anchovies, cherry tomatoes, baby potatoes,
green beans, shallots, quail egg, black olives, vinaigrette

Caesar Salad (L | G) 95

Romaine lettuce, grilled chicken breast, anchovies, garlic
croutons, Romaine lettuce, grilled chicken breast, anchovies,
garlic croutons, cherry tomatoes, quail egg, parmesan, Caesar
dressing

Beef Carpaccio (L | N) 105

Thinly sliced beef fillet, balsamic cream, arugula, parmesan, pesto
sauce

Treasure of the Sea (N) 140

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

Moroccan Terroir

Free-Range Chicken Tagine with Olives & Preserved Lemons 150
Free-range chicken, confit onions, purple olives, preserved lemons, turmeric, ginger, olive oil, Moroccan spices

Beef Tagine with Prunes & Dried Apricots (N) 160
Slow-cooked beef, prunes, dried apricots, toasted almonds, confit onions, cinnamon, honey, sesame seeds, Moroccan spices

Marrakesh-Style Tanjia (L) 170
Slow-braised beef shank, garlic, preserved lemons, smen (aged butter), cumin, olive oil, traditionally slow-cooked Marrakech style

Sea Bass Tagine with Assorted Vegetables 200
Sea bass fillet, carrots, zucchini, bell peppers, potatoes, preserved lemons, tomatoes, coriander, garlic, mild spices

Lamb Shank Tagine with Dried Fruits (N) 270
Melting lamb shank, prunes, dried apricots, almonds, confit onions, honey, cinnamon, mild spices, sesame seeds

The couscous

Beef Couscous with Seven Vegetables (G) 150
Beef, fine semolina, carrots, zucchini, turnips, pumpkin, cabbage, chickpeas, tomatoes, onions

Lamb Couscous with Tfaya & Chickpeas (N | G) 160
Lamb shank, fine semolina, carrots, zucchini, turnips, pumpkin, cabbage, chickpeas, tomatoes, onions

Flavors of the World

Chicken Supreme (L) 160
Tender chicken breast, aromatic poultry jus

The Tiger (L) 200
Marinated and pan-seared beef fillet, sweet-and-sour sauce

Beef Fillet (L) 220
Butter-seared beef fillet, rich beef jus

Salmon Fillet (L) 210
Grilled salmon, dill cream sauce

Sea Bass Fillet 210
Sea bass, crushed tomatoes, virgin olive oil sauce

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