



## STARTERS

|                                                        |         |     |
|--------------------------------------------------------|---------|-----|
| Traditional harira soup, Medjool dates, lemon          |         | 160 |
| Chorba soup, prawns, button mushrooms, spring onions   |         | 150 |
| Spicy lamb brains, coriander                           |         | 170 |
| Briouates selection, kefta, prawns, cheese, vegetables |         | 210 |
| Farm chicken pastilla, dry fruits                      |         | 240 |
| Seafood pastilla                                       |         | 270 |
| Caesar salad, romaine, anchovies, parmesan, croutons   | Classic | 110 |
|                                                        | Chicken | 160 |
|                                                        | Shrimp  | 160 |
| Burratina, tomato, basil pesto, arugula                |         | 180 |

## TAGINES

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| 🕒 Stuffed vegetables tagine, hot chili, coriander                   | 150 |
| John Dory & chermoula tagine, eggplant, bell pepper                 | 250 |
| Farm chicken tagine, Meslallh olives, pickle lemon                  | 245 |
| M'hamer lamb shank tagine, dry apricot, dry figs                    | 340 |
| Beef shank tanjia over a wood fire, pickle lemon, Taliouine saffron | 290 |
| Beef kebab Maghdour, almonds, quail eggs                            | 240 |

## TO SHARE

|                                                                                         |     |
|-----------------------------------------------------------------------------------------|-----|
| Tetouan style stuffed seabass, (2 people),<br>rice, chermoula, seafood, Meslallh olives | 640 |
| 🕒 Selection of Moroccan salads & oriental mezzeh                                        | 170 |
| On charcoal grill, lamb, chicken, kefta, merguez, vegetables                            | 275 |

🕒 Vegetable Plates, Prices listed in Moroccan Dirhams and inclusive taxes



## COUSCOUS

|                                                 |     |
|-------------------------------------------------|-----|
| Belboula couscous, chickpeas, Tfy               | 205 |
| 7 vegetables Royal couscous, lamb, farm chicken | 285 |
| Amlou Seffa, dry fruits                         | 150 |

## MECHOUÏ & GRILL

|                                                                                             |     |
|---------------------------------------------------------------------------------------------|-----|
| Marinated lamb (2 people),<br>shoulder over a wood fire, vermicelli rice, season vegetables | 740 |
| Swordfish skewer, pumpkin, Moroccan fresh tomato sauce                                      | 320 |
| Grilled beef tenderloin, pepper sauce, potato mousseline                                    | 310 |
| Grilled salmon, lemon condiment, seasonal vegetables in Extra virgin<br>olive oil           | 310 |

## SWEETS

|                                                            |    |
|------------------------------------------------------------|----|
| Basboussa, orange, carrot & cardamom sorbet                | 90 |
| Apple, kounafa, cinnamon, anise star, eucalyptus ice cream | 90 |
| Almond & honey baklava, spices ice cream                   | 90 |
| Fakkas, almond "blanc manger", macerated grapes ice cream  | 90 |
| Dry figs makroute, dates syrup, saffron ice cream          | 90 |
| Milk & orange blossom pastilla                             | 90 |
| Fresh fruits platter                                       | 90 |
| Traditional Moroccan pastries                              | 90 |
| Madagascar vanilla crème brûlée                            | 90 |
| Minute tiramisu                                            | 90 |