

# Dar Beïda

## To start

Traditional Harira   Majhoul dates and lemon	160 Dhs
🕒 Tangier Bissara Soup, Dollop of Batbout	120 Dhs
🕒 Vegetable Soup with saffron pistil	120 Dhs
Selection of Briouates (seafood   khlii   Jben   Kefta)	185 Dhs
Selection of Moroccan and oriental salads (Zaalouk   Machouia   Pumpkin Massala   Houmouss   Babaghanouch)	165 Dhs
Traditional pastilla with pigeon and almonds	190 Dhs
Seafood pastilla	205 Dhs
Lamb's brain on Chermoula	170 Dhs

## TAGINES

🕒 Tagine of organic vegetables, Berber-style	190 Dhs
Tagine of John-Dory from our shores, Souiri style	225 Dhs
Tagine of gambas with chermoula and red olives	260 Dhs
Tajine of farmer chicken with saffron from Taliouine	235 Dhs
Tagine of lamb's leg with quince and shallots	255 Dhs
Tagine of veal liver with crushed tomatoes and herbs	265 Dhs
Tagine of veal M'rouzia style	265 Dhs

# Dar Beida

## COUSCOUS

🕒 Couscous with seven vegetables	205 Dhs
Royal couscous with lamb, chicken and seven vegetables	285 Dhs
Seffa Medfouna with farmer chicken and caramelized dried fruits	250 Dhs

## MECHOUÏ & GRILL

Assortment of grilled skewers of lamb, chicken, kefta and merguez	275 Dhs
Lamb shoulder Mechoui with saffron rice and seasonal vegetables (2 people)	540 Dhs

## DESSERTS

Orange crisp tube, Light orange blossom cream	95 Dhs
Baklawa with almonds and honey, Spiced ice cream	90 Dhs
M'Hencha with almonds, Amlou ice cream	95 Dhs
Crispy mille-feuilles with cinnamon cream, apple-date Brunoise	90 Dhs
Rose water cream, Pomegranate jelly and pistachio ice cream	90 Dhs
Pastilla with milk and orange blossom	80 Dhs
Seasonal fruit platter	85 Dhs
Assortment of Moroccan pastries	85 Dhs

Prices are listed in Moroccan Dirhams and inclusive of taxes & service charge