



Signature Soups

Harira Marrakchia 🌿 145
Moroccan soup with chickpeas, fresh herbs, and spiced beef.

Shorba Fassia 🌿 🌱 120
Vegetable soup with fresh herbs and spices.

Refined Flavors of Chawiya

Plateau Mezzeh 185
Refined selection of three fresh salads and three gourmet crisps.

Shlada B'Maticha 🌿
Fresh tomatoes with aromatic olive oil.

B'Khizou M'charml 🌿
Carrots marinated with cumin, preserved lemon, and virgin olive oil.

Danjal M'zaalek 🌿
Smoked eggplants with preserved lemon and Moroccan spices.

Felfla Méchouia 🌿
Smoked peppers marinated in olive oil and preserved lemon.

Carpaccio Barba 🌿 🥜
Beetroot, citrus, argan oil, orange blossom.

Shlada Bakoula 🌿
Young spinach, green olives, marinated lemon.

Shlada Bel Khyar 🌿
Crunchy cucumber delicately scented with fresh thyme.

Warm Crispy Bites

Cigare Souiri 🌿
Crispy brick, seafood, Moroccan spices.

Briouats Be D'jaj 🌿
Feuille de brick farcie à la poitrine de poulet parfumée à la cannelle.

Briouats Bel Kefta 🌿
Crispy brick filled with spiced lamb.

Nems Bel Khodar 🌿 🌿
Crispy brick with sautéed vegetables and Moroccan spices.

Briouats Bel Joben 🌿 🌿 🌱
Crispy brick with Bouscoursa cheese, spinach, and thyme.

B'stila: The Signature of Chef Nacima

B'stilla B'djaj L'baldi 🌿 🥜 🌱 225
Brick with free-range chicken, honey, cinnamon, and almonds.

Seafood B'stilla 🌿 🌿 🌱 230
Crispy pastry with seafood, saffron, and coriander.



**Prices in Moroccan Dirhams (MAD), inclusive of taxes.*



Signature Tajines

Tajine W'rikki 🌱	170
<i>Tagine with seasonal vegetables.</i>	
Tajine Bal Ghanmi Bel Barkouk 🥚	245
<i>Tender lamb with dried fruits and almond slivers.</i>	
Tajine Bel Hout B'Chermoula 🐟	260
<i>Fish marinated with herbs and preserved lemon.</i>	
Tajine D'jaj Ba Zitoune Beldi	260
<i>Free-range chicken, caramelized onions, purple olives, and preserved lemon.</i>	
Shrimp Tajine 🐟	180
<i>Shrimp tagine with herbs and mild spices.</i>	

Kaskou Mi Fatima

<i>Fine semolina, seven stewed vegetables, t'faya, and chickpeas.</i>	
<i>Farm-Raised Poussin</i>	230
<i>Braised Lamb Shoulder</i>	260

Signatures by Chef Nacima

Tanjia Marrakchia, Chef's Signature	270
<i>Beef slow-cooked with preserved lemon, garlic, cumin, and olive oil.</i>	
Seffa Medfouna with Chicken 🌱 🥚 🐟	230
<i>Steamed vermicelli, tender chicken with onions and cinnamon.</i>	

Oven-Baked Delicacies - For Two People

El M'choui	760
<i>Braised lamb shoulder with Atlas herbs, cumin, and salt.</i>	
Fresh Catch of the Day 🐟	710
<i>Infused with fresh herbs, served with a citrus reduction and mild spices.</i>	

Sur le Charbon

Grilled «Chicken, Merguez, Kafta, Lamb Chop, Shrimp» 🐟	310
Our Accompaniments 🌱	
<i>Saffron basmati rice, herb-infused potato purée, sautéed local vegetables.</i>	

Desserts

Jouhara Be T'fah We Zaafran 🌱 🥚 🐟	110
<i>Crispy warka, saffron apples with orange blossom, yogurt ice cream.</i>	
Orange Segments 🌱	95
<i>Fresh orange segments with a hint of cinnamon.</i>	
Amlou Mousse Palette 🌱 🥚 🐟 🥚	110
<i>Amlou mousse, ginger-cinnamon speculoos, honey.</i>	
Crème Brûlée infused with Rose Essence 🌱	110
<i>Rose-scented crème brûlée, caramelized with brown sugar.</i>	
H'liwa Watay 🌱 🥚 🐟 🥚	120
<i>Assorted Moroccan sweets, served with mint tea.</i>	



Contains Nuts



Gluten



Vegetarian



Dairy



Seafood

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