

DorSeïda

Signature Soups

145

Harira Marrakchia

Moroccan soup with chickpeas, fresh herbs, and spiced beef.

120

Shorba Fassia

Vegetable soup with fresh herbs and spices.

Refined Flavors of Chawiyah

185

Plateau Mezzeh

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 Bouscoura cheese, spinach, and thyme.

B'stilla: The Signature of Chef Nacima

225

B'stilla B'djaj L'baldi

Brick with free-range chicken, honey, cinnamon, and almonds.

Seafood B'stilla

Crispy pastry with seafood, saffron, and coriander.

230

 Contains Nuts

 Gluten

 Vegetarian

 Dairy

 Seafood

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

DarSeïda

Signature Tajines

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

Kask sou Mi Fatima

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

Signatures by Chef Nacima

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

Oven-Baked Delicacies - For Two People

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

Sur le Charbon

Grilled «Chicken, Merguez, Kafta, Lamb Chop, Shrimp»	310
Our Accompaniments	

Saffron basmati rice, herb-infused potato purée, sautéed local vegetables.

Desserts

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

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