



Restaurant Menu

≈≈≈ Starters ≈≈≈

Harira Soup

95 Moroccan Dirham

Traditional Moroccan Salad

95 Moroccan Dirham

Free-Range Chicken Pastilla

95 Moroccan Dirham

Traditional Pigeon Pastilla

95 Moroccan Dirham

Briwates (filo pastry wrapped around free-range chicken, beef or shrimps)

95 Moroccan Dirham

≈≈≈ Main ≈≈≈

Rib Eye of Beef Tajine with Figs, Prunes and Walnuts

225 Moroccan Dirham

Royal Lamb Tajine with Figs, Prunes and Walnuts

225 Moroccan Dirham

Free-Range Chicken Tajine with Lemon and Olives

225 Moroccan Dirham

Fish Tajine with Sweet Peppers and Tomatoes

225 Moroccan Dirham

Royal Lamb Couscous with Seasonal Vegetables

225 Moroccan Dirham

≈≈≈ Dessert ≈≈≈

Johara (cream pastilla with almonds and caramel)

55 Moroccan Dirham

Crème Caramel

55 Moroccan Dirham

Roasted Pear

55 Moroccan Dirham

Traditional Moroccan pastries served with mint tea

55 Moroccan Dirham

A selection of wines, beers and spirits available on request



Vegetarian Menu

≈≈≈ Starters ≈≈≈

Vegetarian Harira Soup

95 Moroccan Dirham

Traditional Moroccan Salad

95 Moroccan Dirham

Seasonal Vegetable Pastilla

95 Moroccan Dirham

Briwates (filo pastry wrapped around mixed seasonal vegetables, cheese, rice)

95 Moroccan Dirham

≈≈≈ Main ≈≈≈

Sweet Potato Tajine with Figs, Prunes and Walnuts

225 Moroccan Dirham

Traditional Berber Tajine of Seasonal Vegetables

225 Moroccan Dirham

Tajine of Fish Mchermel with Sweet Peppers and Tomatoes

225 Moroccan Dirham

Barley Couscous with Seasonal Vegetables

225 Moroccan Dirham

≈≈≈ Dessert ≈≈≈

Johara (cream pastilla with almonds and caramel)

55 Moroccan Dirham

Crème Caramel

55 Moroccan Dirham

Roasted Pear

55 Moroccan Dirham

Traditional Moroccan pastries served with mint tea

55 Moroccan Dirham

A selection of wines, beers and spirits available on request