

Select your own menu, including one  
Starter, one couscous or Tagine, one  
Dessert and coffee or traditional mint tea



## Entrées

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| 1. | HARIRA FASSIA  | 40.00 Dhs |
|    | A traditional Moroccan favorite soup, flavoured with chopped celery, parsley and coriander, garnished with lentils, chickpeas and lamb |           |
| 2. | CHORBAT KHODAR (V)   | 40.00 Dhs |
|    | A light vegetable soup, flavoured with fresh herbs   |           |
| 3. | SALADE MARRAKECHIA (V)   | 45.00 Dhs |
|    | A selection of Moroccan mezzeh, flavoured with garlic, fresh parsley, coriander, fresh lemon juice, olive oil and a blend of spices    |           |
| 4. | BRIOUATES  | 50.00 Dhs |
|    | Baked crunchy filo pastry layers with minced meat, rice and seafood  |           |
| 5. | BASTILLA D JAJ   | 65.00 Dhs |
|    | Moroccan pie of filo pastry filled with chicken, almond mixture and scrambled eggs, covered with cinnamon and icing sugar              |           |
| 6. | PASTILLA BIL HAMAM   | 75.00 Dhs |
|    | Moroccan pie of filo pastry filled with pigeon meat, crushed almonds, scrambled eggs and covered with cinnamon and icing sugar         |           |
| 7. | PASTILLA AL BAHR   | 75.00 Dhs |
|    | Moroccan pie of filo pastry filled with a tasty and spicy mixture of seafood, vermicelli and fresh herbs                               |           |

(V) Suitable for Vegetarian

## Main Courses

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| 8.  | MECHOUÏ (For 02 persons)  | 250.00 Dhs |
|     | Roasted lamb shoulder served with fresh mint leaves, saffron rice and crushed almonds |            |
| 9.  | CREVETTES MALAKI  | 130.00 Dhs |
|     | Grilled tiger prawns marinated in garlic, fresh herbs, lemon juice and olive oil      |            |
| 10. | SAMAK MECHOUÏ   | 95.00 Dhs  |
|     | Grilled sea bream fish fillets, served with saffron rice and slices of lemon          |            |
| 11. | SAMAK M'AMMER (2 persons)   | 180.00 Dhs |
|     | Boneless marinated halwayoo chermoula, served with capsicum, tomato and red olives    |            |
| 12. | TANGIA MARRAKEGHIA  | 100.00 Dhs |
|     | Braised lamb shanks with garlic and preserved lemon                                   |            |

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**Main Courses****14. TAGINE FASSIA**

Fresh hamour fillets marinated in olive oil, lemon juice, garlic and an array of spices cooked in tagine served with tomato and green and red bell pepper

**15. D'JAJ BI ZAYTOON**

Braised chicken with onion and garlic, flavoured with ginger and saffron, served with preserved lemon and green olives

**16. TAGINE D'JAJ KAMMAMA**

Braised chicken with onion, black pepper, saffron flower and cinnamon, garnished with honey, apricot, fried almond and grilled sesame seeds

**17. TAGINE SOUSSI**

Lamb cooked with onion, ginger, black pepper and saffron flower, flavoured with garlic and fresh parsley, served with fresh vegetables, preserved lemon and olives

**18. TAGINE BAGHRI**

Veal cooked with onion, ginger, black pepper and saffron flour. Served with artichoke, green peas and red olives.

**19. TAGINE BARKOOK**

Lamb braised with onion, seasoned with black pepper and cinnamon, served with prunes in honey, fried almond and toasted sesame seeds

**20. TAGINE KOFTA**

Tasty minced meatballs with an array of spices and fresh herbs, served with fried eggs

Couscous

90.00 Dhs

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25. COUSCOUS BIDAOUI

Originally from Casablanca, this steamed semolina is served with lamb or chicken and garnished with fresh cooked vegetables

26. COUSCOUS KHODAR (V)

Served with fresh seasonal vegetables and chickpeas

27. COUSCOUS MALAKI

Garnished with lamb, chicken, Merguez and served with seasonal vegetables

28. COUSCOUS FASSIA

Lamb or chicken served with chickpeas, sweet raisins, onion and honey

29. COUSCOUS BISAMAK

Originally from Essaouira, this steamed semolina is served with seafood and garnished with fresh cooked vegetables

(V) Suitable for vegetarian

Kebabs (*served with saffron rice*)

90.00 Dhs

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Main Course

25. KEBAB GHENMI

Marinated lamb with onion, spices and olive oil

26. KEBAB BEGHRI

Marinated beef with onion, spices, olive oil

27. KEBAB D'JAJ

Marinated chicken in spices, olive oil

28. KOFTA GHENMI

Marinated minced lamb in spices, olive oil

29. MIXED KEBAB

Marinated beef, chicken, lamb and minced beef

30. ROZ BIL HALIB

Rice pudding with almond and raisins, flavoured with vanilla and orange blossom

31. BORTOKAL

Orange salad flavoured with orange blossom, icing sugar and cinnamon

32. HALAOUYAT

Assorted Moroccan pastries baked with almond

33. KENAFFA

Pastry layers filled with vanilla cream. Crushed almond, icing sugar and cinnamon