



## À la Carte Dinner

Needs to Be Ordered in Advance

### Starters

Pick any Four Moroccan Salads Made of Locally-Grown Vegetables Spiced and Cooked the Moroccan Way:

Chouchouka : Green & Red Peppers in Tomato Sauce

Zaalouk (Spiced Eggplant)

Maaticha Maasla : Sweet&Sour Caramelized Tomatoes with Sesame Seeds

Hummus

Potatoes with Onions & Eggs

Chick peas & Onions

Carrots & Zucchini in a Chermoula Sauce

Hot & Spicy Merguez Sausages

Traditional Harira Soup made with Tomatoes, Chick Peas, Lentils, Chinese Noodles, Meat & Eggs

Fresh Vegetable Soup

Green Pea or Pumpkin Velouté

Vegetarian Pastilla (Moroccan Baked Filo Dough Stuffed with Slightly Spicy Julienned Vegetables)

### Main Courses & Side Dishes

Chermoula Fish Tagine

Tagine Stew of Ombrine (FISH) Steak Marinated in a 12-Spice Mix

Sweet&Sour Beef or Lamb Tagine Stew with a Prune & Caramelized Sweet Onion Sauce

Tagine Stew of Farm-Raised Chicken, Lemon & Marrakesh Olives, Seasoned with Local Herbs & Spices

### Main Courses & Side Dishes (Cont.)

Tagine Stew of Dry Fruit-Stuffed Quails Flamed with Armagnac Brandy

Tangia Marrakchia (2 pax):

Beef Stew Slow-Cooked for 12 Hours in a Clay Cookware with Preserved Lemon & Cumin

Chicken or Beef or Fish Couscous

Pan-Fried Duck Breast with Orange Sauce & Homemade Mashed Potatoes

Beef Tenderloin in Green Peppercorn or Mushroom Sauce

Paella

Grilled Lobster (Price According to Market)

Note: All main courses come with an accompaniment of homemade mashed potatoes or French fries or seasoned rice or steamed vegetables or plain pasta.

### Dessert

Any 3 Scoops of Les Glaces de Marie Cottage Ice Creams & Sorbets to Choose From: Vanilla, Dark Chocolate, Nougat, Coffee, Butterscotch, Pistachio, Rum Raisin, Amarena, Litchi, Strawberry, Lemon, Melon and Raspberry.

Homemade Tart of the Day with Seasonal Fruit

Fresh Fruit Salad

Oranges with Cinnamon and Orange-Blossom Syrup

Sweet Pastilla with Almond Milk

Crêpes Suzette (Pancakes Flavoured with Tangerine and Curacao)

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Assorted Moroccan Pastries



## À la Carte Specialties

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### Starters

- Farm-Raised Pigeon Pastilla (Sweet&Sour)
- Fish Pastilla with Chinese Noodles, a Hint of Spices & Seafood
- Sliced Veal Liver in Cumin & Lemon Sauce
- Pink Rock Shrimp Cocktail & Avocado with Orange Supremes
- Vegetable or Cheese Cigars & Briouattes (Baked Filo Dough Samosa-Like Stuffed Triangles)

### Main Courses & Side Dishes

- Gilthead Sea Bream Stuffed with Seafood and Chinese Noodles in a Chermoula Sauce
- Lightly Spicy Berber Meat Balls Tagine in Tomato Sauce and Eggs on Top
- Beef Tagine with Green Peas & Artichokes
- Tagine of Vegetables Stuffed with Rice & Meat
- Farm-Raised Rabbit Tagine with Foie Gras-Stuffed Prunes in a Wine Sauce
- Roasted Lamb Shoulder with Fresh-From-The-Garden Vegetables (2 pax)

### Main Courses & Side Dishes (Cont.)

- Roasted Cockerel or Partridge in Wine & Mushroom Sauce
- Monkfish in Curry Sauce Served with Basmati Rice
- Spicy Tagine of Monkfish in Chermoula Sauce
- Very Hot Tagine of Rock Shrimp in Chilli Sauce
- Rabbit Olives in Wine Sauce Stuffed with Prunes & Almonds

Note: All specialty recipes come with an accompaniment of homemade mashed potatoes or French fries or seasoned rice or steamed vegetables or plain pasta.

### Dessert

- Chocolate Mousse
- Caramel Custard
- Organic Lemon or Orange Tart
- Tart Tatin with Les Glace de Marie Cottage Vanilla Ice Cream Scoop
- Pears in Hot Red Wine and Les Glace de Marie Cottage Vanilla Ice Cream Scoop



## Vegetarian Menu

### Starter

Marrakech Salad (Veggies of Your Choice: Lettuce, Tomatoes, Zucchini, Nuts, Dried Figs and Blue Cheese, etc.)

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Classic Caesar Salad with Chicken & Parmesan Cheese

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Dar Ayniwen Tomato, Green Pepper, Cucumber & Olive Oil Special

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Harira (Local Soup)

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Moroccan Assorted Cooked Salads

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Vegetable Soup

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Pumpkin Velouté Soup

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Pea Velouté Soup

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Leek or Onion or Mushroom Quiches and Tarts

### Main Courses & Side Dishes

Berber Vegetable Tagine Stew

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Organic Couscous with 7 Vegetables

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Cauliflower or Zucchini Gratin

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Quinoa-Stuffed Vegetables in a Tomato Sauce

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Tofu Chilli

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Vegetarian Pastilla (Moroccan Baked Filo Dough Stuffed with Slightly Spicy Julienned Vegetables)

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Vegetable or Cheese Cigars & Briouattes (Baked Filo Dough Samosa-Like Stuffed Triangles)

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Pastas of All Kinds