



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