

À la Carte Dinner

Needs to be ordered in the morning or at lunch time

STARTERS - MAD 130

- Pick any 4 Moroccan salads made of locally-grown vegetables spiced and cooked the Moroccan way :
 - Tchkthouka (cooked green & red peppers in tomato sauce)
 - Hummus
 - Zaalouk (spiced eggplant)
 - Potatoes with onions & eggs
 - Maaticha maasla (sweet & sour caramelized tomatoes)
 - Carrots & zucchinis in a chermoula sauce with sesame seeds
 - Chickpeas & onions
 - Hot & spicy merguez sausages
- Traditional “Harira” Soup (tomatoes, chickpeas, lentils, noodles, meat & eggs)
- Fresh vegetable soup
- Green pea or pumpkin velouté
- Vegetarian pastilla (Moroccan baked filo dough stuffed with slightly spicy julienned vegetables)
- Farm-raised pigeon pastilla (sweet & sour)
- Fish pastilla with chinese noodles, a hint of spices & seafood
- Pink rock shrimp cocktail & avocado with orange supremes
- Vegetable or cheese briouats & cigars (baked filo dough samousa-like stuffed triangles)

Specialty Recipe: MAD 150 per person

Sliced veal liver in cumin & lemon sauce

MAIN COURSES + SIDE DISH - MAD 250

Meat

- Sweet & sour beef or lamb tagine stew with a prune & caramelized sweet onion sauce
- Beef tagine with green peas & artichokes
- Tangia Marrakchia (beef stew slow-cooked for 12 Hours in a clay cookware with preserved lemon & cumin) - 2 pax
 - Lightly spicy berber meatballs tagine in tomato sauce and eggs on top
 - Beef tenderloin in green peppercorn or mushroom sauce

- Royal couscous (Lamb chops, merguez sausages, kefta (minced beef meat), chicken skewer grilled)

Poultry

- Tagine stew of farm-raised chicken, lemon & Marrakesh olives, seasoned with local herbs & spices
- Tagine of prunes & almonds stuffed pigeon & mashed potatoes
- Tagine stew of dry fruit-stuffed quails flamed with Armagnac brandy Roasted cockerel or partridge in wine & mushroom sauce

Fish and seafood

- Spicy tagine of wild monkfish in chermoula sauce
- Very hot tagine of rock shrimp of Oualidia in chilli sauce
- Chermoula great white fish of tagine marinated in a 12 Spice mix (sweet pepper, coriander, parsley, lemon juice ...)
- Grilled lobster (Catch of the day and price according to market)

Specialty Recipes: 320 Dh / person

Meat

- Roasted lamb shoulder with fresh from the garden vegetables - 2 pax
- Tagine of vegetables stuffed with rice & meat

To be ordered the day before

-On the bone ribs of beef from « la petite Boucherie » 400 Dh ,(for 2)

Dry aged 470 Dh (for 2)

Poultry

- Rabbit olives in wine sauce stuffed with prunes & almonds
- Farm-raised rabbit tagine with foie gras-stuffed prunes in a wine sauce

Fish and seafood

- Monkfish in curry sauce served with basmati rice
- Gilthead sea bream stuffed with seafood and Chinese noodles in a chermoula sauce
- Sole fish with capers and lemon from the garden

All main courses are served with a choice of homemade mashed potatoes, French fries, seasoned rice, steamed vegetables or plain pasta. Except for the couscous

DESSERT- MAD 50

- Fresh fruit salad
- Fresh Orange slices and cinnamon
- Assorted Moroccan pastries

DESSERT- MAD 70

- Any 3 scoops of cottage ice creams or sorbets to choose from: vanilla, dark Chocolate, nougat, coffee, butterscotch, pistachio, rum raisin, amarena,

litchi, strawberry, lemon, melon and raspberries.

- Chocolate mousse
- Caramel custard
- Crêpes Suzette (pancakes flavoured with tangerine and curacao)
- Organic lemon or orange tart
- Tatin tart with vanilla ice cream scoop
- Homemade tart of the day with seasonal fruit
- Sweet pastilla with milk
- Pear in spicy red wine, with a scoop of artisanal vanilla ice cream

