



# To START



## OYSTERS OF DAKHLA

Served with rye bread, butter, lemon and shallot vinegar

### PLAIN

6 PIECES	12 PIECES	24 PIECES
160	280	440

### MARINATED

6 PIECES	12 PIECES	24 PIECES
180	290	470

### SOY, GINGER & CUCUMBER

6 PIECES	12 PIECES	24 PIECES
180	290	470



## SEAFOOD TRAYS

FOR 2	FOR 4
1 crab meat	2 crab meat
12 oysters	24 oysters
8 prawns	16 king prawns
1 lobster	2 lobsters
clams	clams
scallops carpaccio	scallops carpaccio
1,800 MAD	3,400 MAD



## CAVIAR KALUGA GRAND CHEF

Sublimate your starters with an addition of 30 grams

1,800 MAD

If you have any concerns regarding food allergies, please alert your server prior to order



Gluten-free



Vegetarian

Prices in Moroccan Dirham (MAD), taxes included

*The*  
**STARTERS**



**MARSEILLAISE BOUILLABAISSE**

Rock fish, Tiliouine saffron, seasonal vegetables

180 MAD

**COUNTRY STYLE VEGETABLES**  

Tifzouine truffle vinaigrette and black olive confetti

140 MAD

**COLLECTION OF DAKHLA TOMATOES**  

Creamy burrata, piccata with basil and berries

190 MAD

**NIÇOISE TARTLET PISSALADIÈRE**

Hacendado anchovies, olives and basil

170 MAD

**MISO GLAZED OCTOPUS** 

Caliente of chickpeas and red onion pickles

220 MAD

**MEDITERRANEAN BLUEFIN TUNA TARTARE** 

Watermelon and sesame puree

220 MAD

**FRESH SEA BREAM CEVICHE** 

Leche de Tigre, avocado and cucumber

250 MAD

**FRESH BLUE LOBSTER FROM ESSAOUIRA** 

Baby lettuce with truffle oil

500 MAD

**CRUMBLLED CRAB MEAT** 

Grapefruit and tangy yogurt with condiments

280 MAD



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# Main COURSE



## FISH AND SEAFOOD

Grilled or salt-crusted  
130 MAD/100g

## ATLANTIC SEA BASS FILLET

Origami mushroom and chorizo  
380 MAD

## CHICKEN BREAST WITH CEREALS

Sautéed baby vegetables and poultry jus  
300 MAD

## GHARB LAMB FILET WITH MINT SAUCE

Eggplant cushion gratin with Comté cheese  
320 MAD

## BEEF TENDERLOIN WITH PEPPER SAUCE

Gnocchi  
450 MAD

## RISOTTO OF THE BAY

With squid ink  
480 MAD



## SIDE DISHES

Mashed potato 

Basmati rice 

Steamed vegetables  

Lettuce, garlic crouton, and aged vinegar  

Mushroom fricassee with parsley  

Bayaldi vegetables  

80 MAD

*Local*  
**PRODUCTS**



**HARIRA OF FEZ**

Majhoul dates and chebbakia with almonds

160 MAD

**FINE MOROCCAN SH'HIWATES SALADS**  

Mosaic of Tetouan flavors

170 MAD

**SELECTION OF STUFFED BRIOUATES**

Heart of lettuce with Argan oil

220 MAD

**ST REGIS PASTILLA**

With seafood from M'diq

320 MAD

**FISH TAGRA** 

Catch of the day, clams and shrimps tajine

380 MAD

**MEZGUELDI CHICKEN TAJINE** 

With conserved lemon and Mes'lalla olives

300 MAD

**LAMB SHANK FROM GHARB, MROUZIA STYLE** 

Majhoul dates and almonds

320 MAD

**ROAST LAMB SHOULDER FOR 2**

Semolina with cinnamon and almonds

1,500 MAD



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*Chef Salim's*  
**MENUS**



**DISCOVERY MENU**

A selection of signature dishes by our chef Salim Ait Ezzine

850 MAD



**TRADITIONAL MENU**

Silk road discovery experience

850 MAD



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*The*  
**DESSERTS**



**JAOUHARA WITH ALMONDS AND SEASONAL FRUITS**

Light cream flavored with orange blossom

140 MAD

**CONTEMPORARY ORANGE SALAD**

Orange jelly and cinnamon ice cream

120 MAD

**MOROCCAN SWEETS**

Corn de gazelle, briouate, fakkas

150 MAD

**EXOTIC PAVLOVA**

Vanilla mascarpone whipped cream

160 MAD

**2000 FEUILLES**

Madagascar vanilla cream and berries

150 MAD

**EXQUISITE TARTE TATIN**

Caramel ice cream

180 MAD

**RASPBERRY MACAROON**

Ivory and raspberry ganache

180 MAD

**GUANAJA CHOCOLATE FONDANT 70%**

Vanilla ice cream

200 MAD



**CHEESE**

**CHEESE PLATTER**

Homemade raisin bread, dried fruits from Tafilalet and green salad

270 MAD



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