



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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