



The STARTERS



SMOOTH PUMPKIN VELOUTE ✓ ③ 📍
Parmesan Emulsion and Alba Truffle Oil
130 MAD

MISO-GLAZED CAULIFLOWER ✓ ③ 📍 👨‍🍳
In Different textures and flavors
140 MAD

EGG COCOTTE ✓ ③
Potato, Mushroom and Lemon Sabayon
120 MAD

CREAMY BURRATA ✓ 👨‍🍳
Dakhla Heirloom Tomatoes, Red Fruits and Vanilla Oil
230 MAD

SLICE OF MEDITERRANEAN BLUEFIN TUNA ③ 📍 🥬
Niçoise Garnish
190 MAD

SEA BASS CEVICHE ③ 📍 👨‍🍳
Tiger's Leche and Avocado Cream
260 MAD

LOBSTER RAVIOLI 🦞 📍 👨‍🍳
With Spinach and Ricotta, Lobster Sauce
340 MAD

✓ Vegetarian 🥬 Contains Shellfish 🦞 Contains Seafood
③ Gluten Free 📍 Local Origin 👨‍🍳 Signature Dish 🥛 Dairy

All prices in Moroccan Dirhams, service and tax included

Main COURSES



LINE-CAUGHT ATLANTIC SEA BASS FILLET 🌿📍👨
French-Style Peas with Wine Yellow Sauce
320 MAD

GOLDEN SEA BREAM FILLET 📍👨
Val Varaita Gnocchi Cooked With Olives And Tomatoes
290 MAD

SIDI BOUATHMANE'S BABY CHICKEN 🌿📍
Simply Roasted, With Baby Potatoes and Diable Sauce
290 MAD

CONFIT DUCK LEG 🌿📍
Gem Lettuce and New Potatoes
280 MAD

BEEF TANDERLOIN 🌿
Pepper Sauce And Mashed Potatoes
420 MAD

BEEF BLANQUETTE A L'ANCIENNE
Scallions, Mushrooms and Baby Carrots
380 MAD

CREAMY RISOTTO MADE WITH CARNAROLI RICE 🌿👨
Mozzarella di Bufala, Tomato and Basil
280 MAD

Tradition Mashed Potatoes 90 🌿
Basmati Rice 80 🌿
Steamed Green Vegetables 80 🌿✓
Lettuce, Garlic Croûton and Aged Vinegar 80 🌿✓
Mushroom Fricassée with Parsley 110 🌿✓

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Local PRODUCTS



HARIRA OF FEZ

Majhoul Dates and Chabbakia with Almonds
160 MAD

FINE MOROCCAN SH'HIWATES SALADS

Mosaic of Tetouan Flavours

« Eggplant Zaalouk, Pepper M'chouia, M'charmél carrots,
M'aasla Tomato, fresh tomato with peppers and cumin »

170 MAD

SELECTION OF STUFFED BRIOUATES

Filo Dough Stuffed with :

« Shrimps with Charmoula, Cheese and Spinach, Seasonal Vegetables,
Chicken with Almonds, Ground Meat »

220 MAD

GRANDMA'S CHICKEN PASTILLA

Al Hoceima Almonds with a Sweet Flavor

190 MAD

FISH TAGRA

Fish Tagine of The Day, Potato, Pepper and Tomato

290 MAD

MEZGUELDI CHICKEN TAGINE

Preserved Lemon and Mes'lalla olives

290 MAD

LAMB SHANK MROUZIA STYLE

Caramelised Prunes and Crunchy Almonds

330 MAD

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Menus From *Chef Salim Ait Ezzine*



DISCOVERY MENU 880MAD

When The Oceans Meet

COLLECTION OF DAKHLA HEIRLOOM TOMATOES
Creamy Burrata, Piccata with Basil and Red Fruits

MEDITERRANEAN SEA BASS
Creamy Risotto made with Arborio Rice and Asparagus

CHICKEN AIGUILLETTE
Seasonal Vegetables and Jus Tranché

2000 FEUILLES
Mango & Basil



TRADITIONAL MENU 880MAD

The Silk Road Experience

SELECTION OF STUFFED BRIOUATES
Stuffed Filo Dough

SH'HIWATES OF FINE MOROCCAN SALADS
Mosaic of Tetouan Flavours

CHICKEN TAGINE MEZGUELDI
With Preserved Lemon and Mes'lalla Olives

FISH TAGRA
Fish Tagine Of The Day

JAOUHARA WITH ALMONDS AND DRIED FRUIT
Light Cream Flavored with Orange Blossom

Vegetarian Contains Shellfish Contains Seafood
 Gluten Free Local Origin Signature Dish Dairy


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The
DESSERTS



JAOUHARA WITH ALMOND AND SEASONAL FRUITS 
Light Cream Flavored With Orange Blossom
110 MAD

MOROCCAN SWEETS 
Gazelle Horns, Briouate, Fakkass
130 MAD

FINGER CACAHUETE 
Jivara Ganache and Salted caramel
130 MAD

MILLE-FEUILLE 
Mango and Basil
120 MAD

EXQUISITE HIVE 
White Chocolate, Apricot and Honey with Thyme
150 MAD

RED FRUITS PAVLOVA 
Light Vanilla Cream, Raspberry Sorbet
100 MAD

FONDANT CHOCOLAT GUANAJA 70% 
Vanilla Ice Cream of Madagascar
150 MAD

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