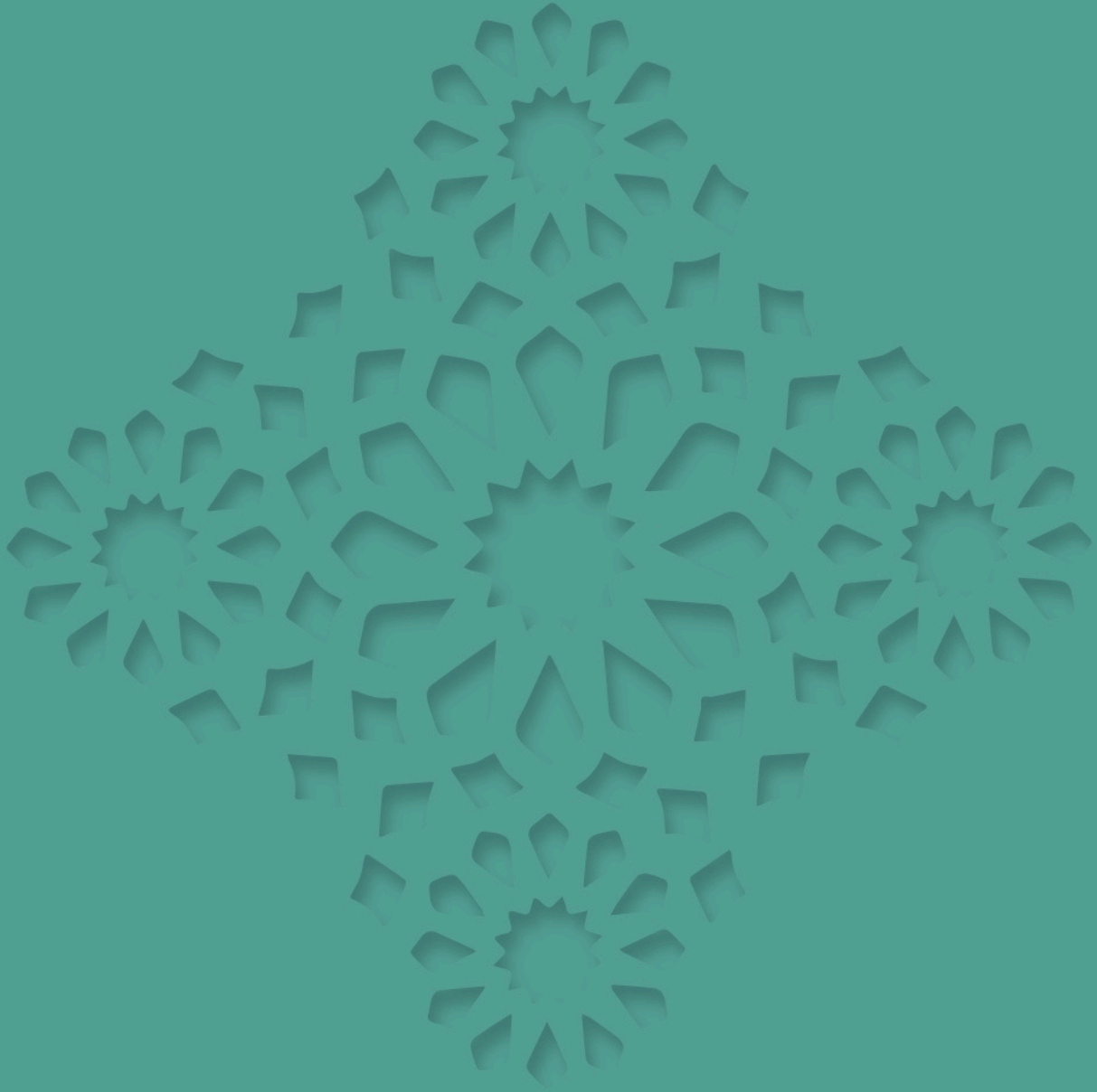






Catch OF THE DAY



CATCH OF THE DAY

Grilled or gently oven-baked (100g)

110

To START



OYSTERS OF DAKHLA

Served with rye bread, butter, lemon and shallot vinegar

6	12	24
PIECES	PIECES	PIECES
220	430	830



To START



CRUNCHY VEGETABLE TARTARE

With fresh herbs and Dijon mustard vinaigrette

130

HEIRLOOM TOMATO SALAD WITH BURRATA

Basil vinaigrette and olive oil

210

HOMEMADE FOIE GRAS TERRINE

Chutney and toasted brioche

320

SCALLOPS WITH CITRUS, AVOCADO

& LIME EMULSION

*A perfect blend of sweet scallops, citrus fruits and creamy avocado
enhanced with a lime emulsion*

360

INFUSED CARROT GAZPACHO

& ROASTED SHRIMPS

Avocado mousseline and verbena oil

230

BLUEFIN TUNA TARTARE SALAD

Citrus, Granny Smith apple, Wakame and Yuzu sesame vinaigrette

260

MARSEILLAISE FISH SOUP

Rockfish with Tiliouine saffron and seasonal vegetable mix

210

NERO DI MARE RAVIOLI

Seafood and shellfish foam

290



Main COURSES



LINE-CAUGHT SEA BASS

Wild mushroom fricassée and spinach velouté

360

PAN-SEARED ROYAL SEA BREAM

Creamy saffron M'hamssa risotto, crunchy green asparagus and clarified butter jus

320

ROASTED SIDI BOUATMANE CHICKEN

Fresh thyme jus, sautéed baby potatoes and seasonal vegetables

245

BEEF ROSSINI

*Pan-seared foie gras, beef jus reduced with black truffles
and truffle-infused celery root purée*

550

LAMB SHOULDER MBAKHAR

COOKED FOR 24 HOURS (FOR 2)

Wasabi mousseline potato and spring vegetables

650

RISOTTO OF TAMUDA BAY

Fish and seafood

380

SIDE DISHES



TRADITIONAL POTATO PURÉE

60

BASMATI RICE

60

STEAMED VEGETABLES

60

MUSHROOM FRICASSÉE WITH PARSLEY

80

Prices are shown in Moroccan dirhams (MAD), all taxes included.



Moroccan DELICACIES



FASSI HARIRA

Majhoul dates, egg and Chabbakia with almonds

120

MOROCCAN SALAD SYMPHONY

TETOUAN FLAVORS ON A PLATE

Zaalouk of eggplant caviar, grilled tri-colored pepper, cinnamon-kissed tomato M'assla, refreshing traditional Moroccan salad, pumpkin and Majhoul dates

150

SELECTION OF BRIOUATTES

Spinach & cheese, chicken, lamb, shrimp

190

VEGETABLE TAJINE WITH ARGAN OIL

Seasonal vegetables and Argan oil

130

TRADITIONAL CHICKEN PASTILLA

With naturally sweetened almonds, harvested from the Atlas Mountains

190

FISH TAJINE OF THE NORTH

Fish of the day with capsicum, olives, tomatoes and potatoes

275

CHICKEN TAJINE WITH LEMON CONFIT & SAFFRON PISTILS

Slow-cooked chicken with preserved lemon and olives

220

LAMB TAGINE WITH ARTICHOKES AND GREEN PEAS

Slow-cooked in Moroccan spices, tender and aromatic

335



Chef Jaouad's Menu

ART OF INTERNATIONAL CUISINE



HOMEMADE FOIE GRAS TERRINE

Chutney and toasted brioche

PAN-SEARED ROYAL SEA BREAM

Creamy saffron risotto, crunchy green asparagus and clarified butter jus

BEEF ROSSINI

*Pan-seared foie gras, beef jus reduced with black truffles
and truffle-infused celery root purée*

RASPBERRY INSPIRATION

Burst of sweetness

1 200

Chef Jaouad's Menu

MOROCCAN FLAVORS



SELECTION OF BRIOUATTES

Spinach & cheese, chicken, lamb, shrimp

MOROCCAN SALAD SYMPHONY

TETOUAN FLAVORS ON A PLATE

*Zaalouk of eggplant caviar, grilled tri-colored pepper,
and refreshing traditional Moroccan salad*

CHICKEN TAJINE WITH LEMON CONFIT & SAFFRON PISTILS

Slow-cooked chicken with preserved lemon and olives

FISH TAJINE OF THE NORTH

Fish with three peppers, olives, tomatoes and potatoes

JAOUHARA WITH ALMONDS & DRIED FRUIT

Light cream flavored with orange blossom

850

Prices are shown in Moroccan dirhams (MAD), all taxes included.



family
traditions



STARTERS

VEGGIE SOUP

Seasonal vegetables

120

VEGETABLE SALAD

Tomato and cucumber

120

MAIN COURSES

EXQUISITE PENNE

With tomato sauce or butter

110

FISH FILLET OF THE DAY

Rice and vegetable bouquet

150

CHICKEN NUGGETS

With homemade French fries

130

ON THE GO

HAM & CHEESE SANDWICH

With homemade French fries or fresh fruits

120

HAMBURGER OR CHEESEBURGER

With homemade French fries

150

DESSERTS

FRUIT SALAD

Seasonal fruit

80

ALL CHOCOLATE VANILLA ICE

CREAM

90

SORBET OR ICE CREAM (2 SCOOPS)

Red fruits, chocolate, or vanilla

100



Refined DESSERTS



JAOUHARA WITH ALMONDS & DRIED FRUIT

Light cream flavored with orange blossom

120

RASPBERRY INSPIRATION, BURST OF SWEETNESS

120

EXOTIC PARFAIT WITH NORTHERN FLAVOURS

120

BAY MYSTERY, PAVLOVA WITH BLACK FRUITS

120

GUANAJA CHOCOLATE FONDANT 70% VANILLA ICE CREAM

120

FRUITS OF THE SEASON SYMPHONY

120

SELECTION OF MOROCCAN SWEETS

120

SELECTION OF ICE CREAMS AND SORBETS (3 SCOOPS)

Vanilla, chocolate, coffee, strawberry, raspberry, lemon, mango, cherry yogurt

120





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