





The
STARTERS



SMOOTH PUMPKIN VELOUTE   
Parmesan Emulsion and Alba Truffle Oil
130 MAD

MISO-GLAZED CAULIFLOWER    
In Different textures and flavors
140 MAD

EGG COCOTTE  
Potato, Mushroom and Lemon Sabayon
120 MAD

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

SLICE OF MEDITERRANEAN BLUEFIN TUNA   
Niçoise Garnish
190 MAD

SEA BASS CEVICHE   
Tiger's Leche and Avocado Cream
260 MAD

LOBSTER RAVIOLI   
With Spinach and Ricotta, Lobster Sauce
340 MAD

 Vegetarian  Contains Shellfish  Contains Seafood
 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 🌿👨🍳

👨🍳 Vegetarian 🌿 Contains Shellfish 🐟 Contains Seafood
🌿 Gluten Free 📍 Local Origin 👨🍳 Signature Dish 🥛 Dairy

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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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🍷 Gluten Free 📍 Local Origin 🍷 Signature Dish 🥛 Dairy

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Menus From *Chef Salim Ait Ezzine*



DISCOVERY MENU 880MAD

When The Oceans Meet 🍳

COLLECTION OF DAKHLA HEIRLOOM TOMATOES 🌱📍🍳
Creamy Burrata, Piccatta 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

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🌱 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

✓ Vegetarian 🥞 Contains Shellfish 🐟 Contains Seafood
 🌾 Gluten Free 📍 Local Origin 👨🍳 Signature Dish 🥛 Dairy

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