





Catch OF THE DAY



DAKHLA'S OYSTERS

Served with rye bread, butter, lemon and shallot vinegar

PLAIN

6 PIECES	12 PIECES	24 PIECES
260	520	1,040

MARINATED

6 PIECES	12 PIECES	24 PIECES
240	480	960



SEAFOOD TRAY

FOR 2

1 crab meat

12 oysters

8 prawns

1 lobster

clams

Scallops carpaccio

1,400



FISH OF THE DAY

CATCH OF THE DAY

Grilled or salt-crusted

130 / 100G

MARSEILLAISE BOUILLABAISSE

Rock fish, Tiliouine saffron, seasonal vegetables

280



All prices in Moroccan Dirhams, service and tax included

The
STARTERS



PRESSED VEGETABLES MILLE-FEUILLE   

Tifzouine truffle vinaigrette and black olive confetti

130

COLLECTION OF DAKHLA TOMATOES   

Creamy Burrata, Piccata with basil, vanilla and berries

290

LACQUERED OCTOPUS  

With aged balsamic vinegar Beans, tomato confit and rocket

240

MEDITERRANEAN TUNA TARTARE  

Tomato and basil condiments

190

SEA BREAM CEVICHE   

Celery salt, avocado and cucumber

280

LOBSTER RAVIOLI WITH TOMATO   

Fresh ginger, coriander and Tom Yum emulsion

380

CONFIT DUCK LEG 

Gem lettuce and new potatoes

290

Main
COURSES



ATLANTIC SEA BASS FILLET   

Variations of celery root

360

FILLET OF SEA BREAM    

Braised endive with orange and Maltaise sauce

320

CHICKEN BREAST FROM SIDI BOUATHMANE 

Seared chicken breast stuffed with truffle»

330

PARMENTIER OF GHARB LAMB SHOULDER 

Shallot confit and parsley lamb juice

330

ROASTED BEEF TENDERLOIN

Pepper sauce and potato gnocchi

450

BEEF TENDERLOIN COOKED 36 HOURS  

Mousseline of Wasabi potato and spring vegetables

310

RISOTTO OF THE M'DIQ BAY  

With squid ink, fish and seafood

420



SIDE DISHES

Traditional Potato puree  90

Basmati rice  90

Steamed vegetables   100

Lettuce, garlic crouton, and aged vinegar   70

Mushroom fricassée with parsley   100

Bayaldi vegetables   110

Local
PRODUCTS



HARIRA OF FEZ  

Majhoul dates, egg and chebbakia with almonds

180

FINE MOROCCAN SH'HIWATES SALADS    

Mosaic of Tetouan flavors

«Zaalouk of eggplant, M'chouia of peppers, M'charmél carrots, M'assla tomato
fresh tomato and cucumber»

220

SELECTION OF STUFFED BRIOUATES   

Gem lettuce with Argan oil

Filo pastry stuffed with: fish and seafood, spinach cheese, seasonal vegetables, chicken with
almonds, minced meat

290

ST REGIS PASTILLA  

With seafood from M'diq

350

GRANDMA'S CHICKEN PASTILLA 

Al Hoceima almonds with sweet flavor

190

FISH TAGRA   

Tajine of fish, clams and prawns

380

MEZGUELDI CHICKEN TAJINE 

Preserved lemon and Mes'lalla olives

300

LAMB SHANK FROM GHARB, MROUZIA STYLE  

Caramelised prunes and crunchy almonds

350

Menus

FROM THE CHEF



DISCOVERY MENU

When the oceans meet

COLLECTION OF DAKHLA TOMATOES

Creamy Burrata, Piccata with basil, vanilla and berries

MEDITERRANEAN SEA BASS

Creamy risotto made with Acquerello rice and asparagus

CHICKEN AIGUILLETTE

Seared breast stuffed with truffle

SAINT HONORÉ MILLEFEUILLE

Vanilla diplomate Cream

1,200



TRADITIONAL MENU

The Silk Road Experience

SELECTION OF STUFFED BRIOUATES

Gem lettuce with Souss Argan oil

SH'HIWATES OF FINE MOROCCAN SALADS

Mosaic of Tetouan flavours

CHICKEN TAGINE MEZGUELDI

With preserved lemon and Mes'lalla olives

FISH TAGRA

Tajine of fish, clams and prawns

JAOUHARA WITH ALMONDS AND DRIED FRUIT

Light cream flavored with orange blossom

1,200

The
DESSERTS



JAOUHARA WITH ALMONDS AND DRIED FRUITS 

Light cream flavored with orange blossom

140

MOROCCAN SWEETS 

Corn de gazelle, briouate, fakkas

170

EXOTIC ROYAL EGG

White chocolate mousse and passion fruit

200

SAINT HONORE MILLE-FEUILLE

Vanilla diplomate Cream

160

EXQUISITE LEMON TART

Yuzu cream and Kalamansi mousse

200

CHOCOLATE SPHERE

Ivory and caramel ganache

200

GUANAJA CHOCOLATE FONDANT 70%

Berries and Vanilla ice cream

200

