



***Starters***

*85 mad*

**To share :**

**A selection of Seasonal Moroccan Salads served warm**

**Assortiment de salades Marocaines**

**&**

**A selection of briouattes**

**Assortiment de briouattes**


**(filo pastry, wrapped around chicken , beef, vegetarian or shimps)**


**Vegetarian soup**

**Club sandwich**

**(cheese or tune served with lettuse, tomatoes, cucumber)**

**Tuna salad**





***Main course***

*150 mad*

**Lamb tagine with fresh vegetables slowly cooked**

**Tagine d'agneau aux légumes de saison**

**Beef tagine with sweet prunes**

**Tagine de bœuf aux pruneaux**

**Chicken tagine with lemon and olives**

**Tagine de poulet au citron et olives**

**Spiced vegetable tagine (Market choice fresh vegetables)**

**Tagine aux légumes fraîches de la saison**

**Lamb Tangia cooked slowly all day in a terracotta vase**

**Tangia d'agneau cuite toute la journée dans un vase  
de terre cuite**

**Couscous with beef or chicken**


**Couscous poulet ou viande**




**Vegetarian couscous**

**Couscous végétarien**

**Turkey fillets with saffron and herbs**

**Fillets de dinde aux herbes safran**





***Dessert***

***60 mad***

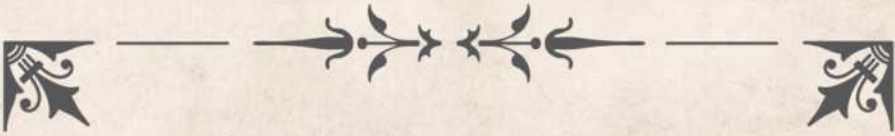
**Fruit salad in orange juice**  
**Salade de fruit dans du jus d'orange**

**Orange with cinnamon**  
**Orange à la canelle**

**Caramel cream**  
**Creme caramel**

**Menth Tee with moroccan pastries**  
**(freshly baked in house)**  
**The á la menthe et gateaux marocains**





***Diner set menu***

*410 mad*

**Harira Marrakechia – vegetarian soup**


**Chicken Pastilla**

**Assortment of Moroccan Salads**

**&**

**Briwates**

*(filo pastry wrapped around chicken, beef or shrimps)*



**Lamb Tajine with Figs, Prunes and Walnuts**

**or**

**Chicken Tajine with Lemon and Olives**

**or**

**Fish Tajine with Sweet Peppers and Tomatoes**

**or**

**Royal lamb Couscous with Vegetables**

**Johara**

*(cream pastilla with almonds and caramel)*

**Moroccan pastries served with mint tea or coffee**

