

**BLIND
TIGER**

BLIND TIGER

THE RITZ- CARLTON RABAT,
DAR ES SALAM

BLIND TIGER

THE RITZ- CARLTON RABAT,
DAR ES SALAM

*Où la sophistication des années folles vit dans chaque gorgée.
Where the roaring twenties' sophistication lives on in every sip.*

Tous les prix sont en dirhams marocains | All prices are in Moroccan Dirhams



*Our website
Notre site web*

BLIND TIGER

ZINO ROBUSTO 4

500

Light to medium-bodied | Approx. 40 minutes Well-suited for Cognac VS, sparkling water, or an espresso.

ZINO SHORT TORPEDO

500

Medium-bodied | Approx. 30 minutes Pairs beautifully with bourbon, dark rum, black tea, or a double espresso.

Petits Plats | Light Snacks

Chef's Spread Selection | Signatures du Chef (Se, Mo, A) 190
Spiced harissa hummous, octopus with bold aromatics, chili con carne
Hummous à la harissa, poulpe aux notes épicées, chili con carne

Gougère (D, G, E, F) 240
Au vieux Comté & caviar Oscière Aged Comté cheese gougère with Oscière caviar

Dynamite Shrimps (S, G, E) 180
Crevettes croustillantes et sauce épicée Crispy shrimps with spicy sauce

Winter Barbajuan | Barbajune d'Hiver (D, G, E) 140
Artichauts et épinards Artichokes and spinach

Crispy Cigar | Cigare Croustillant (G, D) 230
Cream cheese parfumé à la truffe noire Truffle cream cheese

Mini Sliders Duo | Duo de Mini Sliders (G, D, E, Se) 240
Deux mini burgers gourmets Duo of gourmet mini burgers

Mini lobster roll (S, G, D, E, M, Se) 280
Morceaux de homard, mayonnaise citronnée et pain brioché Mini lobster roll with lemon mayo in brioche bread

Si vous avez des préoccupations concernant les allergies alimentaires, veuillez en informer votre serveur avant de commander.
La consommation de viandes, volailles, fruits de mer, crustacés ou œufs crus ou insuffisamment cuits peut augmenter votre risque de maladies d'origine alimentaire.

In case you have any concerns regarding food allergies, please inform your server before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergènes | Allergens:

- (V) Végétarien, (N) Contient des noix, (S) Contient des crustacés, (SE) Sésame, (M) Moutarde, (G) Contient du gluten,
(D) Contient des produits laitiers, (E) Œuf, (A) Céleri

- (V) Vegetarian, (N) Contains nuts, (S) Contains shellfish, (SE) Sesame, (M) Mustard, (G) Contains gluten, (D) Contains dairy, (E) Egg,
(A) Contains alcohol

Plaisirs Sucrés | Sweet Tooth

Chouquette Farcie (D, G, E) 170
Crèmeux vanille Bourbon et sauce chocolat noir
Bourbon vanilla cream and dark chocolate sauce

Orangettes (N, D, Soy) 120
Au chocolat Guanaja 70 %
With 70% Guanaja chocolate

Si vous avez des préoccupations concernant les allergies alimentaires, veuillez en informer votre serveur avant de commander. La consommation de viandes, volailles, fruits de mer, crustacés ou œufs crus ou insuffisamment cuits peut augmenter votre risque de maladies d'origine alimentaire.

In case you have any concerns regarding food allergies, please inform your server before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergènes | Allergens:
- (V) Végétarien, (N) Contient des noix, (S) Contient des crustacés, (SE) Sésame, (M) Moutarde, (G) Contient du gluten, (D) Contient des produits laitiers, (E) Œuf, (A) Céleri
- (V) Vegetarian, (N) Contains nuts, (S) Contains shellfish, (SE) Sesame, (M) Mustard, (G) Contains gluten, (D) Contains dairy, (E) Egg, (A) Contains alcohol

DAVIDOFF LATE HOUR CHURCHILL

1500
Medium to full-bodied | Approx. 90 minutes
Harmonizes well with Scotch whisky, bourbon, an Americano, or strong black tea.

DAVIDOFF LATE HOUR ROBUSTO

1300
Medium to full-bodied | Approx. 60 minutes
Excellent when paired with XO Cognac, spiced rum, or sparkling water with lime.

DAVIDOFF GRAND CRU N 3 CELLO

900
Medium-bodied | Approx. 45 minutes
Best enjoyed with Chardonnay or bourbon whiskey, as well as an iced latte or mineral water.

CONNECTICUT CAMACHO TORO CELLO

330

Light to medium-bodied | Approx. 55 minutes
Enjoy with a gin and tonic, Chardonnay, green tea, or a cappuccino.

DAVIDOFF WSC PETIT CORONA CELLO N 5

130

Medium-bodied | Approx. 30 minutes
Ideal with aged rum, whiskey, or iced black tea.

CONNECTICUT 6 CELLO

100

Light to medium-bodied | Approx. 50 minutes
Perfect with light rum or gin, paired with green tea or lemon water.

Boissons | Beverages

TEQUILA

Patrón Añejo	400
Jose Cuervo Silver	160
Jose Cuervo Gold	190
Camino Real Silver	160
San José Silver 70 cl	120
Don Julio 1942	1000
Don Julio Anejo	450

RHUM

Bacardi Carta Blanca	120
Zacapa Cent 23	300

COGNAC

Remy Martin Vsop	220
Remy Martin XO	950
Martell XO	500
Hennessy XO	500
Cognac Hennessy	120
Armagnac Sempe VS	120

GIN

Beefeater	100
Bombay Sapphire	160
Tanqueray	120
Hendrick's	160
Gordon Pink	130
Monkey 47	180

WHISKEY

SCOTTISH WHISKIES | WHISKEY D'ÉCOSSE

BLENDED SCOTCH

Ballantine's Finest	110
Ballantine's 7 ans American Barell	120
Chivas Regal 12 ans 75 cl	150
Chivas Regal Extra 13 ans Bourbon	150
Chivas Regal XV 15 ans	200
Chivas Regal 18 ans	250
Chivas Regal Ultis	500
Chivas Regal 25 ans	1000
Royal Salute 21 ans 70 cl	600
J.B.	100
Dimple	180
Old Par	200

SINGLE MALT SCOTCH

The Glenlivet Founder's Reserve 70 cl	120
The Glenlivet 12 ans	150
The Glenlivet 15 ans	200
The Glenlivet 18 ans	250
Glenfiddich 15 ans	200
Glenfiddich 12 ans	280
Glenmorangie Original - 10 ans	180
Glenmorangie Lasanta - 12 ans	250
Glenmorangie Nectar D'Or - 12 ans	450
Glenmorangie Signet Box	650
Monkey Shoulder	150
Singleton - 12 ans	150

JOHNNY WALKER

J.W. Blue Label King Georges	1500
J.W. Blue Label	800
J.W. 18 years	350
J.W. Gold Label Reserve	200
J.W. Green Label	200
J.W. Double Black	190
J.W. Black Label	120
J.W. Red Label	100

CIGAR
SELECTION

DAVIDOFF SHORT PEPECTO CELLO 4

1050

Light to medium-bodied | Approx. 35 minutes
Pairs beautifully with single malt whisky, aged rum, and black tea.

DAVIDOFF ANIVERSARIO N 3

1500

Light to medium-bodied | Approx. 60 minutes
A perfect match for brut champagne, pinot noir, or jasmine tea.

DAVIDOFF GRAND CRU N 5 CELLO

700

Medium-bodied | Approx. 20 minutes
Pairs well with dark rum, an espresso martini, or a double espresso.

SOFT DRINKS

Coca-cola	60
Coca-cola zero	60
Sprite	60
Swiss mountain classic tonic water	80
Red Bull	80
Sidi Ali 75 cl	80
Sidi Ali 50 cl	60
Acqua Panna 75 cl	90
San Pellegrino 75 cl	90
Perrier 33 cl	60
Oulmes 75 cl	80
Oulmes 33 cl	60

COFFEE & TEA

Teas & Herbal Teas	90
Traditional Moroccan Tea	110
Espresso	80
Double Espresso	90
Americano	90
Café Latte	100
Cappuccino	100

Mocktails

Zaër Lemonade	120
Citronade maison Homemade lemonade	
Oriental Blossom	120
Thé glacé aux épices d’Orient Oriental spiced ice tea	
Flower smoothie	120
Smoothie aux fruits rouges Red berries smoothie	
Maamora	120
Cocktail detox de saison Seasonal detox cocktail	
Swing	120
Pamplemousse, tonic et Eucalyptus Grapfruits, tonic and Eucalyptus	

APERITIF

Ricard	90
Pastis 51	90
Malibu	95
Amaretto Disaronno	120
Grand Marnier	150
Jagermeister	100
Kalhua	90
Baileys	110
Sambuca Luxardo	90
Kawar Arak	90
Campari	160
Fernet-Branca	90
Martini Rosso	100
Martini Blanco	100
Martini Dry	100
Get 27	90

BEER

Casablanca	100
Heineken 25 cl	100
Corona	100
Leffe Brune	100
Leffe blonde	100
Budweiser	100

IRISH WHISKEYS

Jameson 100

JAPANESE WHISKEYS

Yamazakura 180
Togouchi 9 ans 290
Togouchi 180

AMERICAN WHISKEYS

Jack Daniel's 120
Jack Daniel's Gentleman Jack by Jack Daniel's 75 cl 150

VODKA

Absolut Elyx 140
Absolut Original 120
Belvedere Lake 210
Grey Goose 180
Ciroc 160
Ketel One 100

Cocktails

Speakeasy Cocktails

Mint Julip 160
Bourbon, menthe fraîche, sirop de canne | Bourbon, fresh mint leaves, syrup
South Side 180
Gin, menthe fraîche, agrumes | Gin, fresh mint leaves, citrus
Gin Rickey 160
Gin, citron vert, soda | Gin, lime juice, soda
Between the Sheets 180
Cognac, triple sec, rhum, jus de citron jaune frais
Cognac, triple sec, rum, fresh lemon juice
French 75 190
Gin, champagne, jus de citron jaune | Gin, champagne, lemon juice

Signature Cocktails

The Blind Tiger 180
Bourbon Sour au citron confit | Preserved lemon Sour Bourbon
Tamazirt Fig Martini 180
Dry Martini aromatisé à la figue | Fig flavoured Dry Martini
Sahara Ginger 170
Rhum épicé et gingembre frais | Spiced Rum and fresh ginger
La Rose Royale 280
Champagne et coulis de fruits rouges | Champagne with red berries coulis

All cocktails are hand-crafted using freshly squeezed juices