



## 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

Shellfish
 Fish
 Molluscs
 Gluten
 Eggs
 Dairy
 Nuts
 Sesame
 Bulbous vegetables  
 Celery
 Mustard
 Soy sauce
 Exotic fruit
 Vegetarian
 Vegan
 Local Product

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



# 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 LOBSTER*

*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

 Shellfish  Fish  Molluscs  Gluten  Eggs  Dairy  Nuts  Sesame  Bulbous vegetables  
 Celery  Mustard  Soy sauce  Exotic fruit  Vegetarian  Vegan  Local Product

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## Main COURSES



### LINE-CAUGHT SEA BASS

*Wild mushroom fricassée and spinach*

360

### PAN-SEARED ROYAL SEA BREAM

*Creamy saffron M'hamssa risotto, vegetable spheres, 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

 Shellfish  Fish  Molluscs  Gluten  Eggs  Dairy  Nuts  Sesame  Bulbous vegetables  
 Celery  Mustard  Soy sauce  Exotic fruit  Vegetarian  Vegan  Local Product

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## 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 TAJINE WITH ARTICHOKE & GREEN PEAS

*Slow-cooked in Moroccan spices, tender and aromatic*

335

 Shellfish  Fish  Molluscs  Gluten  Eggs  Dairy  Nuts  Sesame  Bulbous vegetables  
 Celery  Mustard  Soy sauce  Exotic fruit  Vegetarian  Vegan  Local Product

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## Chef Jaouad Boulaayat's Menu

### ART OF INTERNATIONAL CUISINE



#### HOMEMADE FOIE GRAS TERRINE 🌿🐔🥛

*Chutney and toasted brioche*

#### PAN-SEARED ROYAL SEA BREAM 🌿🐟🥛🥔🍄

*Creamy saffron M'hamssa risotto, vegetable spheres, 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*

I 200

## Chef Jaouad Boulaayat'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

🐟 Shellfish 🐟 Fish 🍷 Molluscs 🌿 Gluten 🍷 Eggs 🥛 Dairy 🥔 Nuts 🌿 Sesame 🍄 Bulbous vegetables  
🥔 Celery 🥛 Mustard 🍷 Soy sauce 🌿 Exotic fruit 🍷 Vegetarian 🍷 Vegan 🍷 Local Product

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# family traditions



## STARTERS

**VEGGIE SOUP**    
*Seasonal vegetables*  
 120

**VEGETABLE SALAD**    
*Tomato and cucumber*  
 120

## ON THE GO

**HAM & CHEESE SANDWICH**     
*With homemade French fries or fresh fruits*  
 120

**HAMBURGER OR CHEESEBURGER**     
*With homemade French fries*  
 150

## 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

















## DESSERTS

**FRUIT SALAD**    
*Seasonal fruit*  
 80

**ALL CHOCOLATE VANILLA ICE CREAM**      
 90

**SORBET OR ICE CREAM (2 SCOOPS)**      
*Red fruits, chocolate, or vanilla*  
 100



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## 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 (3 SCOOPS)

120

SELECTION OF SORBETS (3 SCOOPS)

120

Shellfish Fish Molluscs Gluten Eggs Dairy Nuts Sesame Bulbous vegetables  
 Celery Mustard Soy sauce Exotic fruit Vegetarian Vegan Local Product

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