

STARTERS

TRADITIONAL HARIRA SOUP 	75
<i>a zesty, fragrant tomato-based soup with chickpeas and lentils</i>	
BRIOUATES	130
<i>a selection of five crispy Moroccan filo pastries stuffed with a variety of ingredients such as vegetables, chicken, cheese, and beef</i>	
MOROCCAN SALADS 	90
<i>a selection of five different moroccan salads with seasonal vegetables</i>	
CREAMY PARMESAN MOUSSE 	120
<i>drizzled with truffle oil and served with poached egg</i>	
HUMMUS 	110
<i>served with sweet potato fries</i>	
QUINOA SALAD 	145
<i>avocado and quinoa salad with an argan oil vinaigrette</i>	

MENU

16TH CENTURY LITERARY CAFE & RESTAURANT
DAR CHERIFA

MAIN COURSE

BERBER TAJINE 	150	CHICKEN PASTILLA	200
<i>slow cooked vegetables in argan oil</i>		<i>sweet-savoury chicken stuffing is enveloped in a thin, crispy filo pastry called "warqa"</i>	
BEEF TAJINE	230	FISH PASTILLA	230
<i>slow cooked beef with a choice of dried apricots and sesame or dried prunes and almonds *served with a side of rosemary infused couscous and sauteed vegetables</i>		<i>seafood stuffing is enveloped in a thin, crispy pastry called "warqa"</i>	
LAMB TAJINE	230	M'ROUZIA LAMB SHANK	250
<i>slow cooked lamb with a choice of figs and walnuts or caramelized onions *served with a side of rosemary infused couscous and sauted vegetables</i>		<i>prepared with argan oil-infused sweet paste, served with figs and nuts.</i>	

DESSERTS

MOROCCAN PASTRIES	90
<i>a selection of traditional pastries</i>	
SAIKOUK	80
<i>sweetened semolina in buttermilk infuses in orange blossom served with Amlou (argan butter)</i>	
JAWHARA	90
<i>Moroccan pastry with orange blossom infused creme anglaise served with seasonal fruits and almonds</i>	
TARTE TATIN	120
<i>upside-down tarte with apples and moroccan cinnamon</i>	
EGGPLANT CRUMBLE	100
<i>honey glazed eggplant crumble served with lemon mousse sorbet</i>	

THE CLASSICS

CAMEL KEFTA TAJINE	180
<i>ground camel meatballs in homemade tomato sauce with eggs *served with a side of rosemary infused couscous and sauteed vegetables</i>	
COUSCOUS 	150
<i>steamed semolina, served with vegetables / add a choice of Chicken (+20) or Beef (+40) (you can also substitute Semolina with Barley)</i>	
CHICKEN TAJINE	180
<i>slow cooked chicken with preserved lemon and olives *served with a side of rosemary infused couscous and sauteed vegetables</i>	
SEFFA 	150
<i>steamed and sweetened vermicelli infused in orange blossom water garnished with cinnamon & fried almonds. Add Chicken (+30)</i>	

ALL OF OUR FOOD IS PREPARED ON SITE USING NATURAL AND ORGANIC PRODUCE.



vegetarian



vegan



@darcherifaofficial

www.marrakech-riads.com