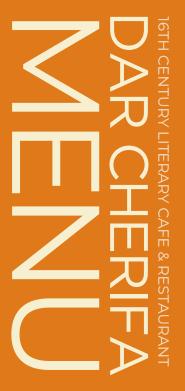
STARTERS

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



MAIN COURSE

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

DESSERTS

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

THE CLASSICS

ground camel meatballs in homemade tomato sauce with eggs *served with a side of rosemary infused couscous and sauteed vegetables	100
COUSCOUS (steamed semolina, served with vegetables / add a choice of Chicken (+ 20) or Beef (+ 40) (you can also substitute Semolina with Barley)	150
CHICKEN TAJINE slow cooked chicken with preserved lemon and olives *served with a side of rosemary infused couscous and sauteed vegetables	180
SEFFA (steamed and sweetened vermicelli infused in orange blossom water garnished with cinnamon & fried almonds. Add Chicken (+30)	150

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





