



Table d'hôte – Special Moroccan Menu

Soup de Harira

Moroccan spicy soup with lentils, chickpeas, noodles and egg

Assortiment de Briouattes

Crispy filo pastries with assorted fillings

Pastilla au Poulet aux Olives et Champignons

Chicken pastilla with olives and mushrooms

Assortiment de Salades Marocaine

A selection of tasty vegetable dishes served in small tagines



Tagine de Poulet au Citron et Olives

Tagine with chicken, lemon and olives

Tagine de Boeuf aux Pruneaux

Tagine with beef and prunes

Tagine de Dinde avec Légumes de Saison

Tagine with turkey and vegetables of the season

Tagine du Berbere avec de Poulet ou du Boeuf

Berber tagine with chicken or beef

Fez Tagine de Poulet aux Poivrons et Oignons

Fez chicken tagine with peppers and onions

Couscous avec du Boeuf ou de Poulet et Légumes

Couscous with beef or chicken and vegetables



Fruits de la Saison

Fruit of the season

Pastilla au Lait et aux Amandes

Sweet pastilla with milk and almonds

Orange à la Cannelle

Orange with cinnamon



Thé à la menthe ou café

Mint tea or coffee

250 dirhams per person

Locally sourced fresh ingredients | Allow 45 minutes for preparation | Served daily from 7.30 PM to 10.30 PM