

À la Carte Dinner

Needs to be ordered in the morning or at lunch time

STARTERS - MAD 130

Pick any 4 Moroccan salads made of locally-grown vegetables spiced and cooked the Moroccan way :

Tchktchouka (cooked green & red peppers in tomato sauce)

Hummus

Zaalouk (spiced eggplant)

Potatoes with onions & eggs

Maaticha maasla (sweet & sour caramelized tomatoes)

Carrots & zucchinis in a chermoula sauce with sesame seeds

Chickpeas & onions

Hot & spicy merguez sausages

Traditional "Harira" Soup (tomatoes, chickpeas, lentils, noodles, meat & eggs)

Fresh vegetable soup

Green pea or pumpkin velouté

Vegetarian pastilla (Moroccan baked filo dough stuffed with slightly spicy julienned vegetables)

Farm-raised pigeon pastilla (sweet & sour)

Fish pastilla with chinese noodles, a hint of spices & seafood

Pink rock shrimp cocktail & avocado with orange supremes

Vegetable or cheese briouats & cigars (baked filo dough samousa-like stuffed triangles)

Specialty Recipe:

Sliced veal liver in cumin & lemon sauce

MAIN COURSES + SIDE DISH - MAD 250

Meat

Sweet & sour beef or lamb tagine stew with a prune & caramelized sweet onion sauce

Tangia Marrakchia (beef stew slow-cooked for 12 Hours in a clay cookware with preserved lemon & cumin) - 2 pax

Lightly spicy berber meatballs tagine in tomato sauce and eggs on top

Beef tenderloin in green peppercorn or mushroom sauce

Royal couscous (Lamb chops, merguez sausages, kefta (minced beef meat), chicken skewer grilled)

Poultry

- Tagine stew of farm-raised chicken, lemon & Marrakesh olives, seasoned with local herbs & spices
- Pan-fried duck breast with orange sauce & homemade mashed potatoes
- Tagine stew of dry fruit-stuffed quails flamed with Armagnac brandy
- Roasted cockerel or partridge in wine & mushroom sauce

Fish and seafood

- Spicy tagine of monkfish in chermoula sauce
- Very hot tagine of rock shrimp in chilli sauce
- Chermoula great white fish of tagine marinated in a 12 Spice mix (sweet pepper, coriander, parsley, lemon juice ...)
- Grilled lobster (Catch of the day and price according to market)

Specialty Recipes:

Meat

- Beef tagine with green peas & artichokes
- Roasted lamb shoulder with fresh from the garden vegetables - 2 pax
- Tagine of vegetables stuffed with rice & meat

Poultry

- Rabbit olives in wine sauce stuffed with prunes & almonds
- Farm-raised rabbit tagine with foie gras-stuffed prunes in a wine sauce

Fish and seafood

- Monkfish in curry sauce served with basmati rice
- Gilthead sea bream stuffed with seafood and chinese noodles in a chermoula sauce

All main courses are served with a choice of homemade mashed potatoes, French fries, seasoned rice, steamed vegetables or plain pasta. Except for the couscous

DESSERT- MAD 50

- Fresh fruit salad
- Fresh Orange slices and cinnamon
- Assorted Moroccan pastries

DESSERT- MAD 70

Any 3 scoops of "Les Glaces de Marie" cottage ice creams or sorbets to choose from: vanilla, dark Chocolate, nougat, coffee, butterscotch, pistachio, rum raisin, amarena, litchi, strawberry, lemon, melon and raspberries.

Chocolate mousse

Caramel custard

Crêpes Suzette (pancakes flavoured with tangerine and curacao)

Organic lemon or orange tart

Tatin tart with "Les Glaces de Marie" cottage vanilla ice cream scoop

Homemade tart of the day with seasonal fruit

Sweet pastilla with milk

Pear in spicy red wine, with a scoop of artisanal vanilla ice cream "Les Glaces de Marie"

