

Lunch MENU

Starter: Assortment of **3** Moroccan salads

Main course to choose from

- -Chicken Pastilla
- -Fish and Seafood Pastilla
- -Stuffed Calamari Tagine (+ 50 MAD)
- -Chicken Tagine with olives and preserved lemons
- -Meat Tagine with pumpkin slices and dried fruit balls in rosewater

Choice of Dessert:

- Of your choice

Lunch: 250 MAD

Aperitif extra: 80 MAD

-10 Unites Assortment of Briouats

Extra:80 MAD



Dinner MENU

Starter: Assortment of **5** Moroccan salads

Main course to choose from

- -Chicken Pastilla
- -Fish and Seafood Pastilla
- -Stuffed Calamari Tagine (+ 50 MAD)
- -Chicken Tagine with olives and preserved lemons
- -Meat Tagine with pumpkin slices and dried fruit balls in rosewater

Choice of Dessert:

- Of your choice

Dinner: 350 MAD

Aperitif extra: 80 MAD

-10 Unites Assortment of Briouats

Extra:80 MAD



Gourmet Fish Menu

Welcome:

2 types of fruit juice, assorted briouates

Starters:

Moroccan salads – 6 Assorted

Fish & seafood Pastilla

Main Course:

Sea bream with chermoula sauce and Meslalla olives

Beef Tagine with fried pumpkin slices and dried fruit balls in rosewater

Dessert:

Assorted cut fruits and 2 types of sorbet, as per availability.

Tea, coffee, and assortment of Moroccan pastries

Price: 680 MAD



Gourmet Meat Menu

Welcome:

2 types of fruit juice, assorted briouates starters:

Moroccan salades - 6 Assorted

Chicken Pastilla

Main Course:

Chicken Tagine with okra, accompanied by a terrine of vegetables

Beef Tagine with fried pumpkin slices and dried fruit balls in rosewater

Dessert:

Assorted cut fruits and 2 types of sorbet, as per availability.

Tea, coffee, and assortment of Moroccan pastries

Price: 640 MAD