Menu



Appetizers

Soup

Moroccan Soup (Harira) Green Vegetable Soup Vegetable Soup with Cheese Seafood Soup with Vermicelli Pea Soup with Spinach Vegetable Soup with Olive Oil

Salads

Moroccan Salad (tomato, onion, and pepper) Carrot Salad with Charmoula Carrot Salad with Charmoula Green Bean Salad with Charmoula Beetroot Salad with Charmoula Pea and Fava Bean Salad with Charmoula Cauliflower Salad (Moroccan Style) Olive Salad with Charmoula Antilles Salad (Caribbean Style) Potato and Red Onion Salad Rice Salad with Tuna and Com Machouia Salad (tomato, grilled pepper) Beef Foie Gras with Almonds Hummus

Tuna

Baba Ghanoush Baqlawa Zaalouk Taktouka Chakhchoukha

Hot Dishes

Briouats (small pastries) Cheese Ground beef Chicken Shrimp Pastilla (Savory pastry) Chicken and almonds Chicken with vermicelli Seafood Salmon and spinach

Dishes

Fish

Whole fish Moroccan style Dorado with charmoula Marinated sardines with herb perfume Tuna skewers with soy sauce Fried fish beach style

Couscous

Couscous with 7 vegetables (vegetarian) Couscous tfaya (vegetarian) Royal couscous (kefta, chicken, and merguez) Seffa medfouna (vegetarian)

Tagines

Kefta tagine with tomato sauce Chicken tagine with lemon Chicken tagine with saffron Roast chicken tagine (with sea flavors)

Stuffed chicken tagine Tagine of meat with prunesBeef tagine with pineapple and apricot Beef tagine with maqfoul spices Tagine of meat with vegetables Tagine of meat with red olives Tagine of meat with tfaya Tagine of meat with cinnamon

Other Dishes

Dala (stuffed or roasted) Tangia El Marrakchia Mechoui (with saffron) Moroccan Barbecue

Desserts

Cakes & Desserts Moroccan cake / Mint tea Pastilla with almond cream Pastilla with red fruit cream Poached pear with cinnamon Avocado puree with dried fruits and honey Orange with cinnamon Red fruits with lemon syrup and aroma