



Saffron

By: **KOYA**

Drinks, food & much more ...

Safran

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LIKE A JOURNEY ALONG THE MEDITERRANEAN COASTS,
THE MENU OF SAFRAN HIGHLIGHTS MOROCCAN DISHES
AS MUCH AS SPECIALTIES FROM GREECE, ITALY, AND
SPAIN.

IT IS A TRUE COLORFUL ADVENTURE THAT PUTS THE
BEST PRODUCTS OF THE REGION AND BEYOND,
DISCOVERED BY OUR CHEF.

AT THE CENTER OF THE PLATE, A MEDLEY OF
MEDITERRANEAN FLAVORS ARTFULLY ARRANGED IN A
GENEROUS AND AROMATIC CUISINE. A GOURMET AND
SUNNY TRIP TO BE EXPERIENCED IN A
UNIQUE SETTING WITH AN IMPRESSIVE OVERLOOKING
VIEW OF THE KOUTOUBIA MOSQUE, THIS
CENTURIES-OLD LANDMARK AND EMBLEMATIC SYMBOL
OF THE RED CITY.



 **Safran by Koya**

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SIDES

| | |
|--------------------------|----|
| MESCLUN SALAD | 55 |
| PLAIN COUSCOUS | 55 |
| FRENCH FRIES | 55 |
| SAUTEED POTATOES | 60 |
| TRUFFLED MASHED POTATOES | 65 |
| SAUTEED VEGETABLES | 60 |
| RICE PILAF | 65 |

DOUCEURS

| | |
|--|-----|
| FRUIT PLATE | 120 |
| TRADITIONAL TIRAMISU | 120 |
| JAWHARA PASTILLA WITH MILK CREAM | 120 |
| CRISPY CHOCOLATE WITH ARGAN OIL | 130 |
| RASPBERRY CHEESECAKE | 140 |
| ALMOND M'HANCHA - ORANGE BLOSSOM ICE CREAM - | 140 |
| EXOTIC MINT FRESHNESS | 130 |
| ASSORTMENT OF MOROCCAN PASTRIES | 130 |
| CHOCOLATE LAVA CAKE | 150 |
| ASSORTMENT OF ICE CREAMS AND SORBETS (3 SCOOPS) ICE CREAM: AMLOU, ORANGE BLOSSOM, VANILLA, CHOCOLATE SORBET: RASPBERRY, MANGO, PASSION FRUIT, LEMON, ORANGE WITH CINNAMON, MINT (TKHALET) | 90 |
| ASSORTMENT OF DESSERTS | 310 |



Please inform us of any food allergies or dietary requirements.

MOROCCAN EXPERIENCE

600 DHS /PERS

STARTERS

CH'HIWATES SAFRAN
SELECTION OF FINE MOROCCAN VEGETABLES SALADS.

OR

ASSORTMENT OF BRIOUATES
FILO PASTRIES STUFFED WITH SPINACH AND CHEESE, SEAFOOD, AND MINCED MEAT "KOFTA".

MAIN

BEEF COUSCOUS WITH SEVEN VEGETABLES
WHOLE WHEAT SEMOLINA, STEWED BEEF, AND DOUKKALA'S VEGETABLES.

OR

CHICKEN TAGINE WITH LEMON AND MES'LALLA OLIVES.
RHAMNA'S FARM CHICKEN, HOMEMADE LEMON CONFIT, VIOLET OLIVES, CILANTRO

SWEETS

JAWHARA PASTILLA WITH MILK CREAM
OR
ALMOND M'HANCHA WITH ORANGE BLOSSOM ICE CREAM.

MEDITERRANEAN EXPERIENCE

650 DHS/PERS

STARTERS

FALAFEL & HUMMUS
FRIED CHICKPEAS AND HERBS BALLS SERVED ON HUMMUS

OR

GREEK MEZE TRIO
TZATZIKI, HUMMUS WITH OLIVE OIL, SMOKED EGGPLANT

MAIN

ROASTED SALMON:
SALMON FILLET WITH CITRUS SAUCE AND CAPERS

OR

GRILLED CHICKEN SUPREME
FARMER'S CHICKEN, MORELS, AND MUSHROOM SAUCE

SWEETS

AUTHENTIC TIRAMISU
OR
ALMOND AND PISTACHIO BAKLAVA WITH ORANGE BLOSSOM ICE CREAM.



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COLD STARTERS

EGGPLANT CAVIAR WITH BLACK TRUFFLE
GRILLED AND SMOKED EGGPLANT , TRUFFLE CREAM, PIQUILLOS,
PUMPKIN SEED

155

GREEK MEZE TRIO

TZATZIKI, HUMMUS WITH OLIVE OIL, SMOKED EGGPLANT

160

BRAISED BEET CARPACCIO

THINLY SLICE BEETS, STRACCIATELLA, PINE NUTS AND ARGAN OIL
VINAIGRETTE

170

AUTHENTIC CAESAR SALAD

ROMAINE LETTUCE, CHICKEN SUPREME, QUAIL EGGS, PARMESAN,
AND CAESAR DRESSING

170

CH'HIWATES SAFRAN (VEGAN)

SELECTION OF FINE MOROCCAN VEGETABLES SALADS

175

SEA BREAM CEVICHE

DICED SEA BREAM, AVOCADO, CILANTRO AND COCONUT MILK LECHE
DE TIGRE

180

SALMON TATAKI

THINLY SLICED MARINATED SALMON, PONZU SAUCE, ARUGULA,
CAPERS, PESTO SAUCE

185

CRAB & AVOCADO FRESHNESS

CRAB MEAT FROM OUALIDIA, GUACAMOLE, OLIVE OIL, TAPIOCA CHIPS

185

BURRATA SANTORINI-STYLE:

A VARIETY OF TOMATOES, CREAMY HEART OF BURRATA,
SANTORINI VINEGAR EMULSION, DRIZZLE OF GREEN PESTO

190

BEEF CARPACCIO

THINLY SLICED BEEF TENDERLOIN, PARMESAN, ROCKET SALAD, CAPERS,
AND PESTO SAUCE

210

FOIE GRAS TERRINE

SEASONED FOIE GRAS LOBE, SERVED WITH TOASTED BREAD

240

MOROCCAN DISHES

BERBER TAJINE (VEGAN)

STEWED VEGETABLES, SAFFRON PISTILS

190

COUSCOUS WITH VEGETABLES (VEGETARIAN) 

WHOLE WHEAT SEMOLINA, ASSORTMENT OF STEWED VEGETABLES

220

CHICKEN TAJINE WITH LEMON AND OLIVES

"RHAMNA" FARM CHICKEN, HOMEMADE LEMON CONFIT,
MES'LALLA VIOLET OLIVES, CORIANDER

240

SEFFA MADFOUNA

TRADITIONAL STEAMED VERMICELLI, SHREDDED CHICKEN WITH SWEET SPICES,
SLIVERED TOASTED ALMONDS, MACERATED GRAPES, CINNAMON

250

LAMB TAGINE WITH PRUNES

SLOW-COOKED LAMB, CARAMELIZED PRUNES AND FIGS,
ROASTED ALMONDS, HONEY, AND ORIENTAL CINNAMON

270

BEEF COUSCOUS WITH SEVEN VEGETABLES 

WHOLE WHEAT SEMOLINA, STEWED BEEF, VEGETABLES FROM
DOUKKALA

280

ROYAL SEA BREAM TAJINE

ROYAL SEA BREAM "M'CHERMELLA", MELTING POTATOES, LEMON CONFIT
AND OLIVES, CELERY BRANCH

270

BEEF TANJIA

STEWED BEEF SHANK COOKED IN A CLAY POT WITH CUMIN
AND LEMON CONFIT WITH SAFFRON

290

LAMB MÉCHOUI -TO SHARE OR NOT-

LAMB SHOULDER COOKED FOR **24** HOURS AT LOW TEMPERATURE AND
BROWNE IN THE OVEN, SAUTÉED VEGETABLES, STEWED POTATOES,
CARAMELIZED ONIONS. **-20** MINUTES WAIT-

650



INTERNATIONAL DISHES

GRILLED CHICKEN SUPREME -CHOICE OF SIDES-
FARMER'S CHICKEN, MORELS, AND MUSHROOM SAUCE

250

LINGUINI STRACCIATELLA:

WHEAT PASTA, SLOW-ROASTED CHERRY TOMATOES, MILD GARLIC, TOMATO SAUCE,
STRACCIATELLA SHAVINGS, AGED PARMESAN, TOUCH OF FRESH BASIL

260

JOSPER GRILLED OCTOPUS 

GRILLED OCTOPUS WITH HUMMUS, GARLIC CHIPS, SMOKED PAPRIKA, AND
CHIMICHURRI SAUCE

270

MILANESE-STYLE RISOTTO WITH SHRIMP

ARBORIO RICE, PINK SHRIMPS, TALIOUINE SAFFRON, PARMESAN

265

BEEF BURGER -FRENCH FRIES-

GROUND BEEF, ROMAINE LETTUCE, TOMATOES, ONIONS, EMMENTAL
AND A SAVORY SAUCE

270

LINGUINI WITH PRAWNS

WHEAT PASTA, PRAWNS, CHERRY TOMATOES, GARLIC, TOMATO SAUCE,
PARMESAN

280

ROASTED SALMON:

SALMON FILLET WITH CITRUS SAUCE AND CAPERS

275

RIBEYE STEAK -SIDE OF YOUR CHOICE-

MATURED BEEF RIB STEAK, PEPPER SAUCE

290

JOSPER GRILLED SEABASS -SIDE OF YOUR CHOICE-

WHOLE SEABASS COOKED IN THE JOSPER GRILL, HERB VIRGIN SAUCE,
AND YUZU CREAM

310

BEEF TENDERLOIN -SIDE OF YOUR CHOICE-

PAN-FRIED BEEF TENDERLOIN, CARAMELIZED SHALLOTS,
AND PEPPER SAUCE

320

SKEWER ASSORTMENT - TO SHARE OR NOT -
MINCED MEAT "KOFTA", CHICKEN BREAST, PRAWNS

350



HOT STARTERS

HARIRA AL-FASSIA

TRADITIONAL TOMATO SOUP WITH MEDJOOL DATES FROM TAFILALET AND CHABAKKIA

150

FALAFEL & HUMMUS

FRIED CHICKPEAS AND HERBS BALLS SERVED ON HUMMUS

175

COCKTAIL OF BRIOUATES

FILO PASTRIES STUFFED WITH SPINACH AND CHEESE, SEAFOOD, MINCED MEAT "KOFTA"

170

TRADITIONAL CHICKEN PASTILLA

FILO PASTRY, SHREDDED CHICKEN, TOASTED ALMONDS

185

SAGANAKI PRAWNS

SAUTEED PRAWNS WITH GARLIC, TOMATOES, FETA, AND PARSLEY

190

FISH PASTILLA FROM OUR COASTS

FILO PASTRY, CHERMOULA FISH, SAFFRON, LEMON CONFIT

210

MARINATED BEEF LIVER "M'CHARMEL"

TENDER BEEF LIVER CUBES, GARLIC, FRESH HERBS, PRESERVED LEMON

190



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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