

## SIDES



MESCLUN SALAD	35 MAD
PLAIN COUSCOUS	35 MAD
FRENCH FRIES	40 MAD
SAUTEED POTATOES	40 MAD
TRUFFLED MASHED POTATOES	45 MAD
SAUTEED VEGETABLES	45 MAD

## DOUCEURS



ORANGE WITH CINNAMON	80 MAD
FRUIT PLATE	90 MAD
TRADITIONAL TIRAMISU	90 MAD
JAWHARA PASTILLA WITH MILK CREAM	90 MAD
CRISPY CHOCOLATE WITH ARGAN OIL	90 MAD
ALMOND M'HANCHA - ORANGE BLOSSOM ICE CREAM -	95 MAD
PISTACHIO BAKLAVA - ORANGE BLOSSOM ICE CREAM -	110 MAD
ASSORTMENT OF MOROCCAN PASTRIES	110 MAD
CHOCOLATE LAVA CAKE	120 MAD
ASSORTMENT OF ICE CREAMS AND SORBETS (3 SCOOPS)	90 MAD
ICE CREAM: AMLOU, ORANGE BLOSSOM, VANILLA, CHOCOLATE SORBET: RASPBERRY, MANGO, PASSION FRUIT, LEMON, ORANGE WITH CINNAMON	

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

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## MOROCCAN EXPERIENCE

450 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

500 DHS/PERS



### STARTERS

TRIO OF GREEK MEZZES  
TZATZIKI, AVOCADO HUMMUS, AND EGGPLANT CAVIAR.

OR

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

### MAIN

JOSPER GRILLED SEA BASS  
GRILLED SEA BASS COOKED IN JOSPER, HERB VIRGIN SAUCE.

OR

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

### SWEETS

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

## MOROCCAN FLAVORS



### STARTERS

<b>HARIRA AL-FASSIA</b> TRADITIONAL TOMATO SOUP WITH MEDJOL DATES FROM TAFILALET AND CHABAKKIA	120 MAD
<b>COCKTAIL OF BRIOUATES</b> FILO PASTRIES STUFFED WITH SPINACH AND CHEESE, SEAFOOD, MINCED MEAT "KOFTA"	145 MAD
<b>TRADITIONAL CHICKEN PASTILLA</b> FILO PASTRY, SHREDDED CHICKEN, TOASTED ALMONDS	150 MAD
<b>CH'HIWATES SAFRAN ( VEGAN)</b> SELECTION OF FINE MOROCCAN VEGETABLES SALADS	160 MAD
<b>FISH PASTILLA FROM OUR COASTS</b> FILO PASTRY, CHERMOULA FISH, SAFFRON, LEMON CONFIT	165 MAD



### MAINS

<b>BERBER TAJINE (VEGAN)</b> STEWED VEGETABLES, SAFFRON PISTILS	190 MAD
<b>COUSCOUS WITH VEGETABLES (VEGETARIAN)</b> WHOLE WHEAT SEMOLINA, ASSORTMENT OF STEWED VEGETABLES	200 MAD
<b>CHICKEN TAJINE WITH LEMON AND OLIVES "MES'LALLA"</b> "RHAMNA" FARM CHICKEN, HOMEMADE LEMON CONFIT, MES'LALLA VIOLET OLIVES, CORIANDER	220 MAD
<b>LAMB TAJINE WITH PRUNES</b> STEWED LAMB SHANK, CARAMELIZED PRUNES AND FIGS, TOASTED ALMONDS, HONEY AND ORIENTAL CINNAMON	230 MAD
<b>BEEF COUSCOUS WITH SEVEN VEGETABLES</b> WHOLE WHEAT SEMOLINA, STEWED BEEF, VEGETABLES FROM DOUKKALA	240 MAD
<b>ROYAL SEA BREAM TAJINE</b> ROYAL SEA BREAM "M'CHERMELLA", MELTING POTATOES, LEMON CONFIT AND OLIVES	240 MAD
<b>BEEF TANJIA</b> STEWED BEEF SHANK COOKED IN A CLAY POT WITH CUMIN AND SAFFRON	250 MAD
<b>LAMB MÉCHOUI «FOR 2 PEOPLE»</b> LAMB SHOULDER COOKED FOR 24 HOURS AT LOW TEMPERATURE AND BROWNED IN THE OVEN, SAUTÉED VEGETABLES, STEWED POTATOES, CARAMELIZED ONIONS. -20 MINUTES WAIT-	550 MAD

## MEDITERRANEAN FLAVORS



### STARTERS

<b>FALAFEL &amp; HUMMUS</b> FRIED CHICKPEAS AND HERBS BALLS SERVED ON HUMMUS	130 MAD
<b>SANTORINI TOMATOES SALAD</b> FRESH CHERRY TOMATOES, FETA CHEESE, SANTORINI DRESSING	130 MAD
<b>EGGPLANT CAVIAR WITH BLACK TRUFFLE</b> GRILLED AND SMOKED EGGPLANT , TRUFFLE CREAM, PIQUILLOS, PUMPKIN SEED	135 MAD
<b>TRIO OF GREEK MEZZES</b> TZATZIKI, AVOCADO HUMMUS, AND EGGPLANT CAVIAR	140 MAD
<b>BRAISED BEET CARPACCIO</b> THIN SLICES OF BEET, STRACCIATELLA, PINE NUT AND ARGAN OIL VINAIGRETTE	145 MAD
<b>AUTHENTIC CAESAR SALAD</b> ROMAINE LETTUCE, CHICKEN SUPREME, QUAIL EGGS, PARMESAN, AND CAESAR DRESSING	155 MAD
<b>SEA BREAM CEVICHE</b> 🍷 DICED SEA BREAM, AVOCADO, CILANTRO AND COCONUT MILK LECHE DE TIGRE	155 MAD
<b>SALMON AND QUINOA POKEBOWL</b> RED QUINOA, SALMON, CUCUMBER, EDAMAME	160 MAD
<b>SAGANAKI PRAWNS</b> 🍷 SAUTÉED PRAWNS WITH GARLIC, TOMATOES, FETA, AND PARSLEY	160 MAD
<b>CITRUS PRAWN SALAD</b> SPINACH SPROUTS, AVOCADO, PRAWNS, SMOKED FETA, NUTS,	165 MAD
<b>BEEF CARPACCIO</b> THIN SLICES OF BEEF TENDERLOIN, PARMESAN, ROCKET SALAD, CAPERS, AND PESTO SAUCE	180 MAD



### MAINS

<b>ROASTED CHICKEN SUPREME -CHOICE OF SIDES-</b> FARMER'S CHICKEN, MORELS, AND MUSHROOM SAUCE	220 MAD
<b>JOSPER GRILLED OCTOPUS</b> GRILLED OCTOPUS WITH HUMMUS, GARLIC CHIPS, SMOKED PAPRIKA, AND CHIMICHURRI SAUCE	230 MAD
<b>TRUFFLE AND MUSHROOM RISOTTO</b> ARBORIO RICE, PARIS MUSHROOM, PARMESAN	230 MAD
<b>LINGUINI WITH PRAWNS</b> WHEAT PASTA, PRAWNS, CHERRY TOMATOES, GARLIC, TOMATO SAUCE, PARMESAN	240 MAD
<b>BEEF BURGER -SIDE OF YOUR CHOICE-</b> GROUND BEEF, ROMANE LETTUCE, TOMATOES, ONIONS, EMMENTAL AND A SAVORY SAUCE	240 MAD
<b>RIBEYE STEAK « DU RELAIS » -SIDE OF YOUR CHOICE-</b> MATURED BEEF RIB STEAK, RELAIS SAUCE, AND WALNUT MESCLUN SALAD	250 MAD
<b>SEAFOOD PAELLA</b> SAFFRON BOMBA RICE, TOMATOES, FISH STOCK, MUSSELS, CALAMARI, AND TIGER PRAWNS	250 MAD
<b>JOSPER GRILLED SEABASS -SIDE OF YOUR CHOICE-</b> WHOLE SEABASS COOKED IN THE JOSPER GRILL, HERB VIRGIN SAUCE, AND YUZU CREAM	260 MAD
<b>BEEF TENDERLOIN -SIDE OF YOUR CHOICE-</b> PAN-FRIED BEEF TENDERLOIN, CARAMELIZED SHALLOTS, AND PEPPER SAUCE	280 MAD