






Evening MENU

Evening menu







Evening menu – chef's inspiration, 3-course set menu	250
Kids' evening menu – 2-course set menu	130

À la carte...

Around a drink

Aperitif olives & peanuts 	Offered
Crispy bites: briouat, pakora, spring roll & samosa	85
Pita chips, guacamole, roasted pepper salsa 	85
Sticky gochujang chicken 	90
Curry-lemon hummus, seed crackers  	85

Starters

	Entrée	Plat
Dakhla oysters from Pascale Lorcy, lime granita – 6 pieces 	120	-
Sea bass crudo, pear, radish & pomegranate, verbena vinaigrette, lime kosho 	150	220
Homemade foie gras terrine, onion and red fruit confit with black pepper	180	-
Beef tartare with Asian flavours 	125	190
Shallot tarte tatin, stracciatella and balsamic 	115	-
Grilled eggplant, feta & harissa oil 	110	-
Yellowfin tuna tartare, garden herbs & toasted sesame oil 	130	205
Evening menu starter	80	-

 Vegetarian  Vegan  Gluten-free (not certified)

Please inform us of any allergies – Taxes and service included – Prices are expressed in dirhams
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Main courses

Colorful curry, eggplant katsu & wild rice 🍴	170
Chicken supreme stuffed with almonds & dates, Atlas orange bigarade 🌿	175
Roasted sea bass fillet with thyme & rosemary, eggplant zaalouk, beurre blanc 🌿	220
Roasted octopus, tomato and sweet pepper, potatoes with chorizo	210
Fish of the day – daily special on the chalkboard	-
Beef fillet with herb crust, deconstructed béarnaise	220
Evening menu main course	170

The Moroccan corner

Chicken tagine with olives & preserved lemons 🌿	165
Lamb tagine with preserved apricots & dates 🌿	180
Fish and shellfish tagine with chermoula, tomato & coriander 🌿	190
Garden vegetable tagine 🌿🍴	145

Our tagines are served with traditional “beldi” bread

Additional side of semolina and/or vegetables	45
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On Fridays, it’s our house couscous	180
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Desserts

Selection of Meskala goat cheeses	80
Ice cream or sorbet “Ice Mamma” – to choose from the chalkboard – 1 or 2 scoops	45/65
Orange salad with warm spices 🌿🍴	65
Mango & pineapple salad, crispy churros with cinnamon	85
Pistachio sundae, sesame–salted caramel	110
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	95
Light chocolate & hazelnut mousse 🌿	90

Our take on the floating island 🌿	90
Delicate milk pastilla, crème anglaise & toasted almonds	90
Crispy-soft pavlova with fresh fruits 🌿	95
Evening menu dessert	80
Extra scoop of ice cream on your dessert, for pure indulgence...	45

For children

Baby purées & fruit compotes

Homemade vegetable purée, with or without meat / fish	40
Homemade seasonal fruit compote	40

Kids’ mains

Penne with butter	70
Penne with homemade tomato sauce	70
Mini beef kefta, choice of side*	85
Chicken fillet, choice of side*	85
Fish of the day, choice of side*	85

Sides: fries, mashed potatoes, vegetables or vegetable purée

Kids’ desserts

Ice cream or sorbet “Ice Mamma” – to choose from the chalkboard – 1 scoop	45
Ice cream or sorbet “Ice Mamma” – to choose from the chalkboard – 2 scoops	65
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	75
Orange salad with warm spices	65
Crispy churros, cinnamon sugar	65

Or, for those with a sweet tooth, a dessert from the main menu ;-)