



## 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

85

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

Dakhla oysters from Pascale Lorcy, lime granita – 6 pieces

Entrée Plat

120 -

Sea bass crudo, pear, radish & pomegranate, verbena vinaigrette, lime koshō

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

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
<b>The Moroccan corner</b>	
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
<i>Our tagines are served with traditional "beldi" bread</i>	
Additional side of semolina and/or vegetables	45
On Fridays, it's our house couscous	180
<b>Desserts</b>	
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

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,-)*