Evening

MENU

Evening menu

Evening menu – chef's inspiration, 3-course set menu	275
Kids' evening menu – 2-course set menu	145

À la carte...

Around a drink

Aperitif olives & peanuts	Offered
Crispy bites: briouat, pakora, spring roll & samosa	95
Pita chips, guacamole, roasted pepper salsa	95
Sticky gochujang chicken	100
Curry-lemon hummus, seed crackers	95

Starters	Entrée	Plat
Dakhla oysters from Pascale Lorcy, lime granita – 6 pieces	130	-
Sea bream sashimi, yuzu ponzu & black sesame	165	235
Beef tartare with Asian flavours	140	210
Shallot tarte tatin, stracciatella and balsamic	125	-
Grilled eggplant, feta & harissa oil	120	-
Yellowfin tuna tartare, garden herbs & toasted sesame oil	145	225
Evening menu starter	90	-

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	185
Chicken supreme stuffed with almonds & dates, Atlas orange bigarade	195
Roasted sea bass fillet with thyme & rosemary, eggplant zaalouk, beurre blanc	240
Roasted octopus, tomato and sweet pepper, potatoes with chorizo	230
Fish of the day – daily special on the chalkboard	-
Beef fillet with herb crust, deconstructed béarnaise	240
Evening menu main course	190

The Moroccan corner

Chicken tagine with olives & preserved lemons	180
Lamb tagine with preserved apricots & dates	200
Fish and shellfish tagine with chermoula, tomato & coriander	210
Garden vegetable tagine	160

Our tagines are served with traditional "beldi" bread

Additional side of semolina and/or vegetables 50

On Fridays, it's our house couscous 200

Desserts

Selection of Meskala goat cheeses	90
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 or 2 scoops	50/70
Spiced poached pear, dark chocolate crémeux & hazelnuts	85
Mango & pineapple salad, crispy churros with cinnamon	95
Pistachio sundae, sesame–salted caramel	120
Chocolate fondant, light orange blossom cream (12 minutes… yallah!)	105
Light chocolate & hazelnut mousse	100
Our take on the floating island	100
Delicate milk pastilla, crème anglaise & toasted almonds	100
Crispy-soft pavlova with fresh fruits	105
Evening menu dessert	90

Extra scoop of ice cream on your dessert, for pure indulgence… 50

For children

Baby purées & fruit compotes

Homemade vegetable purée, with or without meat / fish	45
Homemade seasonal fruit compote	45

Kids' mains

Penne with butter	75
Penne with homemade tomato sauce	75
Mini beef kefta, choice of side*	95
Chicken fillet, choice of side*	95
Fish of the day, choice of side*	95

Sides: fries, mashed potatoes, vegetables or vegetable purée

Kids' desserts

Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	50
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	70
Chocolate fondant, light orange blossom cream (12 minutes… yallah!)	80
Spiced poached pear, dark chocolate crémeux & hazelnuts	85
Crispy churros, cinnamon sugar	70

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