

MENU

LUNCH & DINNER

KIDS FRIENDLY MENU AVAILABLE UPON REQUEST

TAPAS

PATATAS BRAVAS AIOLI

Potatos - garlic - chili powder

50 DH

MARRAKECH OLIVES

Olives with herbs - garlic butter - souk bread

50 DH

MAAKOUDA

Potato fritters - garlic - parsley - spices - eggs

70 DH

ZUCCHINI FRITTERS

Zucchini - fromage beldi - coriander

70 DH

SMOKED EGGPLANT CAVIAR

Ambre Epices style

Crunchy spices of romaine - onions - black olives - cherry tomato -
seasoned candied eggplant

75 DH

CHEESE NEMS

Feta - emmental - tomato confit

85 DH

STARTERS

SOUP OF THE DAY

50 DH

HUMMUS WITH OLIVE OIL

Chickpea puree - olive oil - souk bread

70 DH

ASSORTED MOROCCAN SALAD

Caramelized pumpkins - Zaalouk - Tektouka - Foule mangoube - Kebda **poultry liver*

80 DH

BRIOUATES IN COLORS

Chicken - kefta - vegetables

80 DH

CHRIKATES DE SARDINES WITH CHERMOULA SEFANIA

Fritterres sardines with seasoning

80 DH

QUINOA SALAD

Chicken - quinoa - avocado - cherry tomato - pesto sauce

90 DH

AVOCADO & SHRIMPS

With a homemade cocktail dressing

95 DH

PRAWNS WITH CHARMOULA

Tomato sauce - garlic - Coriander - chilli sauce

100 DH

PASTILLA OF CHOICE

Chicken or Fish

120 DH

EAT LOCAL

MEATBALLS TAJINE

Traditional meatballs tajine with eggs and tomato sauce
120 DH

TAJINE AGHMATI

Tagine of seasonal vegetables with olive oil
120 DH

CHICKEN MDAGHMAR

Chicken tajine with preserved lime and olives
130 DH

COUSCOUS DOUKALI

Vegetarian couscous with seven vegetables
140 DH

TAJINE MAKFOUL

Chicken or Lamb with raisins, tomato and onions
145 DH

COUSCOUS FRIDAY

Chicken couscous with vegetables
150

COUSCOUS ROYAL

Mixed grill
170

TRID BZIWI WITH QUAILS EGGS

Pastry filo Watered with a sauce made of Ras El Hanout
140 DH

SARDINE MEATBALL TAJINE

Roasted bell peppers with Sardine meatballs
150 DH

LAMP TAJINE WITH VEGETABLES

Lamp tajine with seasonal vegetables and seasoning
160 DH

BEEF TAJINE WITH DRIED FRUITS

Beef tajine with prunes - apricot and nuts
160 DH

BEEF TAJINE WITH ARTICHOKEs

Beef tajine with artichokes and peas
180 DH

FISH TAJINE WITH RAISINS AND ONIONS

Fish tajine with raisins - onion and pure Safran
180 DH

TANJIA MERRAKECHIA

Beef Tanjia
190 DH

GRILLED PULPO

Lemon juice - garlic and asparagus
220 DH

SIDE DISHES

HOMEMADE FRIES

40 DH

SEASONAL VEGETABLES

Seasonal vegetables with herbs and organic olive oil

40 DH

COUSCOUS

Virgin barley couscous with herbs

40 DH

RICE

Rice (Basmati)

40 DH

DESSERT

CHAKHCHOUKHA

With milk and orange blossom

50 DH

ORANGE COAST

Sorbet of mandarine and saffron pistill

60 DH

ASSORTMENT OF MOROCCAN PASTRIES

60 DH

LEMON PIE

Sweet lemon pie

60 DH

CARAMEL CREAM

60 DH

FRUIT PLATE

70 DH

POACHED PEAR WITH ORANGE ZEST

80 DH

TIRAMISU

80 DH

