

Restauration

Starters

Moroccan soup (Harira, Shorba)	60 Dhs
Vegetable soup / seasonal gazpacho	60 Dhs
Tabbouleh	60 Dhs
Assortment of Moroccan salads	75 Dhs
Assortment of briouates	80 Dhs
Greek salad (cucumber, feta, oregano, olives, tomatoes)	95 Dhs
Vegetable or chicken pastilla	80 Dhs / 120 Dhs

Main dishes

Vegetable tagine	110 Dhs
Kefta tagine with eggs	120 Dhs
Chicken tagine with preserved lemons	140 Dhs
Marrakchi tanjia (slow-cooked lamb)	140 Dhs
Beef tagine with prunes	140 Dhs
Beef tagine with peas and artichoke hearts	160 Dhs
Lamb tagine "Makfoul" (onions, tomatoes)	170 Dhs
Grilled meats (kefta, chicken skewers) with homemade fries	190 Dhs
Vegetable couscous	120 Dhs
Chicken or lamb couscous	170 Dhs
Royal couscous (chicken & lamb)	200 Dhs
Side dishes: homemade fries, semolina, tabbouleh, green salad	35 Dhs

Snacking

Fried eggs or omelette of your choice / green salad	75 Dhs
Caesar salad	85 Dhs
Chicken or tuna club sandwich	95 Dhs
Penne Bolognese or tomato sauce	105 Dhs
Chicken skewers with tabbouleh	125 Dhs
Fish & Chips	125 Dhs
Beef burger (caramelized onions, cheese, tomatoes, homemade fries)	130 Dhs

Desserts

Cinnamon oranges	35 Dh
Crêpes (sugar, jam, honey)	40 Dhs
Assortment of Moroccan pastries	40 Dhs
Rice pudding	55 Dhs
Seasonal fruit carpaccio	60 Dhs
Chocolate cake	60 Dhs

Please feel free to let us know if you have any specific dish requests.

For lunch (please order before 11:00 AM) or dinner (please order before 4:00 PM).

Served continuously from 10:30 AM every day.

All our dishes are prepared on site.

Our Menus

Moroccan Menu

Moroccan salads or Moroccan soup
Chicken tagine with preserved lemons or vegetable tagine
Cinnamon oranges or seasonal fruit carpaccio
Mint tea

220 Dhs

Mediterranean Menu

Greek salad or vegetable soup / seasonal gazpacho
Fish & chips or vegetable omelette
Seasonal fruit carpaccio or chocolate cake
Mint tea

220 Dhs

Our Aperitif Platters

Vegetarian Platter for 2 people

Raw vegetable sticks, lemon and chive cream dip, olive tapenade, mini batbouts,
Vegetable and cheese briouates

120 Dhs

Planche Marocaine pour 2 personnes:

Mixed Moroccan salads, assorted briouates, mini chicken skewers:

135 Dhs

POlema Platter for 2 people

Raw vegetable sticks, lemon and chive cream dip, assortment of briouates, selection of Moroccan salads, mini chicken skewers, mini batbouts

150 Dhs

Afternoon Tea

French toast (sugar)

40 Dhs

Crêpes (choice of: sugar, jam, honey, chocolate)

40 Dhs

Waffles (choice of: sugar, jam, honey, chocolate)

40 Dhs

Koulchipop ice cream stick (seasonal flavor)

45 Dhs

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Drinks

Fresh Juices & Mocktails

Fresh orange or lemon juice	30 Dhs
Fresh grapefruit juice	35 Dhs
Sun Juice (orange, grenadine)	40 Dhs
Olema Juice (orange & strawberry)	40 Dhs
Detox Juice (lemon, fresh mint)	40 Dhs
Ginger Detox Juice (lemon, mint, ginger)	40Dhs

Iced tea	30 Dhs
Homemade lemonade	35 Dhs
Cocktail of the day	40 Dhs
Special Fizz (sparkling water, juniper syrup, lemon)	50 Dhs
Special Caipi (lime, cane sugar, sparkling water)	50 Dhs
Le Marrakech (honey, orange blossom, sparkling water)	50 Dhs
Virgin Mojito (mint, cane sugar, lime)	50 Dhs

Cold Beverages

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite, Schweppes Tonic, Lemon	30 Dhs
Extra charge: Mint or strawberry syrups	10 Dhs

Hot Beverages

Mint tea	25 Dhs
Teas & herbal infusions	30 Dhs
Coffee with milk, hot chocolate	30 Dhs
Espresso / decaffeinated	30 Dhs

Water

Still water Sidi Ali (50cl / 1L)	15 Dhs /25 Dhs
Sparkling water Oulmès (50cl / 1L)	15 Dhs /25 Dhs

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