
STARTERS

12

MOGADOR

crostillant of gambas and a fresh houria salad

BAHRIA

coquille st. jacques from the oven with pepper-mango marinade and argan oil

MILLE FEUILLE D'ATLAS

mille feuille of goats cheese and figs with avocado and an orange dressing

BRIK A L'OEUF

brick dough filled with tuna, capers, parsley and quails egg

CHAHRAZAD

candied artichoke hearts with beetroot, sweet tomato and moroccan truffle oil

B'ASTILLA

filo dough filled with chicken, caramelized onion, raisins, cinnamon and almonds

MAINS

21.5

KAROUS

spicy seabass fillet with couscous, pumpkin, chick peas and saffron butter

TAGINE D'AGNEAU

steamed lamb shoulder with ras-el-hanout, green beans, almonds, plums and coriander

LE CASSEROLE DU PECHEUR

steamed cod fillet and prawns, sweet pointed pepper, spring onion and potato noisette

CONFIT MAISON

candied duck with mashed sweet potato and cinnamon sauce

COUSCOUS MECHOU

couscous with an assortment of grilled meat, vegetables, dates and almonds

COUSCOUS SEPT LEGUMES

couscous with 7 vegetables

DESSERTS

8.5

HADIA

frito of almondpaste with honey and homemade date ice cream

CRÈME BRÛLÉE

crème brûlée with star anise, yoghurt ice cream and red fruit

ARHAM

chocolate date cake with forest fruit sorbet