

# MENU





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#### · STARTERS ·

#### **Assorted Briouates**

Golden crispy pastries filled with chicken, meat, cheese and vegetables.

## **Variety of Moroccan Salads**

Zaalouk (eggplant & tomato)
Taktouka (pepper & tomato)
Carrot salad with cumin & parsley
Spiced lentil salad.

#### **Traditional Harira**

The iconic Moroccan soup, hearty and comforting, with chickpeas, lentils, tomatoes and coriander.

#### · MAIN COURSE ·

## **Tajine of Moroccan Flavours**

Tender chicken with olives & preserved lemon, or a vegetarian tajine with spiced seasonal vegetables.

#### **Moroccan Couscous**

With Moroccan Aromas Light and fluffy semolina, served with meat & seasonal vegetables, or in a fragrant vegetarian version.

# Tangia Marrakchia

The signature dish of Marrakech: meat slowly simmered in a clay pot with spices & preserved lemon a taste of tradition.

















### · DESSERTS ·

#### Sellou

A rich Moroccan sweet made with roasted flour, almonds, sesame, honey and spices.

#### **Assorted Moroccan Pastries**

A delightful selection of traditional treats: Ghriba, Gazelle horns and Chebakia.



# **Orange Salad from the Medina**

Fresh and light, enhanced with cinnamon and orange blossom.







# Enjoy your meal ...

