













STARTERS

- Gourmet variation of five briouates **95**
- Trio of coquelet pastillas with almonds **90**
- Trio of seafood pastillas with fish crumbs **95**
-  Our selection of contemporary Moroccan salads **80**
- Famous Harira, traditional soup of our origins **70**
-  Mozzarella di buffalo salad with tomatoes **95**
-  Quinoa salad with seeds and fresh vegetables **85**
-  Mixed greens with shoots and herbs of the market **75**
-  Island of ceps and asparagus cream **80**

MAIN COURSES

-  Vegetarian Tagine with fresh vegetables **110**
- Tangia Marrakchia, symbolic beef dish of the Red City **130**
- Tagine Madarebale, chicken with caramelized tomatoes accompanied by potatoes with honey and thyme **140**
- Tagine Mslala, delicately scented chicken with preserved lemon stewed with olives of the house **140**
- Trid a la Dada, wonderful cooking of our grandmothers with Moroccan pancakes topped with chicken and lentils **140**
- Lamb tagine with small vegetables of the season accompanied by couscous with herbs **150**
- Mrouzia tagine, traditional lamb dish caramelized with honey and almonds **140**
- Seafood tagine with two sweet peppers **140**
-  Couscous (chicken / lamb / veg) **130 / 140 / 110**
- Mixed grill marinated with herbs of the Atlas and its vegetables parterre **150**
- Chicken medallion stuffed with almonds pastilla way **140**
- Beef filet with spicy sauce with flavors of Fez served with tender potatoes and seasonal vegetables **195**
- John-Dory filet bathed in the cloud of vanilla **160**
- Roasted sea bass fillet accompanied by risotto with saffron of Taliouine and vegetables of the season **210**
-  Risotto a la Marrakech, accompanied by the delights of the market **110**
-  Mixed fried vegetables with pretty notes of market stalls **120**
-  Ravioli with spinach, cheese and dried tomatoes served with cep sauce of Middle Atlas **120**
- Signature tagine with mushrooms from Imouzzer **210**

DESSERTS

-  Duo of crèmes brulees delicately scented with amlou and cardamom **80**
-  Crispy pastilla stuffed with apples, dates and ginger **80**
-  Defile of Kaab al ghzal , almond pastries with several original flavors **80**
-  Chocolate delight **80**
-  Duo of fine delicately scented panna cota **70**
-  Aerial chocolate sphere with its delights **80**
-  Trio of ice cream **70**

For any specific diet, please don't hesitate to contact our manager.