

## **ENTREES**

### **Mezze Cru 4.5**

Chef's selection of raw fish, condiments, Moroccan spices

### **Harira Soup 7**

Green lentil, chickpea, Sheriya pasta, tomato, cilantro

### **Pasteque et Fromage 7**

Watermelon Salad, Demiati cheese, purple Moroccan olives, cilantro, Mint

### **Salade Du Jardin 7**

Moroccan spiced carrots, chickpeas, tomato, arugula

### **Le Maquereau 8**

Charred Maquereel, All spice sweet potato coulis, crisp pear

### **Calamars Marines 8**

Marinated calamari, bitter green salad, smoked paprika ginger gastrique

### **Merguez a l'Oeuf Poche 8**

Grilled Homemade lamb sausage, Poached egg, Tomato fondue, chermoula

### **Langue de Boeuf 9**

Thinly sliced poached beef tongue, chickpeas, fennel, bell peppers, citrus cumin emulsion

### **Cotes levees 10**

Spiced Lamb Ribs, Ras al Hanout, Fennel Tomato Marmalade

### **Tartare d'Agneau 11**

Lamb sirloin, flat bread, quail egg, citrus apple, toasted caraway seeds, Harissa

### **Prawns Grillees 11**

Tabbouleh Salad, Black Honey, Aged balsamic reduction, Tahini Sauce

### **Foie Gras 14**

Pistachio Crusted, Poached Quince, Rose Petal Syrup, Coriander Shoots

## **PLAT PRINCIPAL**

### **Couscous aux sept legumes 17**

Traditional couscous, seasonal market vegetables, golden raisin and onion marmalade, broth

### **Gratin au Zaalouk 18**

Eggplant caviar, Sautéed seasonal vegetables, plum tomato, goat cheese, mint leaves

### **Tajine Makfoul 19**

Slow braised Moroccan beef rib stew, Caramelized onions and tomatoes

### **Petit Poulet 19**

Roasted chicken, Eggplant confis, coucous, red pepper coulis, turmeric

### **Tajine au Canard 20**

Duck confit, Yukon golden potatoes, green olives, kumquat jam, duck jus

### **Tagine de Pagre Rouge 21**

Roasted red snapper, potato, pepper, Beefsteak tomatoes, onion, Moroccan spices

### **Pastilla du Pecheur 22**

Thin layers of philo dough, calamari, Shrimp, Scallops, clams, vermicelli, charmoula

### **Cotelette d'agneau 22**

Grilled lamb chops, watercress, dried fruits, anis confit

### **Caille farcie 22**

Roasted quail stuffed with faro, dried plums and spinach, foie gras pastilla

### **Tajine au Lobster 24**

Lobster tail, cauliflower, golden raisins, toasted slivered almonds

### **Le Royal 26**

Braised lamb belly, lobster tail, roasted bone marrow, Hibiscus

## **DESSERT 7**

### **Mint Tea Granitee**

Trio of homemade mint tea deserts

### **Coing**

Poached quince, puff pastry, pistachio

### **Macaron Sandwiches**

Coconut, Ice cream, Chocolate Sauce

### **Sellou Fez Style**

Raisin couscous, Almond custard, Sesame

### **Warm chocolate & Tahini Sauce**

Spiced ice cream

## PRIX FIX MENUS

### Traditionel 36

*Harira Soup*

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*Salade Du Jardin*

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*Le Maquereau*

**OR**

*Calamars Marines*

**OR**

*Merguez a l'Oeuf Poche*

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***Couscous aux sept legumes***

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*Tajine Makfoul*

**OR**

*Petit Poulet*

**OR**

*Gratin au Zaalouk*

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***Dessert***

## **Nouveau 46**

*Harira Soup*

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*Salade Du Jardin*

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*Tartare d'Agneau*

**OR**

*Prawns Grillees*

**OR**

*Cotes levees*

\*\*\*\*\*

*Couscous aux sept legumes*

\*\*\*\*\*

*Pastilla du Pecheur*

**OR**

*Tajine au Canard*

**OR**

*Tajine Makfoul*

\*\*\*\*\*

**Dessert**

## Menu du Chef 56

*Harira Soup*

**OR**

*Pasteque et Fromage*

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*Mezze Cru*

**OR**

*Foie Gras*

**OR**

*Le Maquereau*

\*\*\*\*\*

***Couscous aux sept legumes***

\*\*\*\*\*

*Cotelette d'agneau*

**OR**

*Caille farcie*

**OR**

*Le Royal*

\*\*\*\*\*

***Dessert***