



MOROCCAN CUISINE

## Starters

**Moroccan selection salad** 80  
Combination of Zaalouk, Bakoula, potato, carotte, Taktouka, Barba salad



**Zaalouk** 25  
Grilled eggplant marinated with Moroccan spices

**Taktouka** 25  
grilled capsicum marinated with charmoula, tomato paste, garlic, onions, coriander, cumin, paprika and olive oil

**Moroccan salad** 25  
Minced cucumber, tomato, red onion, coriander, vinegar, lemon pickle, cumin & olive oil

**Barba salad** 25  
beetroot marinated in moroccan spices

**Carrot salad** 25  
Traditional carrot salad marinated with moroccan spices

**Potato Salad** 25  
Boiled potato marinated with moroccan spices

**Bakoula** 25  
Blanched spinach marinated with ginger powder, fresh garlic, lemon pickle, olive oil, cumin, chili flakes and sliced green olive

**Briouate with Cheese** 25  
Deep fried moroccan Briouatte with mix cheese served with mix salad

## Soup

**Harira** 35  
Traditional moroccan soup with minced lamb, lentil, vermicelli & herbs, Served with dates & lemon wedges



## Main Courses

**Seafood Pastilla** 70  
Assorted seafood with vermicelli, parsley, fresh garlic, chili flakes, pickle lemon & green olives stuffed in filo pastry topped with cheddar cheese

**Chicken Pastilla** 65  
Chicken strips braised with ginger, butter ghee, almond, nutmeg powder, cinnamon & blossom orange water, stuffed in filo pastry topped with icing sugar

**Tagine Samak** 85  
marinated fresh hamour with seasonal vegetable and lemon pickle



**Tagine Dejjaj** 65  
Braised chicken with preserved lemon, saffron, ginger, fresh garlic, olive oil, ras al hanout, butter ghee and green olive

**Tagine Laham** 85  
Slow cooked lamb shank with dried prunes, cinnamon powder, butter ghee, sesame seed and ras al hanout

**Refissa With Chicken** 65  
Msemmen bread topped with braised chicken and side of lentil gravy cooked with onion, lentil, coriander, fenugreek, fava beans, butter ghee, ginger, ras al hanout & olive oil



**Tajine Kofta** 65  
Minced lamb with tomato sauce, fresh garlic, ginger, cumin, paprika, thyme and topped with sunny side up egg

**Tajine Mekfoul** 85  
Slow cooked lamb shank with cinnamon, ginger, fresh garlic, butter ghee, almond and served with caramelized onion, tomato and sesame seeds

## Couscous

**Lamb Couscous** 70  
Traditional moroccan semolina steamed with butter ghee, served with lamb and vegetables and a side of broth



**Chicken Couscous** 70  
Traditional moroccan semolina steamed with butter ghee, served with chicken and vegetables and a side of broth

**Vegetable Couscous** 55  
Traditional moroccan semolina steamed with butter ghee, served with vegetables and a side of broth

## Side dishes

**Saffron Rice** 15  
**Steamed Couscous** 15  
**Tfaya (Caramelized Onions)** 15  
**French fries** 15



## Dessert

**Kaab Ghezal** 30  
Rolled dough stuffed with almond paste

**Fruit platter** 30  
seasonal fresh fruit

**Moroccan Mohalabiya** 30  
Milk crème with blossom orange water, raisin, and dry coconut topped roast almond & pistachio

**Briouatte Louze** 30  
Filo pastry stuffed with almond paste, glazed with honey and sesame seeds

**Ghrayba** 28  
Traditional moroccan cookies made with flour, sugar, grated coconut, butter, almond, corn oil, and topped with icing sugar

**Msemmen** 30  
Semolina pancake served with butter and honey



**Jawhara** 30  
crispy puff pastry, milk crème and mix nuts

**Moroccan Sweet Platter** 40  
Mixed sweets platter



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## Coffee

**Filter Coffee** 22  
**Americano** 22  
**Decaffeinated** 22  
**Mocha** 25  
**Macchiato** 25  
**Cappuccino** 22  
**Café Latte** 22  
**Espresso** 22  
**Turkish coffee** 25  
**Double Espresso** 24

## Tea

**Dilma Teas** 24  
English breakfast • Japanese Green • Early Grey Chamomile • Peppermint

**Classic Moroccan Tea** S M L  
24 30 38

In Morocco, drinking tea together is an invitation to witness and participate in an Important part of the culture. Enjoy this very exciting and refreshing rich blend of Fresh mint leaves and Chinese gunpowder tea with very refined and pleasing sip. Highly recommended to be served sweet.

**Moroccan Tea with orange blossom** 25  
Enjoy this traditional Moroccan tea with a twist of orange blossom. It has a very Unique flavor that gives a unique twist of traditional Moroccan tea blend and is very famous in Northern part of Morocco.

**Moroccan Tea with orange zest** 25  
Enjoy a unique blend of this traditional Moroccan tea with a seductive fruity Flavor mingled with orange taste for a more refined taste and freshness!

## Still Water

**Al Rayyan 1,5l / 330ml** 18/8  
**Evian 750ml / 330ml** 24/18  
**Aqua Panna 750ml / 330ml** 28/18

## Sparkling Water

**Badoit 750ml / 330ml** 24/18  
**San Pellegrino 1l / 330ml** 28/18

## Soft Drinks

**Coca Cola • Coca Cola Light Fanta Orange • Sprite** 18

## Fresh Juices

**Orange • Mango • Pineapple Watermelon • Carrot** 25

## Mocktails

**Argan Signature** 25  
Dried dates, cinnamon, milk, blossom, rose water

**Ginger Cooler** 25  
Fresh Ginger, Fresh Lemon Juice, Fresh Mint, Raspberry Puree, Lemon Grass, Sprite

**Lemon Mint** 25  
Fresh mint, Lemon juice, Sugar, Water

**Virgin Pinacolada** 25  
Pineapple juice, Cream, Coconut syrup

**Tropical Cooler** 25  
Pineapple juice, Orange juice, Passion fruit syrup

**Mojito** 25  
Fresh mint leaves, Sugar Sprite, Ginger, Lemon