

STARTERS AND SALADS

Spider Crab Meat – 140 dhs

Oualidia Spider Crab with Lemon and Guacamole

Organic Tomato and Mozzarella – 110 dhs

Homemade pesto sauce, roasted almonds and arugula

Beef Carpaccio – 145 dhs

Italian Beef Carpaccio with Extra Virgin Olive Oil, Capers, and Parmesan Shavings

Assortment of Briouates – 110 dhs

Moroccan Briouates (6 Pieces)

Caesar Salad – 125 dhs

Grilled Chicken Breast, Croutons, Anchovies, and Parmesan Shavings

Greek Salad – 125 dhs

Organic Tomatoes, Sheep's Feta, Cucumbers, Olives, and Peppers

MAIN COURSES

Sautéed Calamari – 170 dhs

Sautéed with Garlic and Parsley Mashed Potatoes and Seasonal Vegetables

Linguine with Prawns – 180 dhs

Saffron Cream from Tiliouine

Grilled Octopus – 170 dhs

Potato Purée, Brown Butter, and Confit Vegetables

Farm-Raised Chicken Breast – 165 dhs

Delicately Truffled, Red Cabbage Purée, and Brown Butter Corn Mash

Asian Wok – 135 / 155 / 170 dhs

Choice of: Vegetarian, Chicken Fillet, or Beef Fillet

Beef Tartare – 180 dhs

Hand-Cut with Homemade Fries

Beef Fillet – 190 dhs

Green Peppercorn Sauce, Seasonal Vegetable Sauté, and Homemade Fries

FOR THE LITTLE ONES

Chicken Tenders and Homemade Fries – 95 dhs

Beef Burger and Homemade Fries – 95 dhs

Spaghetti with Tomato Sauce – 95 dhs

SNACKING

AVAILABLE UNTIL 6 PM

Cheeseburger – 140 dhs

Hamburger with Cheddar, Tomatoes, Salad, Caramelized Onions, and Homemade Fries

Chicken burger – 130 dhs

Crispy Chicken Fillet with Tomatoes, Salad, Homemade Barbecue Sauce, and Homemade Fries

Farmer's Penne – 120 dhs

Penne with Farmer's Chicken Fillet and Parisian Mushrooms

Croque Monsieur or Croque Madame – 115 dhs

Turkey Ham and Melted Cheese, Homemade Fries (Additional 15 MAD for Pork White Ham) 

Cold Cuts Platter – 125 dhs

Lomo, Saucisson, Salami, Garlic Sausage, Chorizo, Parma Ham

Half Baguette Sandwich – 75 dhs

Choice of: Chicken, Tuna, or Cheese

Ham Sandwich – 95 dhs

Choice of: White Ham or Serrano Ham with Salted Butter

OUR HOMEMADE DESSERTS

AVAILABLE UNTIL 6 PM

Crème Brûlée – 70 dhs

mouth Cream with a Delicate Orange Blossom Flavor, Subtly Caramelized

Lemon Meringue Pie – 65 dhs

Tangy Lemon Flavor and Light Meringue Sweetness on a Golden, Crispy Crust

Creamy Chocolate Tartle – 65 dhs

The Perfect Harmony of Velvety Chocolate and Salted Caramel on a Gourmet Crust

Apple Pie – 85 dhs

An upside-down tart with caramelized apples, crowned with a creamy scoop of vanilla ice cream

Super Gourmet Coffee – 85 dhs

5 Delights from Our Pastry Chef

Ice Cream Sundae (3 Scoops) – 65 dhs

Salted Caramel, Milk Chocolate, Strawberry, Mango and Passion Fruit, Pineapple, Lemon, Ginger, Vanilla, Coffee with Milk