

# Oppening Hours

## Lunch and Diner

12h-15h & 19h30-22h30

## Tea Time

9h-12h & 15h-19h30

# Our Starters

Assortment of fine Moroccan salads 90DH

Assortment of mini "Briouates" 5p 100DH

Pastilla with chicken and roasted almonds 90DH

Pastilla with fish and seafood 105DH

Harrira 50DH

# Our Dishes

## Tajines

Tajine of beef with prunes and roasted almonds 170DH

Chicken mqali tagine with preserved lemons and olives 160DH

Tajine of whiting meatballs 160DH

Tajine 'Douaz' with seasonal vegetables 140DH

## Couscous

Beef couscous with seven vegetables 160DH

Tfaya' chicken couscous with vegetables 140DH

Vegetarian couscous with seven vegetables and tfaya 160DH

# Our Drinks

## Hot drinks

Mint Tea	35DH
'Takhlita' Tea	35DH
Espresso	30DH
Americano	30DH
maQam Coffee	30DH
Ground coffee with a traditional blend of spices	
Decaffeinated	30DH
"Nos-Nos"	30DH
Hot chocolate	35DH

## Jus & Cocktails

Orange juice	40DH
Lemonade	40DH
Carrot juice	40DH
Mango juice	50DH
Beetroot juice	40DH
Detox Juice	50DH
Lemon, Ginger, Mint	
Fruit Cocktail	50DH
Cocktail maQam	50DH
Milk, Banana, Cinnamon, Orange Blossom	
Cocktail Mechouar	50DH
Milk, Orange blossom, Almond, Dattes	

# Our desserts

## **"Jawhara" vanilla and cinnamon**

**65DH**

Crispy puff pastry with vanilla cream, orange blossom and caramelised almonds

## **Selection of Moroccan pastries with mint tea**

**65DH**