



## Today's Essaourian cuisine by Ahmed Handour

### Starters

#### **Vegetables**

the antipasti way with five spices

**120 MAD**

#### **Monkfish**

in carpaccio with vanilla and coffee\*

**130 MAD**

#### **Spider crab \***

fresh and shelled, ginger piperade

**160 MAD**

#### **Beef**

in a carpaccio, goat cheese from meskala & argan oil

**130 MAD**

*Our vegetables are grown organically  
All our dishes are prepared subject to market and farm availability\*  
Occasionally we may be unable to supply all dishes,  
however we guarantee absolute freshness of all that is available*

# Sea

## **Catch of the day**

grilled filet, crispy with spices, orange and rosemary\*

240 MAD

## **King prawns**

roasted, risotto with preserved lemon and parmesan \*

260 MAD

## **Mostelle**

kefta tagine, spicy tomato sauce\*

180 MAD

# Earth

## **Beef - shrimps**

Thaï juice, grapefruit & smalls onions

200 MAD

## **Duo of foie gras**

black truffle ravioli, vegetable port jus & duck confit chips

220 MAD

## **Free range chicken**

thigh cooked in a tagine with lemon and saffron "Taliouine"

180MAD

## **Lamb couscous**

berber way, grain artisan wheat

230 MAD

# Cheeses

**Variation on goat cheese**  
150 MAD

## Gourmandises

**Royal chocolate with crispy Amlou®**  
120 MAD

**Caramel cake, salted butter & saffron spices** (15 mins preparation)  
160 MAD

**Black chocolate mousse, egg-free, sugar-free and cream-free**  
90 MAD

**Pastilla with almond milk prepared at your table** (please order in advance)  
100 MAD

**After dinner in miniature:**  
Served with coffee or tea  
110MAD

**Seasonal fruit served in a meringue chantilly cream**  
100 MAD

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