



MENU

## COLD STARTERS

**TRIO OF SALADS AND THEIRBATBOUT** 80 DH  
Zaalouk of Eggplant with Smoked Paprika, Cumin  
Carrots and Goat Cheese, Fennel Orange Salad

**CEVICHE** 110 DH  
Granny Apples & Coconut Milk Leche  
de Tigre, Green Oil

**CRABMEAT FROM OUALIDIA &  
BERKOUKECH** 110 DH  
Rolled Quinoa in Semolina, Fennel, Pomegranate

## HOT STARTERS

**SHAKSHUKA & SOFT-BOILED EGG** 80 DH  
Warm Shakshuka, Zaatar Soft Egg, Date Syrup

**LENTILS & KHLII** 90 DH  
Beluga lentils, tomato sauce, dried meat  
« Khlii » & fried onions

**TRIO OF BRIOUATES & ARUGULA** 110 DH  
Duck with Caramelized Almonds and orange,  
prawns & Charmoula, green seasonal vegetables,  
goat cheese & peanuts

## MAIN COURSES

<b>EINKORN &amp; ROASTED VEGGIES</b> Risotto of Einkorn from the Rif & roasted vegetables	140 DH
<b>VILLA MAKASSAR COUSCOUS</b> Couscous with Beef & seasonal vegetables	160 DH
<b>COCKEREL &amp; PRESERVED LIME</b> M'hammar cockerel, purple olives, preserved lime	180 DH
<b>LAMB SHANK MROUZIA STYLE &amp; CHICKPEAS</b> Lamb Shank confit with Souk spices, Honey, Raisins & Nuts, Chickpea puree	220 DH
<b>BEEF FILLET &amp; POLENTA</b> Fillet of beef in a rose crust, Harissa roasted tomatoes, Polenta fingers with black olives	230 DH
<b>SEA BASS &amp; CARROTS</b> Sea bass fillet, carrot purée with "HNOUT" spices, roasted potatoes	260 DH

## DESSERTS

<b>JAWHARA &amp; AMLOU</b> Jawhara Pastilla, Mascarpone & Amlou Whipped Cream	80 DH
<b>POACHED PEARS NARNAR</b> Poached Pears with Mint Tea Syrup, Fekkas Crumble & Sellou Ice cream	80 DH
<b>DATES &amp; LBEN</b> Dates Cake and Lben Ice Cream	80 DH
<b>CHOCOLATE MOUSSE</b> Vegan Chocolate Mousse with Aquafaba, Ras el Hanout	80 DH
<b>DESSERT SOUP</b>	80 DH
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> Depending on the season: Pumpkin or Red Fruits and seasonal ice cream	80 DH

## HOT DRINKS

<b>ESPRESSO COFFEE</b>	35 DH
<b>HERBAL TEA</b>	35 DH
<b>MINT TEA</b>	35 DH
<b>WRIGHT TEA SELECTION</b>	45 DH