MAIN COURSES

Sea bass fillet (250g) served with Taliouine saffron risotto, beurre blanc sauce	
Burger with aged comté cheese Brioche bun, ground beef steak (180g), 8-month aged comté cheese, caramelized onions, beefsteak tomatoes, green salad, burger sauce, served with homemade french fries	195
Chicken candied lemons tagine (GF) Chicken thigh, candied lemons, green olives, cooking juice	230
Makfoul tagine (GF) Lamb leg, caramelized grapes and onions, candied tomatoes, cooking juice	250
Truffled rigatonis with Atlas mushrooms (VG) Sautéed mushrooms with garlic and parsley, truffled mushroom cream, parmesan shavings	270
Warm goat cheese salad from Chefchaouen (VG) Crispy goat cheese wrapped in pastilla leaves, mesclun salad, radishes, caramelized cashews and nuts, mustard vinaigrette, orange blossom honey, argan oil	240
Tanjia raviolis Raviolis filled with shredded beef shank cooked for 5 hours in a traditional jar, candied lemons, saffron pistils, cumin, garlic, cooking juice	245

Sea bass fillet from the Moroccan coast with a fresh herb crust

320



Seafood vol-au-vent with Taliouine saffron	290
Salmon, prawns and John Dory fish in puff pastry, carrots and white zucchini brunoise, Taliouine saffron sauce, served with wild rice	
Signature Tanjia burger Rossini style Brioche bun with squid ink, shredded beef shank cooked for 5 hours in a traditional jar, seared foie gras from Domaine d'Aghbalou, candied lemons, caramelized onions, beefsteak tomatoes, spinach leaves, served with homemade french fries	320
Marrakchi couscous Semolina, 7 vegetables, beef, cooking juice	260
Vegeterian couscous (VG) Semolina, 7 vegetables, cooking juice	220
Duck breast from Domaine d'Aghbalou glazed with orange blossom honey Half a roasted duck breast (200g) glazed with orange blossom honey from Marrakech, truffle mashed potatoes, orange sauce	330
Beef tenderloin (GF) Beef tenderloin (180g) served with a side and a sauce of your choice	320
Tanjia Marrakchia (GF) Beef shank, marrow bone, candied lemons, saffron pistils, cumin, garlic, cooked for 5 hours in a traditional jar	310