


MAIN COURSES



Prawns mhamsa  230
Risotto style wheat grains,
spinach juice, grilled prawns, parmesan cheese

Atlas olive oil salmon fillet  (GF) 280
Salmon fillet, olive oil, fried carrots and grilled peppers with thym and sesame seeds,
local goat cheese, squid ink aioli, virgin basil sauce

Spiny lobster rice with tanjia sauce  (GF) 360
Pilaf style basmati rice, grilled spiny lobster, tanjia sauce


Chicken candied lemons tagine (GF) 195
Chicken thighs, candied lemons, green olives, cooking juice

Makfoul tagine (GF) 210
Lamb leg, caramelized grapes and onions,
candied tomatoes, cooking juice

Burger 195
Brioche bread, ground beef steak (150g), 15 months matured comté,
burger sauce, caramelised onions, beefsteak tomato, green salad,
served with homemade french fries and homemade mayonnaise


Caesar Salad 210
Romaine lettuce, sauteed chicken breast with garlic and Atlas olive oil,
parmesan, croutons, hard-boiled eggs, cherry tomatoes, ceasar sauce

Beef tenderloin (GF) 320
Beef tenderloin (180g) served with truffle mashed potatoes

Signature Tartar  (GF) 300
Knife cut beef tenderloin tartar (180g), « gravlax »
egg yolk, tarragon mayonnaise, spring onions, wasabi sesame crisp,
served with homemade french fries

Marrakchi couscous 260
Semolina, 7 vegetables, beef, cooking juice

Vegeterian couscous (VG) 210
Semolina, 7 vegetables, cooking juice

Tanjia «louza» ravioli  245
Shredded beef shank cooked for 5 hours in a traditional jar, ravioli pasta,
saffron pistils, cumin, garlic, candied lemons, cooking juice

Spaghetti alle vongole 235
Spaghetti, clams marinière
(garlic, parsley, lemon juice, shallots, vegetables broth, white wine)

Tanjia Marrakchia (GF) 280
Beef shank, marrow bone, saffron pistils, cumin, garlic, candied
lemons, cooked for 5 hours in a traditional jar