

Main Courses

<i>Prawns mhamssa</i>	185 Dh
Risotto style wheat grains, spinach juice, grilled prawns, parmesan cheese	
<i>Atlas olive oil candied salmon</i>	230 Dh
Low temperature cooked salmon, pilaf style basmati rice, yoghurt cauliflower tartar	
<i>Lobster rice with tanjia sauce</i>	320 Dh
Pilaf style basmati rice, grilled lobster, tanjia sauce	
<i>Chicken candied lemons tagine</i>	160 Dh
Chicken thighs, candied lemons, green olives, cooking juice	
<i>Makfoul tagine</i>	185 Dh
Lamb leg, grapes, caramelized onions, candied tomatoes, cooking juice	
<i>Burger</i>	165 Dh
Brioche bread, chopped beef steak (150g), cheddar, caramelized onions, tomatoe, green salad	
<i>Cesar salad</i>	160 Dh
Romaine lettuce, breaded chicken breast, parmesan cheese, croutons, poached egg, cherry tomatoes, cesar sauce	
<i>Beef tenderloin</i>	245 Dh
Beef tenderloin (180g) served with truffle mashed potatoes	
<i>Tartar</i>	230 Dh
Beef tartar (180g) served with homemade french fries and green salad	
<i>Marrakchi conscons</i>	180 Dh
Semolina, 7 vegetables, beef, cooking juice	
<i>Vegeterian couscous</i>	155 Dh
Semolina, 7 vegetables, cooking juice	
<i>Tanjia "louya" ravioli</i>	225 Dh
Ravioli pasta, saffron pistils, cumin seeds, garlic, candied lemons, shredded beef shank cooked for 5 hours in a traditional jar, cooking juice	
<i>Spaghetti alle vongole</i>	210 Dh
Spaghetti, Marinara clams (garlic, parsley, lemon juice, shallots, vegetables broth)	
<i>Tanjia Marrakchia</i>	245 Dh
Beef shank, marrow bone, saffron pistils, cumin seeds garlic, candied lemons, cooked for 5 hours in a traditional jar	