MAIN COURSES

Sea bass fillet from the Moroccan coast with a fresh herb crust 🎩   320
Sea bass fillet (250g) served with Taliouine saffron
risotto, beurre blanc sauce

Burger with aged cheddar   195
Brioche bun, ground beef steak (180g), aged cheddar, caramelized onions,
beefsteak tomatoes, green salad, burger sauce, served with homemade french fries

Chicken candied lemons tagine (GF)   230
Chicken thigh, candied lemons, green olives, cooking juice

Makfoul tagine (GF)   250
Lamb leg, caramelized grapes and onions, candied
tomatoes, cooking juice

Beef tartare by the Chef 🎩   320
Hand-chopped beef tartare (180g), condiments, Terrasse-style cocktail sauce,
served with homemade french fries

Warm goat cheese salad from Chefchaouen (VG)   240
Crispy goat cheese wrapped in pastilla leaves, mesclun salad, radishes, caramelized
cashews and nuts, mustard vinaigrette, orange blossom honey, argan oil

Tanjia raviolis 🎩   245
Raviolis filled with shredded beef shank cooked for 5 hours in a traditional jar,
candied lemons, saffron pistils, cumin, garlic, cooking juice

net prices in Dirhams | taxes and service included   🎩 *signature main courses* (VG) *vegetarian* (GF) *gluten free*

Our main courses are made exclusively with fresh and local ingredients

Beef tenderloin (GF)
Beef tenderloin (180g) served with a side and a sauce of your choice   320

Signature Tanjia burger Rossini style
320
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

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

Vegeterian couscous (VG)
230
Semolina, 7 vegetables, cooking juice

Spaghetti alle vongole
245
Spaghetti with fresh clams, marinière sauce with white wine, garlic,
shallots, parsley, lemon juice, vegetables broth

Crispy chicken Caesar salad
240
Crunchy Romana lettuce, breaded and fried chicken breasts, cherry tomatoes,
hard-boiled egg, croutons and parmesan, dressed with a creamy Caesar sauce
made with Atlas olive oil

Tanjia Marrakchia (GF)
310
Beef shank, marrow bone, candied lemons, saffron pistils, cumin, garlic,
cooked for 5 hours in a traditional jar