



An invitation to explore the sophisticated,
age-old culinary tradition of Morocco



LE POTAGER DU BLED



TOUS LES BIENFAITS ET SAVEURS
DE NOS JARDINS

Every day, our organic farm provides fresh fruits and vegetables to Es Saadi's restaurants.

Season after season, our chefs brilliantly enhance all the flavours of our garden products, coming from an organic, authentic and traditional culture.

The following pictograms appear in front of the names of dishes containing products from our garden.



FRUITS AND
VEGETABLES



POULTRY



AROMATIC
HERBS

CELEBRATION DINNER

530 MAD per person. For two or more

Celebrate a birthday, seal a friendship or simply say thank you to those who are dear to you.



JOHN DORY PASTILLA 🍷

Traditional warka pastry with a delectably modern stuffing, John Dory and baby vegetables.

or

THE GREEN 'BERKOUKECH' 🌿

Small pasta rolled like pearls, steamed and served with 'mint fliou', garlic, olive oil and almond flakes sauce. A version that reminds us of the Italian pesto. To taste absolutely.



MADFOUN IMPERIAL 🐔 'VEILED COUSCOUS'

Fine grains of couscous coating delicate roasted, boneless quail with onions, honeyed almonds, saffron sauce with cinnamon and nouira.

or

LAMB TAGINE WITH FIGS STUFFED WITH WALNUT

Perfumed with 'Ras El Hanout'.

'Ras El Hanout' is a mixed of 27 spices.



'THE PALACE DANCE'

Our party cake.



GAZELLES TEA OR COFFEE WITH MOROCCAN TREATS NET



THE DISCOVERY MENU

390 DH per person.

Zaalouk, an aubergine purée with coriander and lemon.
Grilled pepper salad.
Baby spinach, orange and fennel.

Free range chicken tagine with olives and lemon confit
or lamb couscous with seven vegetables.

Orange salad.



THE GRAND DISCOVERY MENU

610 MAD per person. For two or more

AN UNFORGETTABLE TASTY EXPERIENCE!

STARTERS

Enjoy a taste of Morocco:

Zaalouk, an aubergine purée with coriander and lemon.
Grilled pepper salad, squash jam, honey and almond flakes.
Baby spinach, orange and fennel.
Turnip petals with argan oil and roasted Atlas black salt.
And many other surprises...

Minced meat briwats, goat's cheese and fresh mint cigars,
r'ghaif pan-fried pastries with khili' (preserved meat).

'MESS LALLA' OLIVE CHICKEN WITH LEMON CONFIT AND SORREL

With a light and creamy saffron sauce...
The renowned speciality of Es Saadi.

BARLEY COUSCOUS WITH LAMB AND SEASONAL VEGETABLES

A celebration of Berber heritage.
Vegetarian options are available upon request

ORANGE SALAD

With orange blossom water and cinnamon.

MILK PASTILLA

Moroccan flaky pastry pie with almond milk.

GAZELLE'S TEA OR COFFEE

Coffee or mint tea with 2 'gazelle horn' pastries.

STARTERS

HARIRA

150

Traditional Moroccan soup that fills us with energy for the day...
A perfect blend of spices, herbs, tomatoes and dried pulse.

SMALL MOROCCAN SALADS

190

Zaalouk, an aubergine purée with coriander and lemon.
Grilled pepper salad, squash jam, honey and almond flakes.
Baby spinach, orange and fennel.
Beetroot-lemon velouté, cucumber-thyme velouté,
orange blossom-carrot velouté.

'BRIDE'S FINGERS' WITH GAMBAS

240

Warka pastry stuffed with gambas, lightly spiced
and seasoned with coriander and lemon confit.

KEMIA OF BRIWATS TO SHARE:

For two

190

2 minced meat briwats, 2 goat's cheese and fresh mint cigars,
2 r'ghaif pan-fried pastries with Khili' (preserved meat).

THE CHEESE 'BERKOUKECH' LA COUR DES LIONS SIGNATURE DISH

210

Marvelous Moroccan small pasta rolled like pearls,
steamed and cleverly mixed with cheese.
A texture of rare sweetness.

THE GREEN 'BERKOUKECH'

180

Small pasta rolled like pearls, steamed and served with
'mint fliou', garlic, olive oil and almond flakes sauce.
A version that reminds us of the Italian pesto. To taste absolutely.



COUSCOUS

كسكسو

*All over the country and especially on Friday,
we share kseksou*

MADFOUN IMPERIAL 🐔 'VEILED COUSCOUS'

260

Fine grains of couscous coating delicate roasted, boneless quail with onions, honeyed almonds, saffron sauce with cinnamon and nouira.

'BELBOULA' BERBER COUSCOUS 🍷 FROM OUR MOUNTAINS

260

Lamb and barley grit couscous with pumpkin, turnip and dried beans.

Vegetarian: 200

'LA COUR DES LIONS' 🍷 TRADITIONAL LAMB COUSCOUS

270

Fine grains of durum wheat, lamb, seven vegetables, raisins and chick peas.

Vegetarian: 200

'BADDAZ' COUSCOUS FROM 🍷 THE COASTAL CITIES OF ESSAOUIRA & SAFI

290

Maize couscous (gluten-free) with monkfish and seasonal vegetables.

Vegetarian: 200



TAGINES

طواجن

To discover or rediscover...

Tagines never come with semolina or couscous.

They are served with a very tasty bread...

'MESS LALLA' OLIVE CHICKEN WITH LEMON CONFIT AND SORREL

250

With a light and creamy saffron sauce...

The renowned speciality of Es Saadi.

LAMB TAGINE WITH FIGS STUFFED WITH WALNUT

290

Perfumed with 'Ras El Hanout'

'Ras El Hanout' is a mixed of 27 spices.

SQUIRI SEA BREAM TAGINE

270

Sea bream from Essaouira served with vegetables from Ourika.

VEGETARIAN TAGINE

220

With four seasonal vegetables and herbs.

'LABRANIYA' FROM OUJDA

290

Beef shin tagine with eggplants perfumed with lemon and caraway.



PASTILLAS

PIGEON PASTILLA...
PRONOUNCED 'BASTELLA BEL HMAME' 🐔
280

The dish that marks the beginning of our finest feasts...
Majestic and rich in flavour, at once crunchy and tender, sweet and savoury.
A glorious combination of golden almonds and pigeon meat
with carefully blended spices.

JOHN DORY PASTILLA 🍷
260

Traditional warka pastry with a delectably modern stuffing,
John Dory and baby vegetables.

VEGETARIAN PASTILLA 🍷
200

With seasonal vegetables from our farm Le Potager du bled.



SIGNATURE DISHES

ROASTED LAMB SHOULDER SEASONED WITH TALIOUINE SAFFRON 🍷

For two

580

A festive dish... Tender piece of lamb served with seasonal vegetables or a 7-vegetable couscous.

TRUE MOUROUZIA WITH RAS EL HANOUT, A RECIPE FROM THE 12TH CENTURY

280

For the pleasure of sharing a part of our history. Long-simmered lamb shank with raisins, date juice and the sublime Es Saadi Ras El Hanout spice mix, a well-kept secret.

JONH DORY FROM OUR COASTS

490

Served with a saffron bouillon and baby potatoes.



DESSERTS

ORANGE SALAD 🍊

85

With orange flower water and cinnamon

JBEN IN A CUP

95

Fresh ewe's cheese with Amlou (almond paste with argan oil and honey)

SELECTION OF ICE CREAMS AND SORBETS

95

FRESH FRUITS

95

MILK PASTILLA

110

Flaky pastry skilfully made with light cream and rose water
Served with almond milk

FINE MOROCCAN PASTRIES

110

'Gazelle horns'

Ghriba, the ancestor of the shortbread
Fekkas, almond biscotti

Ghriouch with honey and sesame seeds

THE HOT BEVERAGES

MINT TEA 🌿

TEA WITH SAGE 🌿

SELECTION OF OUR BEST BREWING TEA 🌿

50

Verbena, thyme, geranium and sage

GASELLE'S TEA 🌿

65

The mythical Moroccan tea with gazelle horns

GASELLE'S COFFEE

65

Coffee and gazelle horns

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To feed oneself is not an innocent act, it's first of all a biological need. Feeding someone is a mark of attention and generosity.

Preparing a recipe is to please the person for whom we cook. It's a contribution to family life, to the group, to the country that we represent.

The cooks have established respect for their function and themselves, because the act of feeding is a strong symbol, depending on it life or death. Cooking takes us to the heart of a civilization ...

”

Fatema Hal

FRANÇOIS RABELAIS AWARD
2016



ES SAADI
MARRAKECH RESORT

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