



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



ES SAADI
MARRAKECH RESORT
LE PALACE

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

THE STARTERS

HARIRA 🌿

160

The traditional moroccan soup that restores energy to moroccan families
Composed of a skillful blend of herbs, tomatoes, onions, and chickpeas
Served with lemon and dates

MOROCCAN SALADS 🍅 🌿

220

Zaalouk : a puree of eggplants, tomatoes, fresh coriander, and confit lemon
Felfla mechouia : grilled peppers, cooked tomatoes, olive oil, garlic.
Ghar'aa M'asla (honeyed squash) : a sweet and savory jam, spiced with honey
and almond slivers
Herb salad with purslane and spinach shoots
Asparagus salad with parmesan
Cold and silky velvet soups : finely grated raw beets and scented with rose water and
lemon. Cucumber scented with thyme. Carrots, freshly squeezed orange juice,
orange blossom water

'BRIDE'S FINGERS' WITH GAMBAS 🌿

270

Fine handmade warka leaves stuffed with king prawns,
flat-leaf parsley, lemon

KEMIA OF BRIWATS TO SHARE 🌿

For two

230

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

240

Wonderful little Moroccan pasta rolled like pearls,
steam-cooked and skillfully mixed with Parmesan
A texture of rare softness

PASTILLAS

PIGEON PASTILLA...
PRONOUNCED « BASTELLA BEL HMAME » 🐔
320

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
The dish that marks the beginning of our finest feasts...

PORCINI MUSHROOMS AND LINE SEA BASS FILLET PASTILLA 🍄
240

The deliciously modern traditional Warqa, stuffed with
porcini mushrooms, sea bass fillet, and spinach shoots

COUSCOUS

كسكسو

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

MADFOUN IMPERIAL 🐔 « VEILED COUSCOUS »

290

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 🍅

290

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

Vegetarian: 200

« LA COUR DES LIONS » TRADITIONAL LAMB COUSCOUS 🍅

310

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

Vegetarian: 220

« BADDAZ » COUSCOUS FROM THE COASTAL CITIES OF ESSAOUIRA & SAFI 🍅

330

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

Vegetarian: 220

TAGINES

طواجن

To discover or rediscover...

Tagines never come with semolina or couscous.

They are served with a very tasty bread...

"MESS LALA" WITH LEMON CONFIT 🐔

290

With a saffron-infused, smooth, and light sauce...

A great classic from Es Saadi

LAMB TAGINE WITH QUINCES AND ROASTED MINI EGGPLANTS SCENTED WITH CUBEB PEPPER

340

SEA BASS TAGINE WITH FRESH VEGETABLES, HERBS AND TALIOUINE SAFFRON



320

BERBER TAGINE 🍅 🌿

260

With seasonally flavored vegetables and a light sauce

LABRANIYA FROM OUJDA 🍅

340

Beef shank tagine with eggplants, chickpeas,
lemon, and caraway

SIGNATURE DISHES

ROASTED LAMB SHOULDER SEASONED WITH TALIOUINE SAFFRON 🍷

For two

630

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

THE REAL MOUROUZIA WITH RAS EL HANOUT, 12th CENTURY RECIPE WITH A CONTEMPORARY TOUCH FOR PRESENTATION

340

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

THE DESSERTS

ORANGE SALAD 🍊

110

With orange flower water and cinnamon

DATE DOME

120

A light Chebakia subtly flavored with cubeb

Vanilla ice cream

A dessert to melt of pleasure

SELECTION OF ICE CREAM AND SORBETS

120

Chocolate, Pistachio, Vanilla

FINE FRESH PINEAPPLE PETALS

105

A touch of Marrakech with a lemon ginger jelly

Freshness of an evening

MILK PASTILLA

130

Moroccan puff pastry, light cream, accompanied by almond milk

ALMOND HEARTS

130

Perfumed with orange blossom water, served with whipped cream

Semolina cakes with almonds

This dessert brings up the taste of our childhood

THE HOT BEVERAGES

MINT TEA 🌿

TEA WITH SAGE 🌿

SELECTION OF OUR BEST BREWING TEA 🌿

60

Verbena, thyme, geranium and sage

GAZELLE'S TEA 🌿

75

The mythical Moroccan tea with gazelle horns

GAZELLE'S COFFEE

75

Coffee and gazelle horns

DISCOVERY OF THE COURT OF LIONS 🍷 🌿

THE SMALL DISCOVERY

490 DH per person.

Zaalouk : a puree of eggplants, tomatoes, coriander, and lemon confit

Grilled peppers salad

Herb salad with purslane and spinach shoots

Asparagus salad with parmesan

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

Orange salad

THE GRAND DISCOVERY

720 MAD per person. For two or more

AN UNFORGETTABLE TASTY EXPERIENCE!

STARTERS 🍷 🌿

Zaalouk : a puree of eggplants, tomatoes, coriander, and lemon confit

Grilled peppers salad

Herb salad with purslane and spinach shoots

Asparagus salad with parmesan

Ground meat briouates, cigars with goat cheese and fresh mint,
and R'ghaifs with Khli' (confit meat)

SEA BASS TAGINE WITH FRESH VEGETABLES, HERBS AND TALIOUINE SAFFRON

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 puff pastry, light cream, accompanied by almond milk

GAZELLE'S TEA OR COFFEE 🌿

Coffee or mint tea with two gazelle horn pastries

CELEBRATION DINNER

630 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.*



PORCINI MUSHROOMS AND LINE SEA BASS FILLET PASTILLA 🍅

The deliciously modern traditional Warqa, stuffed with
porcini mushrooms, sea bass fillet, and spinach shoots

or

THE BERBOUKECH WITH CHEESE 🌿

Wonderful little Moroccan pasta rolled like pearls,
steam-cooked and skillfully mixed with parmesan



MADFOUN IMPERIAL « VEILED COUSCOUS » 🐔

Fine couscous grains enveloping delicate roasted, and boneless quail with
caramelized onions, toasted almonds and a saffron sauce, cinnamon and nouira

or

LAMB TAGINE WITH QUINCES AND ROASTED MINI EGGPLANTS, SCENTED WITH CUBEB PEPPER



« THE PALACE DANCE »

Our festive cake to discover



GAZELLES TEA OR COFFEE WITH MOROCCAN TREATS

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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 ...

”

Fatéma Hal

FRANÇOIS RABELAIS AWARD
2016



ES SAADI
MARRAKECH RESORT

L'émotion est notre héritage