



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



DESSERTS

ORANGE SALAD

95

With orange blossom water and cinnamon

JBEN IN A CUP

110

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

SORBET

95

Lemon, mint, melon

ICE CREAM

95

Chocolate, pistachio, vanilla

FRESH FRUIT

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 shortbread
Fekkas, almond biscotti
Ghriouch with honey and sesame seeds

HOT BEVERAGES

MINT TEA

TEA WITH SAGE FROM OUR GARDEN

HERBAL TEA CART

Verbena, thyme, geranium, sage

50

GAZELLES TEA

The mythical Moroccan Tea served with 'Gazelles horns'

GAZELLES COFFEE

Coffee and 'Gazelle horns'

65



“ Moroccan cuisine is first and foremost one of love and patience passed on from mother to daughter. It both gives and receives with a wealth of flavours inherited from centuries of tradition. Moroccan cuisine preserves its ancient techniques while looking to the future: generous, sweet, savoury, featuring blends of spices that set the perfect tone for its dishes. Informal measuring is natural among Moroccan women: Aïnek Misaneek (your eye is your scale). Above all, Moroccan cooking remains a link between Berber, Arabic Muslim and Jewish cuisine. ”

Fatema Hal

FRANÇOIS RABELAIS AWARD
2016

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

WILD ASPARAGUS SALAD WITH PARMESAN

A beautiful encounter, between Moroccan asparagus and the renowned Italian Parmesan



MADFOUN IMPERIAL 'VEILED COUSCOUS'

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

OR

BEEF TAGINE WITH FENNEL

Delicate morsels of beef chuck simmered in a slightly lemony sauce



'THE PALACE DANCE'

Our party cake



GAZELLES TEA OR GAZELLE COFFEE WITH MOROCCAN SWEETS

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



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

BEEF TAGINE WITH FENNEL

280

Delicate morsels of beef chuck simmered in a slightly lemony sauce

SOUIRI SEA BREAM TAGINE

270

Sea bream from Essaouira served with vegetables from Ourika

VEGETARIAN TAGINE

220

With four seasonal vegetables and herbs



Net prices in Dirham

SMALL DISCOVERY MENU

390 MAD per person.

Zaalouk, an aubergine purée with coriander and lemon
Grilled pepper salad
Cherry tomato, olive and fresh onion salad

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

Orange salad



BIG DISCOVERY MENU

690 MAD per person. For two or more

AN UNFORGETTABLE TASTE EXPERIENCE!

STARTERS

Enjoy a taste of Morocco:

Zaalouk, an aubergine purée with coriander and lemon
Grilled pepper salad, tomato jam with rose and cubeb
Cherry tomato, olive and fresh onion salad
Country radishes with argan oil and Moroccan black 'fleur de sel'
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

GAZELLES 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

PIGEON PASTILLA... PRONOUNCED 'BASTELLA BEL HMAME'

260

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

SMALL MOROCCAN SALADS

190

Zaalouk, an aubergine purée with coriander and lemon
Grilled pepper salad, tomato jam with rose and cubeb
Courgettes with thyme
Beetroot-lemon velouté, cucumber-thyme velouté,
orange blossom-carrot velouté

'BRIDE'S FINGERS' WITH CRABMEAT FROM ESSAOUIRA

210

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

KEMIA OF BRIWATS TO SHARE:

For two

180

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

JOHN DORY PASTILLA

240

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



SIGNATURE DISHES

OVEN-ROASTED SHOULDER OF LAMB 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-guarded secret

TURBOT FROM OUR COASTS

For two

900

Served with a saffron bouillon and baby potatoes

