

EPICURIEN

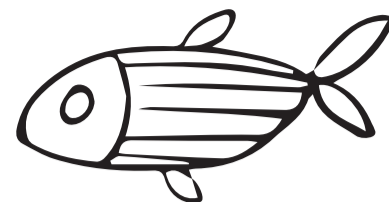
LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT

Starters

- SELECTION OF MOROCCAN SALADS *Vegan* 145
Zaalouk, Chlada, potato salad, peppers with garlic, Mchermel carrots, beets in vinaigrette
- CRISPY PRAWN TACOS** 195
Avocado, red cabbage, lemon, spicy mango sauce
- BLUEFIN TUNA TARTARE 190
Lemon, shallot, mirin
- PRAWN SALAD 180
Baby greens, apple, pineapple, honey vinaigrette
- VIETNAMESE NEMS 125
With chicken
- SMOKED SALMON PLATTER 180
Homemade blinis, sour cream, chives, green pepper, hard-boiled egg
- BEEF CARPACCIO XXL 160
Arugula, balsamic vinegar, parmesan shavings
- OUALIDIA OYSTERS (By 6 / By 12)** 160 / 300
Shallot sauce, Asian sauce, lemon from the Bled (From Thursday to Sunday)
- THE BURRATA *Vegetarian* 150
Cherry tomatoes, marinated eggplant, pesto
- AVOCADO TARTAR *Vegan* 100
Tomatoes, fresh basil, lemon juice from the Bled
- BEEF TACOS 195
Pickled peppers, tomatoes, onions, arugula, smoked paprika
- CAESAR SALAD 130
Chicken, anchovies, croutons, parmesan cheese
- SALMON TATAKI 175
Marinated for 24 hours, traditional Japanese sauce
- SEA BREAM CEVICHE** 195
Citrus fruits, green apples, lemon-ginger sorbet

Fish

HALF-COOKED BLUEFIN TUNA
Basmati rice, asian sauce



240

GRILLED BLACK TIGER PRAWNS
Sautéed new potatoes, aioli sauce



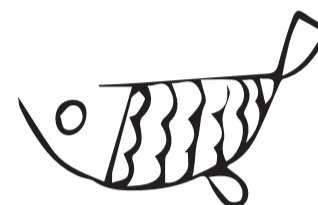
200

SOLE MEUNIÈRE WITH YUZU
Sautéed seasonal vegetables, butter sauce



240

ROASTED SEA BREAM
Gratin dauphinois



230

LOBSTER THERMIDOR
Butter linguine

500

SALMON STEAK
Sautéed seasonal vegetables, beurre blanc

240

Meats

THE TRADITIONAL CONFIT LAMB SHANK
Smashed potatoes, sweet and salty sauce

280

THE BURGER
Ground meat with spices, arugula, caramelized onions,
homemade french fries

210

THE AUTHENTIC MOUSSAKA
Lamb, eggplant, tomatoes, onions, parmesan, bay leaf

190

BEEF TEPPANYAKI
Sautéed green beans with garlic, mashed potatoes,
chimichurri sauce

260

LEMONGRASS CHICKEN
Fried spicy rice, mushrooms, thai sauce

190

BEEF TENDERLOIN, JUST GRILLED
Gratin dauphinois, sautéed seasonal vegetables,
béarnaise sauce

280

GIANT MARINATED CHICKEN SKEWER
Red cabbage, eggplant caviar, pickled peppers

200

THINLY SLICED RIB STEAK
Homemade french fries, pepper sauce

200

Pasta

TWO-SALMON LINGUINE	190
PENNE 4 CHEESES <i>Vegetarian</i>	160
FARMER'S TAGLIATELLE	190

Extra Garnish 35

HOMEMADE FRENCH FRIES
GRATIN DAUPHINOIS
SAUTÉED SEASONAL VEGETABLES
GREEN SALAD WITH MUSTARD VINAIGRETTE
LINGUINE WITH GARLIC STEAMED VEGETABLES
MASHED POTATOES
SAUTÉED RICE WITH SPICES

Desserts

REVISITED TIRAMISU Speculoos, salted butter caramel	90
78% DARK CHOCOLATE CAKE Scoop of vanilla ice cream	100
THE TATIN SISTERS' TART Scoop of vanilla ice cream	90
DARK CHOCOLATE PROFITEROLES	85
EXOTIC CHEESECAKE Passion fruit, mango	90
THE MUST-HAVE BANANA SPLIT Chocolate, vanilla, pistachio ice cream, whipped cream	100
THE FRUIT DOME Mango, passion fruit, yuzu	90
VANILLA CRÈME BRÛLÉE	85
LEMON MERINGUE PIE	90
SEASONAL FRUIT PLATTER	85
MILLE ET UNE FEUILLES Semi-salted caramel, crème diplomate	90

Extra Sauces 20

PEPPER
BARBECUE
CHIMICHURRI
BÉARNAISE



To share

CRISPY CHICKEN	90
Verbena marinade, asian sauce and barbecue	
VIETNAMESE ENEMS	125
With chicken	
CRISPY PRAWN TACOS	195
Avocado, red cabbage, lemon, spicy mango sauce	
OUALIDIA OYSTERS (By 6 / By 12)	160 / 300
Shallot sauce, Asian sauce, lemon from the Bled (From Thursday to Sunday)	

LE POTAGER DU BLED



TOUTES LES SAVEURS ET VERTUS
DE NOS JARDINS

Every day, our kitchen garden supplies fresh fruits and vegetables to the Es Saadi tables.

Season after season, the chefs in our different restaurants bring out all the flavors of our garden produce, grown organically, authentically and traditionally.



ES SAADI
MARRAKECH RESORT