



An invitation to explore the traditional
and contemporary flavours of Morocco...



ES SAADI
MARRAKECH RESORT
LE PALACE



ES SAADI 50th ANNIVERSARY MENU

490 MAD per person. For two or more



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



FESTIVE LAMB TAGINE

A sauce seasoned with spices, caramelized
apricots and thin crepes with crushed almonds

or

SAFFRON COUSCOUS WITH SHRIMP AND ESSAOUIRA SEA BREAM



'THE PALACE DANCE'

This stunning birthday cake
is a scrumptious way to celebrate a special day!



TEA OR COFFEE FINE MOROCCAN PASTRIES

MARRAKECH SUMMER MENU

490 MAD per person

AN INVITATION TO A FRESH
AND FLAVOURFUL FEAST

STARTERS

Beautiful, fresh Moroccan salads bursting with flavour

Zaalouk, aubergine purée with tomato, coriander and lemon
Felfla mechouia, grilled pepper, sun-ripened tomatoes and olive oil,
tomato jam with rose powder and cubeb

Courgettes with thyme

Country radishes with argan oil and black 'fleur de sel'

Three deliciously refreshing soups: beetroot-lemon, cucumber-thyme and
orange blossom-carrot.

2 minced meat briwats, 2 goat's cheese and fresh mint cigars,

2 r'ghaif pan-fried pastries with khli' (preserved meat)

One 'bride's finger'

DESSERT

Dish of summer fruit

OR

Our famous almond milk pastilla

TEA OR COFFEE

Coffee or mint tea with 'gazelle horn' pastries



DISCOVERY MENU

690 MAD per person. For two or more

LA COUR DES LIONS INVITES YOU ON A CULINARY
JOURNEY THROUGH ANCESTRAL RECIPES

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

Courgettes with thyme

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

TEA OR COFFEE

Coffee or mint tea with 2 'gazelle horn' pastries



STARTERS

HARIRA

150 MAD

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 MAD

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 KING PRAWNS FROM ESSAOUIRA

210 MAD

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

KEMIA OF BRIWATS TO SHARE:

For two

180 MAD

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



SIGNATURE DISHES

PIGEON PASTILLA... PRONOUNCED 'BASTELLA BEL HMAME'

To share as a starter for two or to order as a dish

280 MAD

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

OVEN-ROASTED SHOULDER OF LAMB SEASONED WITH TALIOUINE SAFFRON

For two

580 MAD

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

270 MAD

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

TANJIA MARRAKCHIA WITH SPICES

Please order 24 hours in advance

270 MAD

The traditional dish of Marrakech
Braised lamb shank with lemon and saffron



TAGINES

طواجن

*To discover or rediscover...
Tagines are never served with semolina or couscous.
They are eaten with a very good bread...*

'MESS LALLA' OLIVE CHICKEN WITH LEMON CONFIT AND SORREL

240 MAD

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

BEEF TAGINE WITH BABY AUBERGINE CONFIT

270 MAD

A happy combination of tender morsels of simmered beef
and homemade baby aubergine confit

SQUIRI SEA BREAM TAGINE

260 MAD

Sea bream from Essaouira served with vegetables from Ourika

VEGETARIAN TAGINE

210 MAD

With seasonal vegetables



COUSCOUS

كسكسو

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

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

250 MAD

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

Vegetarian: 200 MAD

'BELBOULA' BERBER COUSCOUS FROM OUR MOUNTAINS

260 MAD

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

Vegetarian: 200 MAD

'LA COUR DES LIONS' TRADITIONAL LAMB COUSCOUS

270 MAD

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

Vegetarian: 200 MAD

MADFOUN IMPERIAL 'VEILED COUSCOUS'

260 MAD

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



DESSERTS

ORANGE SALAD

95 MAD

With orange blossom water and cinnamon

DISH OF JBEN

90 MAD

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

SORBET

95 MAD

Lemon, mint, melon

ICE CREAM

95 MAD

Chocolate, pistachio, vanilla

FRESH FRUIT

95 MAD

MILK PASTILLA

110 MAD

Flaky pastry skilfully made with light cream and rose water

Served with almond milk

FINE MOROCCAN PASTRIES

110 MAD

'Gazelle horns'

Ghriba, the ancestor of shortbread

Fekkas, almond biscotti

Ghriouch with honey and sesame seeds

HOT BEVERAGES

50 MAD

MINT TEA

TEA WITH SAGE FROM OUR GARDEN

HERBAL TEA CART

Verbena, thyme, geranium, sage

CINNAMON AND ORANGE BLOSSOM COFFEE



“ 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 that tell the story of centuries of history. Moroccan cuisine preserves its ancient techniques while looking to the future: generous, sweet, savoury, featuring blends of spices that strike the perfect chord for its dishes. Informal measuring is natural among Moroccan women: Aïnek Misanek (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

