



# *La Table Du Riad*

At La Table du riad we celebrate traditional Moroccan  
cuisine through delicious classic dishes  
blending aromas and spices into unique flavors  
and revealing the full extent of fine local gastronomy.

Everything, from smell to sight, is an invitation to taste.

Some dishes in our menu may contain allergens.  
If you have any food allergies or restrictions,  
please inform your waiter upon arrival.  
All prices are in Moroccan dirhams and include V.A.T.

The menu is created  
by our Head Chef Fatimazohra Laassakri  
supported by her team.

M A R R A K E C H

# STARTERS

## المُشهّيات

### MOROCCAN VARIATIONS

Selection of 6 seasonal vegetable salads

120 MAD

### CHEZ MOUSTAPHA

Carrot and orange cold soup, Jben cheese quenelle

120 MAD

### BRIOUATTES

Fillo pastry pockets with ricotta, tyme, Slaoui zucchini, mint, chicken, lemon, spinach, lam and pine nuts, pepper and yogurt sauces

130 MAD

### CRUDITE'

Sea bream carpaccio, avocado, tomato cubes, cucumber

150 MAD

### ESSAOUIRA PRAWNS

Prawns tempura in pastry pocket, cellery and chermoula sauces

160 MAD

# MAIN COURSES

## الطبق الرئيسي

### BERKOUKECH

Large hand-rolled semolina pasta, cold served with cherry tomatoes, feta cheese, watermelon, ginger, mint leaves, watermelon sauce

180 MAD

### MARRAKCHI TAJINE

Beef meatballs with tomatoes, Slaoui zucchini and fried egg on top

200 MAD

### CHICKEN TAJINE

Taliouine saffron, lemon and red olives

210 MAD

### AID MUBARAK

Lamb, pomegranate or caramelized pears, honey, toasted almonds

230 MAD

### SEHHA

Slow cooked beef with artichokes and peas or different vegetables, couscous

250 MAD

### BELDI COUSCOUS

Special hand-rolled couscous served with seasonal vegetables, caramelized onions and chickpeas

260 MAD

### TANJIA

Lamb meat cooked for 6 hours in an earthen Jar in the bread oven (le Fernatchi) with spices, oranges, fresh ginger and Taliouine saffron

280 MAD

Mixed vegetables and potatoes as side dish

# DESSERTS

## التحلية

### AU REVOIR!

Date perfumed sorbet, white chocolate Macarons

80 MAD

### MAROC'N ROLL

Verbena cream apple strudel, sultanas and dried fruits, ice-cream quenelle and crumble

90 MAD

### JAGAD

Almond pie, caramel, nougat, citrus colis, cat's tonque biscuit

100 MAD

### NUVOLA

Vanilla mousse, caramelized pears and walnuts, homemade coconut and almond cookies, blueberry coulis

120 MAD

### AFTER

Dark chocolate mousse with whipped cream and chocolate shaving served with frozen mojito

120 MAD