

# LA TABLE

DU RIAD MARRAKECH

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  
SIGHT TO SMELL  
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.

# STARTERS المُقبلات

## MOROCCAN VARIATIONS

*selection of six seasonal vegetable salads*

120

## CHEZ MOUSTAPHA

*carrot and orange soup, jben cheese quenelle*

120

## BRIOUATTES

*fillo pastry pockets with thyme ricotta and black olives,  
slaoui zucchini with mint, chicken with lemon, spinach and nuts,  
lamb and pine nuts, pepper and yogurt sauce*

130

## MOROCCAN LENTILS AND MERGUEZ

*warm lentils, pumpkin and grains salad,  
spicy lamb shoulder sausages*

160

## MOROCCAN LENTILS

*vegetarian version*

120

## ESSAOUIRA PRAWNS

*in tempura in pastry pocket, celery  
and chermoula sauces*

170

## RAVIOLI (à la table)

*homemade ravioli, beef cheek filling,  
cooked in tanjia style*

190

# الطبق الرئيسي MAIN COURSES

## MARRAKCHI TAJINE

*beef meatballs with tomatoes, slaoui zucchini  
and fried egg on top*  
200

## CHICKEN TAJINE

*taliouine saffron, lemon and red olives*  
210

## BEEF TAJINE

*slow cooked with artichokes and peas*  
220

## AID MUBARAK

*lamb, pomegranate or caramelized pears,  
honey, toasted almonds*  
230

## MONKFISH TAJINE

*with prawns, peeled tomatoes,  
new potatoes, parsley, seafood fumet*  
260

## BELDI COUSCOUS

*special hand rolled cous cous with seasonal  
vegetables, caramelized onions and chickpeas*  
260

## TANJIA

*lamb meat cooked for six hours in an terracotta  
amphora in the bread oven (fennouchi) with spices,  
oranges, fresh ginger and taliouine saffron*  
280

# DESSERTS حلوي

## AU REVOIR!

*date sorbet, white chocolate*

*homemade macarons*

80

## MAROC'N ROLL

*verbena cream apple strudel, sultanas*

*and dried fruits, ice-cream quenelle with crumble*

90

## JAGAD

*almond paste, caramel, nougat, citrus coulis,*

*cat's tongue biscuits*

100

## NUVOLA

*vanilla mousse, caramelized pears and walnuts,*

*homemade coconut and almond cookies, blueberry coulis*

120

## AFTER

*mint-flavoured dark chocolate mousse*

*and chocolate chips served with mint sorbet*

130

# CELEBRATING AT LA TABLE

## SEA SPIDER CRAB

*lemon mayonnaise, fresh ginger,  
edible flowers*

190

## VEAL TAJINE

*flavored with carrots and fennels*

260

## HOMEMADE PANETTONE

*with chocolate and pears, nougat,  
chocolate kiss, fruit jellies, marshmallow*

130

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