

STARTERS | ENTRÉES

Harira Marrakchia (G, D)
Traditional Moroccan Soup
Soupe Traditionnelle Marocaine

Shlada Maghribia (VG, G, N)
Traditional Moroccan Salads
Salades Marocaines Traditionelles

Briouates (G, D)
Moroccan Fried Pastries Filled with Shrimps, Beef Kefta, Chicken, Cheese, Vegetables
Nems Marocains Aux Crevettes, Kefta de Boeuf, Poulet, Fromage et Légumes

Calamar M’Aamer
Stuffed Calamar with Prawns and Chermula Sauce
Calmar Farci aux Crevettes et Sauce Chermoula

Maticha Gaspacho (G)
Tomato, Smoked Pepper, Crispy Turbot
Tomate Froide, Poivron Fumé, Turbot Croustillant

Chermoula Prawn Tartlets (G, D)
Sweet and Sour Sauce, Fried Potatoes
Sauce Aigre-Douce, Pommes de Terre Frites

Cucumber Shlada (D, N)
Green Leaves, Pickles, Orange, Cinnamon, Jben
Jeunes Pousses, Pickles, Orange, Cannelle, Jben

Seafood Pastilla (G, D)
Crispy Moroccan Seafood Pie, Shrimps, Squid, White Fish, Vermicelli
Pastilla Marocaine Croustillante aux Fruits de Mer, Crevettes, Calamars, Poisson Blanc, Vermicelles

Chicken Pastilla (G, N, D)
Amanjena’s Signature Chicken, Orange, Pistachios Fried Pie
Chausson Frit Signature Amanjena, Au Poulet, Orange et aux Pistaches

DESSERTS

Saffron Mille-Feuille (V, G, D)
Apple, Vanilla, Light Saffron Crème
Pomme, Vanille, Crème Légère au Safran

Almond and Pistachio Briouates (V, G, D, N)
Sweet Almond and Pistachio Briouates, Almond Milk
Briouates Sucrées aux Amandes et Pistaches, Lait d’Amande

Spiced Crème Brûlée (V, G, D)
Moroccan-style Crème Brûlée, Vanilla Ice Cream, Chocolate Espuma
Crème Brûlée Façon Marocaine, Glace à la Vanille, Espuma au Chocolat

Moroccan Orange Salad (D, N)
Fresh Sliced Orange, Cinnamon Sauce, Dates Cigar and Almonds
Oranges Fraîches tranchées, Sauce à la Cannelle, Cigares aux Dattes et Amandes

Sweet Pastilla (V, G, D, N)
Milk Cream, Almond Praliné
Crème au Lait, Praliné aux Amandes

Chocolate Baghrir (V, G, D, N)
Moroccan Pancakes, Pear Confit, Caramelized Walnuts, Amlou Ice Cream
Crêpes Marocaines, Confit de Poire, Noix Caramélisées, Glace à l’Amlou

Ice Cream (V, D, N) **and Sorbet** (VG)
Daily Selection
Sélection Du Jour

THE MOROCCAN RESTAURANT

TO SHARE | À PARTAGER

Djaj M'ammer

Stuffed Chicken, Saffron Potatoes
Poulet Farci, Pommes de Terre au Safran

Preparation Time: 45 Minutes
Temps De Préparation: 45 Minutes

Lamb Mechoui ^(D, N)

Confit Lamb Shoulder, Pan-fried Vegetables
Epaule d'Agneau Confite, Légumes Sautés

Preparation Time: 45 Minutes
Temps De Préparation: 45 Minutes

MAIN COURSES | PLATS

TAJINES

Seabass Carrot ^(D)

Harissa, Olives, Chermoula
Crevettes, Harissa, Olives, Chermoula

Lamb Saffron Apricot ^(D, N)

Confit Five-Spice Lamb, Stuffed Apricot, Verbena
Confit d'Agneau aux Cinq Épices, Abricot Farci, Verveine

Monkfish Spiced Fennel ^(D)

Confit Fennel, Celeriac, Prawns, Moroccan Spices
Fenouil confit, Céleri-Rave, Crevettes, Épices Marocaines

Courgette M'Aamer ^(D, N)

Round Stuffed Courgettes with Seasonal Vegetables, and Moroccan Spices
Courgettes Farcies, Légumes De Saison Et Saveurs Marocaines

Preserved Lemon Chicken ^(D)

Stuffed Chicken with Preserved Lemon, Fried Potatoes
Poulet Farci Au Citron Confit, Pommes De Terre Frites

Beef Slaoui ^(D)

Spiced Courgette Slaoui, Tomato, Confit Beef
Slaoui de Courgettes Épiciées, Tomate et Bœuf Confit

Black Mhamsa Octopus ^(D, G)

Black Risotto-style Fregola, Octopus, Saffron
Fregola Façon Risotto, Poulpe, Daurade, Safran

COUSCOUS

Seven Vegetables ^(VG, G)

Carrot, Zucchini, Pumpkin, Turnip, Chickpeas
Carottes, Courgettes, Potiron, Navets, Pois Chiches

Tefya Chicken ^(G, D, N)

Chicken, Carrot, Pumpkin, Caramelized Onion, Chickpeas, Almonds
Poulet, Carottes, Potiron, Oignons Caramélisées, Pois Chiches, Amandes

SIDES | ACCOMPAGNEMENTS

Lubia ^(VG)

White Beans, Tomato Sauce, Moroccan Spices
Haricots Blancs, Sauce Tomate, Épices Marocaines

Rice ^(VG)

Steam White Rice
Riz Blanc À La Vapeur

Chermula Potato ^(VG)

Potato Salad, Parsley, Coriander, Chili
Salade De Pommes De Terre, Persil, Coriandre, Piment

(V) Vegetarian, (VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy

All prices are in MAD and include 10% service charge and 10% government tax

Please let us know if you have any allergies or special dietary requirements, or if you require any further information

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability