

THE RESTAURANT

STARTERS | ENTRÉES

Seafood Chorba ^(D)
Vegetable Soup with White Fish, Prawns, Garlic
Soupe De Légumes Au Poisson Blanc, Crevettes, Ail

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

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

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

Barbouche ^(G, D)
Charmoula-marinated Snails, Maakouda
Escargots Marinés à la Charmoula, Maakouda

Sardine Mille-feuille ^(G)
Fried Sardine, Aubergine, Tomato Chutney
Sardines Frites, Aubergine, Chutney de Tomates

Prawn Knafeh ^(G, D)
Kadayif Strands, Sweet Cheese, Prawns, Syrup, Tangy Citrus Sauce
Pâte Kadayif, Fromage Doux, Crevettes, Sirop, Sauce aux Agrumes

Duck Pastilla ^(G, N, D)
Recommended For Two People
Duck Savory Pastry, Almonds, Spices
Recommandé pour Deux Personnes
Chausson Salé au Canard, Amandes et Épices

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 and Basil Cream Fried Pie
Chausson Frit Signature d'Amanjena au Poulet et à la Crème de Basilic

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

Mint Tea Ganache ^(V, G, D, N)
Sellou-style Sablé
Sablé Façon Sellou

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

TO SHARE | À PARTAGER

Darii M'aamer

Whole Seabass Stuffed with Seasonal Vegetables
Bar Entier Farci aux Légumes de Saison

To Be Pre-ordered 24h in Advance
À Commander 24 Heures à l'Avance

Mhamsa Octopus

Risotto-style Fregola, Octopus, Seabream
Fregola Façon Risotto, Poulpe, Daurade

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 Confit, Légumes Sautés

Preparation Time: 45 Minutes
Temps De Préparation: 45 Minutes

MAIN COURSES | PLATS

TAJINES

Tanjia Marrakechia ^(D)

Slow Cooked Beef 'Ossobuco', Taliouine Saffron
Ossobuco de Bœuf Braisé, Safran de Taliouine

Seabass Tajine

Prawns, Peppers, Potatoes, Olives, Chermoula
Bar, Crevettes, Poivron, Pommes de Terre, Olives, Chermoula

Lamb Mrzouiya Tajine

Confit Five-spiced Lamb, Caramelized Baby Onion
Agneau Confit aux Cinq Épices, Petits Oignons Caramélisés

Monkfish Tajine

Green Chermoula, Khoubiza, Sautéed Swiss Chard,
Beldi Olives, Preserved Lemon
Lotte, Chermoula Verte, Khoubiza, Blette Sautée, Olives Beldi, Citron Confit

Lamb tajine ^(N, D)

Dried Figs, Cinnamon, Walnuts, Sesame
Agneau, Figues Sèches, Cannelle, Noix, Sésame

Chicken Tajine

Baby Potatoes, Green Olives, Candied Lemon
Poulet, Pommes de Terre Nouvelles, Olives Vertes, Citron Confit

Beef Tajine ^(D)

Aubergine, Chickpeas, Candied Tomatoes
Bœuf, Aubergine, Pois Chiches, Tomates Confites

COUSCOUS

Seven Vegetables Couscous ^(VG, G)

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

Lamb Couscous ^(G)

Lamb, Seven Vegetables, Chickpeas,
Caramelized Onions, Raisins
Agneau, Sept Légumes, Pois Chiches, Oignons Caramélisés, Raisins

Tefya Chicken Couscous ^(G, D, N)

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

SIDES | ACCOMPAGNEMENTS

Lubia ^(VG)

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

Couscous ^(VG, G)

Whole Grain Couscous
Couscous Complet

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