

POOL TERRACE MENU

SNACKS AND DIPS

Levantine Dips (V, G, D, N) Labneh, Hummus, Baba Ganoush, Muhammara, Warm Berber Bread
Beetroot Falafels (V, D) Tzatziki, Mint
Brioautes (G, D) Moroccan Fried Pastries, Sweet and Sour Sauce
Guacamole (VG, G) Tortilla Chips

STARTERS

Beef Tartellette (G, D) Beef Tartare, Fried Sweet Potatoes
Seabass Crudo Citrus Vinaigrette, Honey, Chive, Chili Oil
Mozzarella and Courgette (V, G, D) Buffalo Mozzarella, Courgette, Preserved Lemon, Basil, Courgette Gazpacho
Soup of The Day (VG) Daily Seasonal Vegetable Soup

SALADS

Octopus Salad Grilled Octopus, Taggiasca Olives, Potatoes, Celery
Beetroot Argan Oil (VG) Salt-baked Beetroot, Argan Oil, Balsamic Vinaigrette
Fattoush (VG, G) Tomatoes, Cucumber, Pickled Carrot, Pepper, Radish, Crackers, Lemon Juice, Parsley
Garden Tomatoes (V, G, D, N) Tomato Garden, Tomato Ice Cream, Parmigiano Crumble
Duck Salad (N) Pickled Champignon, Fried Kale, Confit Duck Leg, Raspberry Vinaigrette

SANDWICHES

Served with Choice of Fries or Salad
Club Sandwich (G, D) Grilled Chicken, Eggs, Avocado, Lettuce, Cheddar, Mayonnaise, Tomatoes
Chicken Burger (G, D) Fried Chicken, Lettuce, Coleslaw, Spicy Mayonnaise
Beef Burger (G, D) Cheddar, Paprika Mayo, Tomato Relish, Gherkins, Sesame Bun
Vegan Burger (VG, G) Chickpeas, Beans, Guacamole, Caramelized Onions, Vegan Bun

PIZZA

Margherita (V, G, D) Tomato Sauce, Mozzarella, Basil
Romana (G, D) Tomato Sauce, Mozzarella, Anchovies, Capers, Green Olives, Oregano
Scarpariello (V, G, D) Tomato Sauce, Fior di Latte, Parmigiano Reggiano, Pecorino, Basil
Diavola (G, D, PK) Tomato Sauce, Mozzarella, Spicy Italian Salami
Parmigiana (V, G, D) Buffalo Mozzarella, Tomato Sauce, Fried Aubergine
Capricciosa (G, D, PK) Tomato Sauce, Mozzarella, Pork Ham, Mushrooms, Black Olives, Artichokes
Quattro Formaggi (V, G, D) Mozzarella, Blue Cheese, Pecorino, Goat Cheese

MAIN COURSES

Roasted Duck (D) Duck Breast, Fennel Seeds, Aubergine
Farmhouse Roasted Chicken (D) Roasted Free-range Chicken, Sauteed Mushrooms, Chicken Jus, Lemon Sabayon
Dry Aged Beef Rib-Eye (D) Rocket and Cherry Tomato Salad, Parmigiano Reggiano, Balsamic Meat Juice
Tortelli Ricotta e Spinaci (V, G, D, N) Homemade Pasta, Ricotta, Spinach, Hazelnuts
Lamb Pappardelle (G, D) Homemade Pasta, Lamb Ragout, Parmigiano, Chilli Powder
Wild Seabass (D) Courgette Purée, Smoked Yoghurt, Red Pepper
Green Millefeuille (VG, N) Green Salad, Crispy Kale, Nori Chips, Hazelnut Mayo
Calamarata Pasta ai Tre Pomodori (V, G, D) Garden Tomatoes, Basil, Parmigiano Reggiano

SIDES

French Fries (VG), Homemade Fries , Mashed Potato (V, D), Grilled Broccoli (VG), Sauteed Spinach (VG), Green Salad (VG), Tomato Salad (VG)

CHAMPAGNE

Ruinart Brut – Pinot Noir, Chardonnay, P. Meunier Blanc de Blancs – Chardonnay Brut Rosé – Pinot Noir, Chardonnay
Comte de Montaigne AMAN Cuvée Spéciale Brut – Pinot Noir

WHITE WINES

Gérard Tremblay, Chablis Burgundy, France – Chardonnay
Domaine de la Zouina “Epicuria” Meknès, Morocco – Chardonnay
Borgo dei Vassalli IGT Friuli-Venezia Giulia, Italy – Pinot Grigio
Domaine des Ouled Thaleb "Médailleon" Benslimane, Morocco – Sauvignon Blanc

ROSÉ WINES

Minuty Prestige Côtes de Provence AOP, France – Grenache, Syrah, Cinsault
La Tour de l'Evêque “Pétale de Rose” Côtes de Provence AOP, France – Grenache, Cinsault, Mourvèdre
Domaine des Ouled Thaleb "Tandem” Benslimane, Morocco – Cinsault

RED WINES

Domaine des Ouled Thaleb ”S de Siroua” Benslimane, Morocco – Syrah
E. Guigal, Côtes-du-Rhône Bordeaux, France - Syrah, Grenache, Mourvèdre

COCKTAILS

Aman 75 Vodka Belvedere, Prosecco Anna Spinato DOC Brut, Vanilla Syrup, Red Berries
From Nice to Venice Aperol, Prosecco Anna Spinato DOC Brut, Bergamot, Lavender, Soda Water
Marrakech Mule Gin Palmarae, Red Berries, Lemon Juice, Gingerbread Syrup, Tonic Water
Jena Breeze Gin Tanqueray, Marie Brizard, Fresh Mint, Tonic Water
Mai Thai Rum Havana 3, Pineapple Juice, Orange Juice, Orgeat Syrup

MOCKTAILS

Green Jena Cucumber, Jasmine Tea, Lemon Juice, Rosemary
Mango colada Mango, Pineapple, Coconut Milk
Summer dream Peach Juice, Lemon Juice, Ice Tea, Elderflower Syrup

BEERS

Corona 35.5 cl Casablanca 33 cl Budwesier 33 cl Budweiser 0% 33 cl

WATER & SOFT DRINKS

Acqua Panna 75 cl San Pellegrino 75 cl Aïn Saïss Still 75 cl Aïn Saïss Sparkling 75 cl Soft Drinks
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(V) Vegetarian, (VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy, (PK) Pork

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