

La table du riad

CUISINE NATURELLE À MARRAKECH

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VISION

At La Table du Riad we are passionate about organic farm-to-table philosophy. We source the freshest seasonal ingredients by selected local farmers then our Head Chef Mustapha El Bachna transforms traditional Moroccan flavours into contemporary creations.

The result is
an elegant culinary experience,
healthy and natural,
respecting human and season rythms.

From healthy delicious breakfasts,
light menus for lunch,
comfort foods during the day,
and specialities for intimate
night time dining...

Enjoy dining with us !

STARTERS

Moroccan variations

selection of seasonal vegetables salads

3 types 58
6 types 99
9 types 153

Mixed Briouates

crispy Moroccan phyllo dough with ricotta and tyme,
Slaoui zucchini and mint, chicken and lemon,
spinach, yogurth, mustard and curry sauce

85

Berkouech Salad

special hand-rolled morocan-pasta with sauteed vegetables,
carrots, zucchini, white turnips, ginger, onions and parsley sauce

104

Sardinia style Salad

prawns, roasted tomato, black avocado, crispy leeks

135

Spaghetti 2 zucchini

Slaoui zucchini cream, sauteed zucchini, chopped capers,
aromatic crumble

126

MAIN DISHES

Marrakchi Tajine

meatballs with tomato, "Slaoui" zucchini and fried egg on top

171

Chicken Tajine

Taliouine saffron, oranges and black olives

171

Vegetables Tajine

potatoes, slaoui zucchini, white turnips, carrots and green beans

171

Eid Mubarak

lamb, caramelized pears, honey, toasted almonds

180

Sea bass fillet

sauteed green beans with persil and delicious chips

225

dishes served with sauteed vegetables

DESSERT

Italian Ice cream

flavors to choose among cream, chocolate, strawberry

45

Pastilla

crispy phyllo dough with apples or strawberries,
strawberry and yogurth sauce

72

Su-per

tiramisu with chantilly cream, chocolate, homemade pastries,
served with caramelized pears

81

After

dark chocolate mousse with whipped cream
and chocolate waffle served with frozen mojito

90

Gourmet coffee

Nespresso coffee, chocolate sphere, ice cream

45

Gourmet tea

Mint tea, rhum, Moroccan pastries

54

MADE TO ORDER

Tanjia

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

Mouton Barbecue

traditional mutton barbecue cooked in an oven at the muffled

Beldí Cous Cous

special hand-rolled cous cous in two different version:

- seasonal vegetables, caramelized onions and chickpeas
- beef, seasonal vegetables, caramelized onions and chickpeas

dishes served with sauteed vegetables

225

OUR SPECIAL OFFERS

FINE DINING

set menu indulging
in traditional Moroccan specialities
with our refined touch
for gourmet quality lovers

Chez Mustapha

fresh peas and mint cold soup, cream and ricotta quenelle

or

Mixed briouates

crispy Moroccan phyllo dough with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinach, yogurth mustard curry sauce

Eid Mubarak

lamb, caramelized pears, honey, toasted almonds

Essaouira organic cheese

homemade jam and toasted almonds

La vie en Rose

rose wine and rose perfume sorbet, cristallized rose petals,
homemade white chocolate Macarons

Mint tea

and moroccan pastries

promotional rate **450**

OUR SPECIAL OFFERS

CONTEMPORAIN DINING

this menu combines mood and food
themes to create an eclectic experience

Berkoukech Salad

special hand-rolled moroccan-pasta with sauteed vegetables,
carrots, zucchini, white turnips, ginger, onions and parsley sauce

Sea bass fillet

sautéed artichokes with persil and delicious chips

Su-per

tiramisu with chantilly cream, chocolate, sponge fingers,
served with caramelized pears

promotional rate **380**

OUR SPECIAL OFFERS

CASUAL DINING

a blend of clasic and tasty
Moroccan cooking

Moroccan variations

selection of seasonal moroccan salads (6 types)

Marrakchi Tajine

meatballs with tomato, "Slaoui" zucchini and fried egg on top

Pastilla

crispy phyllo dough with apples or strawberries,
strawberry and yogurth sauce

promotional rate **295**

OUR SPECIAL OFFERS

VEGETARIAN DINING

for those who'd rather leave out meat
and fish, vegetarian food isn't hard to come by
without compromise on taste8

Veggie tartare

tomatoes, avocado, Slaoui zucchini, toasted bread cubes,
boiled egg knike cut, Beldí crispy yolk

Beldí Cous Cous

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

After

dark chocolate mousse with whipped cream
and chocolate waffle served with frozen mojito

promotional rate **365**

NEWS FROM THE MARKET

see what our Head Chef Mustapha has in store
for market goers this week as he creates
deliciousness from our fresh market produce !

Chez Mustapha

fresh peas and mint cold soup,
cream and ricotta quenelle

99

Maroc'n Roll

vegetable and soy noodles rolls, baked veggie fava balls
and peeled tomatoes, tahini cream

116

Veggie tartare

tomatoes, avocado, Slaoui zucchini, toasted bread cubes,
boiled egg knife cut, Beldi crispy yolk

135

Rainbow salad

quinoa, broccoli, fava beans, almonds, baby peeled carrots,
tomatoes and turnips, chicken skewer

136

La vie en Rose

rose wine and rose perfume sorbet, crystallized rose petals,
homemade white chocolate Macarons

68