

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 rhythms.

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	3 types	58
selection of seasonal vegetables salads	6 types	99
	9 types	153
Mixed Briouates		85
crispy Moroccan phyllo dough with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinach, yogurth, mustard and curry sauce		
Berkoukech Salad		104
special hand-rolled morocan-pasta with sauteed vegetables, carrots, zucchini, white turnips, ginger, onions and parsley sauce		
Sardinia style Salad		135
prawns, roasted tomato, black avocado, crispy leeks		
Spaghetti 2 zucchini		126
Slaoui zucchini cream, sauteed zucchini, chopped capers, aromatic crumble		

MAIN DISHES

Marrakchi Tajine	171
meatballs with tomato, "Slaoui" zucchini and fried egg on top	
Chicken Tajine	171
Taliouine saffron, oranges and black olives	
Vegetables Tajine	171
potatoes, slaoui zucchini, white turnips, carrots and green beans	
Eid Mubarak	180
lamb, caramelized pears, honey, toasted almonds	
Sea bass fillet	225
sauteed green beans with persil and delicious chips	

dishes served with sauteed vegetables

DESSERT

Italian Ice cream 45
flavors to choose among cream, chocolate, strawberry

Pastilla 72
crispy phyllo dough with apples or stawberries,
strawberry and yogurth sauce

Su-per 81
tiramisu with chantilly cream, chocolate, homemade pastries,
served with caramelized pears

After 90
dark chocolate mousse with whipped cream
and chocolate waffle served with frozen mojito

Gourmet coffee 45
Nespresso coffee, chocolate sphere, ice cream

Gourmet tea 54
Mint tea, rhum, Moroccan pastries

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

Sea bass fillet

sauteed 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 classic 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 yoghurt 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 taste

Veggie tartare

tomatoes, avocado, Slaoui zucchini, toasted bread cubes,
boiled egg yolk 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 knike cut, Beldí 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, cristallized rose petals,
homemade white chocolate *Macarons*

68