

# La table du riad

CUISINE NATURELLE À MARRAKECH

# La table du riad

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

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

## MAIN DISHES

<b>Marrakchi Tajine</b>		171
meatballs with tomato, "Slaoui" zucchini and fried egg on top		
<b>Chicken Tajine</b>		171
Taliouine saffron, oranges and black olives		
<b>Vegetables Tajine</b>		171
potatoes, slaoui zucchini, white turnips, carrots and green beans		
<b>Eid Mubarak</b>		180
lamb, caramelized pears, honey, toasted almonds		
<b>Sea bass fillet</b>		225
sauteed green beans with persil and delicious chips		
<b>Fish Tajine</b>		225
white cod, prawn tails, diced celery, black olives, Fishstock and Beldi cous cous		

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, sponge fingers, served with caramelized pears

### **After** 90

dark chocolate mousse with whipped cream and mint 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

#### **Moroccan variations**

selection of seasonal moroccan salads (6 types)

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, pomegranate, honey, toasted almonds

#### **Essaouira organic cheese**

homemade jam and toasted almonds

#### **Pastilla**

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

#### **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 green beans 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

#### **Pumpkin soup**

potato, organic yoghurt, cumin, poppy seeds and croutons topping

#### **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

#### **Vegetable tartare**

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

#### **Beldí Cous Cous**

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

#### **Chocolate lava cake**

red fruits sauce, caramel and almonds cookie crunch,  
vanilla ice cream

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 !

### Harira soup 99

fresh tomatoes, lentils, fava beans, chick peas, Celery, parsley and coriander finely chopped

### Vegetable tartare 135

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

### Spaghetti fumé 126

smoked eggplant sauce, tuna balls, freesh and confit tomatoes, eggplant chips

### Lento' 135

lentils, confit tomatoes and carrotts cubes, crispy celery , lentils cream, chicken skewers, yogurth and cumin sauce

### Rabbit Tajine 171

rabbit, raisins, candied lemon, green olives

### Chocolate lava cake 91

red fruits sauce, caramel and almonds cookie crunch, vanilla ice cream

## WINE LIST

### Champagne

Laurent Perrier brut, France	1200
½ bottle	700
La parle du Sud, Morocco	500

### White wines

Médaille Blanc	290
½ bottle	190
Terres blanches - La ferme rouge	290
La gazelle de Mogador – Val d'argan	290

### Red wines

Médaille rouge	290
½ bottle	190
Terres rouges - La ferme rouge	290

### Rose and grey wines

Médaille rosé	290
½ bottle	190
Terres gris – La ferme rouge	290
Domaine de Sahari gris	200

### Glass of wine 80

### Cocktails

Mojito, Gin Tonic, Vodka Tonic Cuba libre	80
Martini, Campari, Rhum, Vodka, Gin, Whisky, Pastisse	80
Casablanca beer	50
Flag beer	35

### Drinks

Mineral /Sparkling water	25
Soda (CocaCola, CocaCola Light,Fanta, Sprite,Schwepeps Tonic)	20
Expresso Coffee (Nespresso), American Coffee	20
Gourmet Coffee	50
Cappuccino	30
Mint tea and Moroccan pastries	30
Mint tea, rhum and Moroccan pastries	60

### Aperitif 2 people 350

**Wine and cheeses :** a bottle of white Mogador or Sahari Domain gris, a plate of Essaouira organic cheeses and house's bread