

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 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 !

CUISINE NATURELLE À MARRAKECH

STARTERS

Moroccan variations	3 types	58
selection of seasonal vegetable salads	6 types	99
	9 types	153
Chez Moustapha		99
seasonal vegetable soup, ricotta <i>quenelle</i> and toasted almonds		
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 COURSE

Marrakchi Tajine	165
meatballs with tomato, Slaoui zucchini and fried egg on top	
Chicken Tajine	175
Taliouine saffron, oranges and black olives	
Vegetables Tajine	165
potatoes, Slaoui zucchini, white turnips, carrots and green beans	
Eid Mubarak	180
lamb, pomegranate, honey, toasted almonds	
Sea bass fillet	225
green beans with persil and delicious chips	

dishes served with vegetables

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 vegetables

DESSERTS

- Pastilla** 72
crispy phyllo dough with apples or stawberries,
strawberry and yogurth sauce
- Su-per** 81
Tiramisú 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

OUR SPECIAL OFFER

FINE DINING

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

Berkoukech salad

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

Eid Mubarak

lamb, pomegranate, honey, toasted almonds

Essaouira organic cheese

homemade jam and toasted almonds

Su-per

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

promotional rate **450**



OUR SPECIAL OFFER

VEGETARIAN DINING

set menu for those who'd rather leave out the meat and the fish, vegetarian food isn't hard to come by without compromise on taste!

Moroccan variations

selection of 6 seasonal vegetables salads

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**



OUR SPECIAL OFFER

CASUAL DINING

a blend of classic and tasty
Moroccan set menu

Chez Moustapha

seasonal vegetable soup, ricotta *quenelle*
and toasted almonds

Marrakchi tajine

beef meatballs with tomatoes,
Slaoui zucchini and fried egg on top

Pastilla

crispy phillo dough
with apples or strawberries ,
strawberry and yougurth sauce

promotional rate **295**

