

La Table du Riad

VISION

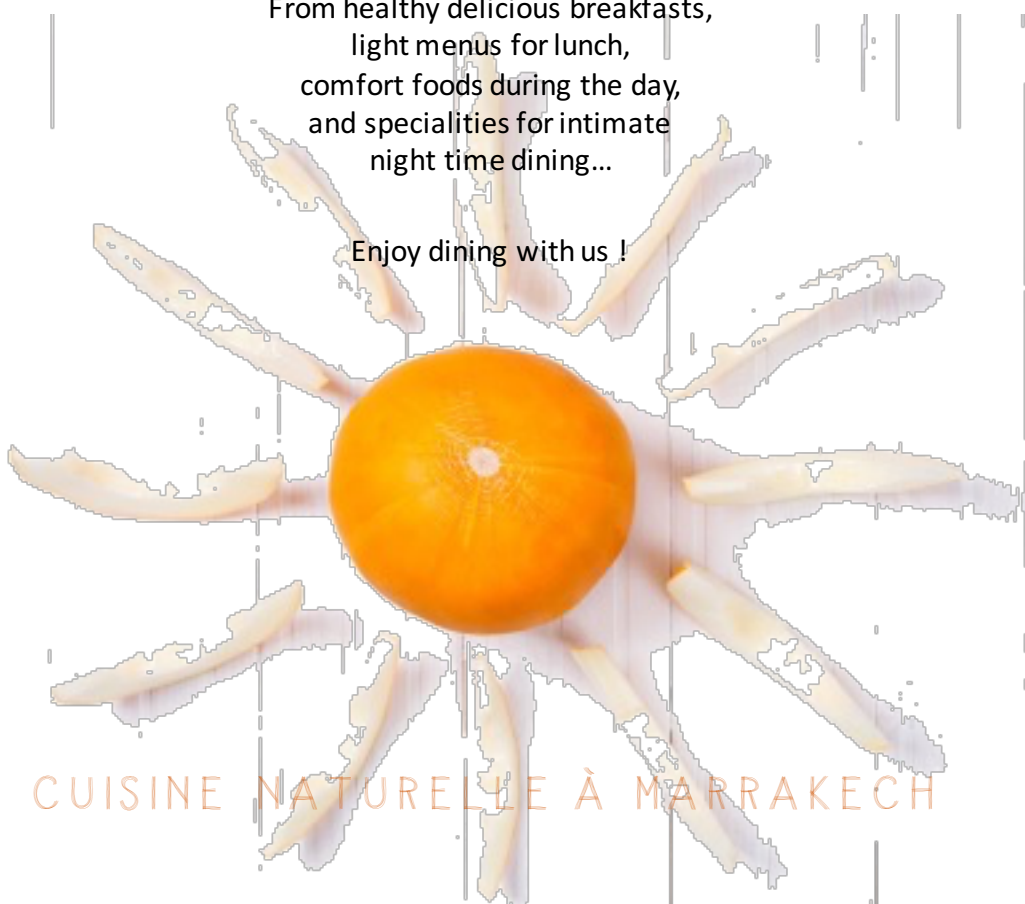
At La Table du Riad we are passionate about organic farm-to-table philosophy.

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

LUNCH

Burger 72		126
beef burger, fried egg, avocado, tomato, caramelized onions, crispy leeks, french fries, yogurth, mustard and cucumber sauce		
Moroccan variations	3 types	58
selection of seasonal vegetables salads	6 types	99
	9 types	153
Chez Mustapha		99
seasonal vegetables soup, ricotta <i>quenelle</i> , toasted almonds		
Salad 8		140
potatoes cubes, green beans, quail eggs, Beldi couscous, basil and parsley pesto with toasted almonds, yogurth and pesto sauce		
Cheese & vegetables		140
selection of organic cheeses from Essaouira with grilled vegetables		
Moroccan		150
mixed briouates, 3 types of Moroccan variations, rice, Essaouira organic cheese and homemade bread		
Lebanese		150
turkey with ginger, 3 types of Moroccan variations, rice, Essaouira organic cheese and Batbout bread		
Spaghetti 2 zucchini		126
Slaoui zucchini cream, sauteed zucchini, chopped capers, aromatic crumble		
Rainbow salad		136
quinoa, broccoli, fava beans, almonds, baby peeled carrot, tomatoes and turnips		

DESSERT

Pastilla		72
crispy phillo dough with apples or strawberries, strawberries and yogurth sauce		
Su-per		81
tiramisù 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		