

# 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

<b>Moroccan variations</b>	3 types	<b>58</b>
selection of seasonal vegetable salads	6 types	<b>99</b>
	9 types	<b>153</b>
<b>Chez Moustapha</b>		<b>99</b>
seasonal vegetable soup, ricotta <i>quenelle</i> and toasted almonds		
<b>Mixed briouates</b>		<b>85</b>
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>		<b>114</b>
special hand-rolled morocan-pasta with sauteed vegetables, carrots, zucchini, white turnips, ginger, onions and parsley sauce		
<b>Sardinia style salad</b>		<b>135</b>
prawns, roasted tomato, black avocado, crispy leeks		
<b>Spaghetti 2 zucchini</b>		<b>126</b>
Slaoui zucchini cream, sauteed zucchini, chopped capers, aromatic crumble		

## MAIN COURSE

<b>Marrakchi Tajine</b>	<b>165</b>
meatballs with tomato, Slaoui zucchini and fried egg on top	
<b>Chicken Tajine</b>	<b>175</b>
Taliouine saffron, oranges and black olives	
<b>Vegetables Tajine</b>	<b>165</b>
potatoes, Slaoui zucchini, white turnips, carrots and green beans	
<b>Eid Mubarak</b>	<b>180</b>
lamb, caramelized pears, honey, toasted almonds	
<b>Sea bass fillet</b>	<b>225</b>
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, caramelized pears, 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  
and toasted almonds

#### **Marrakchi tajine**

beef meatballs with tomatoes,  
Slaoui zucchini and fried egg on

#### **Pastilla**

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

promotional rate **295**

