

# 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>
fresh peas and mint warm soup, ricotta <i>quenelle</i> and toasted almonds		
<b>Mixed briouates</b>		<b>95</b>
crispy phyllo dough with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinach, turmeric and yogurt sauce		
<b>Sardinia salad</b>		<b>135</b>
prawns, roasted tomato, black avocado, crispy leeks		
<b>Veggie tartare</b>		<b>136</b>
tomatoes, avocado, Slaoui zucchini, toasted bread cubes, boiled white egg knife cut, Beldi crispy yolk		
<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>
beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	
<b>Chicken Tajine</b>	<b>175</b>
Taliouine saffron, oranges and red olives	
<b>Vegetables Tajine</b>	<b>165</b>
potatoes, Slaoui zucchini, white turnips, carrots, green beans and other vegetables*	
<b>Aid Mubarak</b>	<b>190</b>
lamb, pomegranate or seasonal fruits*, honey, toasted almonds	
<b>Sea bass fillet</b>	<b>225</b>
green beans with persil and delicious chips	
<b>Rendez-vous (à La table)</b>	<b>160</b>
<i>Berkoukeh</i> , our special hand-rolled Moroccan pasta with sauteed vegetables and grilled octopus* or prawns and squids served in an homemade bread cup	

mixed vegetables as side dish

\* upon seasonal availability

## 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

### **Mechoui**

traditional mutton barbecue cooked suspended for many hours in an oven set up underground

### **Beldi Couscous**

special hand-rolled cous cous served in two different options:

- seasonal vegetables, caramelized onions and chickpeas
- beef, seasonal vegetables, caramelized onions and chickpeas

mixed vegetables as side dish

## DESSERTS

<b>Italian Ice cream</b>	<b>45</b>
flavors to choose among cream, chocolate, strawberry	
<b>Pastilla</b>	<b>72</b>
crispy phyllo dough with apples or stawberries, strawberry and yogurt coulis	
<b>Su-per</b>	<b>81</b>
our <i>Tiramisu</i> design with chantilly cream, chocolate, homemade pastries, served with caramelized pears	
<b>After</b>	<b>90</b>
dark chocolate mousse with whipped cream and chocolate waffle served with frozen mojito	
<b>Sukran!</b>	<b>76</b>
fig pie with apples coulis and crispy wafer, ice-cream quenelle and crumble	
<b>La Vie en rose</b>	<b>68</b>
rose wine and rose perfume sorbet, cristallized rose petals, homemade white chocolate <i>Macarons</i>	

## OUR SPECIAL OFFER

### FINE DINING

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

#### **Chez Moustapha**

fresh peas and mint warm soup, ricotta quenelle and toasted almonds

#### **Aid Mubarak**

lamb, pomegranate or seasonal fruits\*, honey, toasted almonds

#### **Essaouira organic cheese**

homemade jam and toasted almonds

#### **Sukran!**

fig pie with apple coulis and crispy wafer, ice-cream quenelle and crumble

promotional rate **450**



\* upon seasonal availability

## OUR SPECIAL OFFER

### VEGETARIAN DINING

set menu for those who'd rather leave  
out the meat and the fish  
without compromise on taste!

#### **Veggie tartare**

tomatoes, avocado, Saloui zucchini,  
toasted bread cubes, boiled white egg  
knife cut, Beldi crispy yolk

#### **Beldi Couscous**

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

#### **La Vie en rose**

rose wine and rose perfume sorbet, cristallized  
rose petals, homemade white chocolate  
*Macarons*

promotional rate **365**



## OUR SPECIAL OFFER

### CASUAL DINING

a blend of classic and tasty  
Moroccan set menu

#### **Moroccan variations**

selection of 6 seasonal vegetable salads

#### **Marrakchi tajine**

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

#### **Pastilla**

crispy phillo dough with apples  
or strawberries , strawberry and  
yogurt coulis

prix promotionnel **295**

