

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
fresh peas and mint warm soup, ricotta <i>quenelle</i> and toasted almonds		
Mixed briouates		95
crispy phyllo dough with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinach, turmeric and yogurt sauce		
Sardinia salad		135
prawns, roasted tomato, black avocado, crispy leeks		
Veggie tartare		136
tomatoes, avocado, Slaoui zucchini, toasted bread cubes, boiled white egg knife cut, Beldi crispy yolk		
Spaghetti 2 zucchini		126
Slaoui zucchini cream, sauteed zucchini, chopped capers, aromatic crumble		

MAIN COURSE

Marrakchi Tajine	165
beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	
Chicken Tajine	175
Taliouine saffron, oranges and red olives	
Vegetables Tajine	165
potatoes, Slaoui zucchini, white turnips, carrots, green beans and other vegetables*	
Aid Mubarak	190
lamb, pomegranate or seasonal fruits*, honey, toasted almonds	
Sea bass fillet	225
green beans with persil and delicious chips	
Rendez-vous (à La table)	160
<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

- Italian Ice cream** 45
flavors to choose among cream, chocolate, strawberry
- Pastilla** 72
crispy phyllo dough with apples or stawberries,
strawberry and yogurt coulis
- Su-per** 81
our *Tiramisu* design 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
- Sukran!** 76
fig pie with apples coulis and crispy wafer,
ice-cream quenelle and crumble
- La Vie en rose** 68
rose wine and rose perfume sorbet, cristallized
rose petals, homemade white chocolate *Macarons*

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**

