



## *La Table Du Riad*

An elegant culinary experience, healthy and natural,  
respecting human and season rhythms.  
And inspired by nature.

Some dishes in our menu may contain allergens.  
If you have any food allergies or restrictions, please  
inform your waiter upon arrival.

All prices are in Moroccan dirhams and include V.A.T.

The menu is created by our Head Chef  
Fatimazohra Laassakri  
supported by her team.

M A R R A K E C H

# starters

<b>Moroccan variations</b>	<b>110</b>
selection of 6 seasonal vegetable salads	
<b>Briouattes</b>	<b>115</b>
brick pastry pockets with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinachs, mustard and yogurt sauce	
<b>Chez Moustapha</b>	<b>110</b>
our in-season vegetables soup	
<b>Millefeuille</b>	<b>125</b>
baked peppers, turnips, confit tomatoes, zucchini, eggplants, potatoes croquettes, pumpkin sauce	
<b>Cannelloni</b>	<b>130</b>
handmade <i>pasta</i> , spinach, ricotta, basil emulsion, tomatoes and <i>bechamel</i> sauce	
<b>Veggie tartare</b>	<b>145</b>
tomatoes, avocado, Slaoui zucchini, toasted bread cubes, boiled white egg knife cut, Beldi crispy yolk	
<b>Sardinia salad</b>	<b>150</b>
prawns, roasted tomatoes and peppers, black avocado	
<b>Popcorn</b>	<b>150</b>
prawns tempura in pastry basket, Japanese mayonnaise and chili <i>sriracha</i> sauce	
<b>Briouattes 20.20</b>	<b>165</b>
brick pastry rolls. Black for the prawn, red for the tuna, yellow for the scallops	

\* upon seasonal availability

# mains

<b>Marrakchi Tajine</b>	<b>195</b>
beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	
<b>Chicken Tajine</b>	<b>195</b>
Taliouine saffron, lemon and red olives	
<b>Aid Mubarak</b>	<b>210</b>
lamb, pomegranate or seasonal fruits*, honey, toasted almonds	
<b>Sehha</b>	<b>245</b>
lamb shank (200 gr), salt-crusted vegetables	
<b>Oriental filet</b>	<b>250</b>
beef (200 gr), vegetables soy wok	
<b>Ravioli (à La table)</b>	<b>195</b>
beef cheek homemade <i>Ravioli Tanjia</i> style	
<b>Sea bass fillet</b>	<b>255</b>
light fried eggplants and Slaoui zucchini and chips	

mixed vegetables and potatoes 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

255

mixed vegetables and potatoes as side dish

## desserts

### La Vie en rose

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

75

### Pastilla

brick pastry sheets, rice cream, cocounut milk, yogurt coulis and fruits

80

### Choukran!

shortbread pie, lemon cream, fresh raspberries\*

85

### Maroc'n Roll

verbena cream apple *strudel*, sultanas and dried fruits, ice-cream *quenelle* and crumble

85

### Jagad

almond pie, caramel, nougat, citrus coulis, cat's tongue biscuit

95

### Su-per

our *Tiramisu* design with chantilly cream, chocolate, homemade pastries, served with caramelized pears

90

### Au revoir!

trio of saffron *crème brûlée*, pumpkin sorbet, chocolate mousse and preserved ginger

90

### After

dark chocolate mousse with whipped cream and chocolate waffle served with frozen mojito

120

\* upon seasonal availability

## *fine dining*

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

### **Millefeuille**

baked peppers, turnips, confit tomatoes, zucchini,  
eggplants, potatoes croquettes, pumpkin sauce

### **Aid Mubarak**

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

### **Essaouira organic cheese**

homemade jam and fruits and toasted nuts

### **Choukran!**

shortbread pie, lemon cream, fresh raspberries\*

570

## *vegetarian dining*

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

### **Veggie tartare**

tomatoes, avocado, Slaoui 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

### **After**

dark chocolate mousse with whipped cream  
and chocolate waffle served with frozen mojito

470