

La Table du Riad

The menu

At La Table du Riad our menu
is inspired by nature.

We source the freshest seasonal ingredients
by selected local farmers
then our team
transforms traditional Moroccan flavours
into contemporary creations.

The result is
an elegant culinary experience,
healthy and natural,
respecting human and season rhythms.

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 Khalid Lairaice
supported by his team.

Enjoy dining with us !

CUISINE NATURELLE À MARRAKECH

mains

Burger 72		126
beef burger, fried egg, avocado, tomato, caramelized onions, french fries, yogurth, mustard and cucumber sauce. A veggie version of the Burger 72 is also available		
Moroccan variations	3 types	58
selection of seasonal vegetables salads	6 types	99
Mixed briouattes		95
brick pastry pockets with ricotta and tyme, Slaoui zucchini and mint, chicken and lemon, spinachs, mustard and yogurt sauce		
Chez Moustapha		99
our in season vegetables soup		
Millefeuille		115
baked peppers, turnips, confit tomatoes, zucchini, eggplants, potatoes croquettes, pumpkin sauce.  Vegan proposal		
Marhaba		125
grilled eggplants and zucchini, breaded chicken, pineapple, beetroot sauce		
Garden salad		136
grilled marinated chicken, mixed greens, tomatoes, roasted peppers, cucumber, Parmesan, seasonal fruits, almonds, lemon juice, bread croutons		
Rainbow salad		140
quinoa, raw peppers, almonds, cucumber, preserved lemon, pears and apples, tomatoes, sultana, pumpkin seeds served in an homemade bread cup		
Cheese & vegetables		150
selection of organic cheeses from Essaouira with grilled vegetables and fruits		
Moroccan		150
mixed briouattes, 3 types of Moroccan variations, rice, Essaouira organic cheese and homemade bread		
Marrakchi Tajine		175
beef meatballs with tomatoes, Slaoui zucchini and fried egg on top		
Day Tajine		180
please ask the staff for our daily course		
Pastilla		72
brick pastry sheets, rice cream, cocounut milk, yogurt coulis and fruits		
Maroc'n roll		76
verbena cream apple strudel, sultanas and dried fruits, ice-cream quenelle and crumble		
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		
Au revoir!		79
our trio of saffron crème brulée, pumpkin sorbet and chocolate mousse with preserved ginger		

desserts