

# 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  
the 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

## STARTERS

<b>Moroccan variations</b>	3 types	<b>58</b>
selection of seasonal vegetable salads	6 types	<b>99</b>
<b>Mixed briouattes</b>		<b>95</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>99</b>
our in-season vegetables soup		
<b>Millefeuille</b> 		<b>115</b>
baked peppers, turnips, confit tomatoes, zucchini, eggplants, potatoes croquettes, pumpkin sauce		
<b>Marhaba</b>		<b>125</b>
grilled eggplants and zucchini, breaded chicken, pineapple, beetroot sauce		
<b>Veggie tartare</b>		<b>130</b>
tomatoes, avocado, Slaoui zucchini, toasted bread cubes, boiled white egg knife cut, Beldi crispy yolk		
<b>Sardinia salad</b>		<b>135</b>
prawns, roasted tomatoes and peppers, black avocado		
<b>Popcorn</b>		<b>135</b>
prawns tempura in pastry basket, Japanese mayonnaise and chili <i>sriracha</i> sauce		
<b>Briouattes 20.20</b>		<b>149</b>
brick pastry rolls. Black for the prawn, red for the tuna, yellow for the scallops		

## MAINS

<b>Marrakchi Tajine</b>	<b>175</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>Aid Mubarak</b>	<b>190</b>
lamb, pomegranate or seasonal fruits*, honey, toasted almonds	
<b>Sehha</b>	<b>220</b>
lamb shank (200 gr), salt-crusted vegetables	
<b>Oriental filet</b>	<b>220</b>
beef (200 gr), vegetables soy wok	
<b>Mediterranean</b>	<b>170</b>
grilled squid, cherry tomatoes and capers	
<b>Rendez-vous (à La table)</b>	<b>205</b>
<i>Berkoukech</i> , our special hand-rolled Moroccan pasta with sauteed vegetables and grilled octopus* or prawns and squids served in an homemade bread cup	
A vegetable version is also available	<b>160</b>
<b>Sea bass fillet</b>	<b>225</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

mixed vegetables and potatoes as side dish

## DESSERTS

<b>La Vie en rose</b>	<b>68</b>
rose wine and rose perfume sorbet, cristallized rose petals, homemade white chocolate <i>Macarons</i>	
<b>Pastilla</b>	<b>72</b>
brick pastry sheets, rice cream, cocounut milk, yogurt coulis and fruits	
<b>Choukran!</b>	<b>76</b>
shortbread pie, lemon cream, fresh raspberries*	
<b>Maroc'n Roll</b>	<b>75</b>
verbena cream apple <i>strudel</i> , sultanas and dried fruits, ice-cream <i>quenelle</i> and crumble	
<b>Jagad</b>	<b>85</b>
almond pie, caramel, nougat, citrus coulis, cat's tongue biscuit	
<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>Au revoir!</b>	<b>79</b>
trio of saffron <i>crème brûlée</i> , pumpkin sorbet, chocolate mousse and preserved ginger	

\* upon seasonal availability

## OUR SPECIAL OFFER

### 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\*

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, 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

promotional rate **390**



## 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**

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

prix promotionnel **320**

