



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

Burger 72 138
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

mains

Moroccan variations 110
selection of 6 seasonal vegetables salads

Mixed briouattes 115
brick pastry pockets with ricotta and tyme, Slaoui zucchini and mint,
chicken and lemon, spinachs, mustard and yogurt sauce

Chez Moustapha 110
our in season vegetables soup, ricotta quenelle

Millefeuille 125
baked peppers, turnips, confit tomatoes, zucchini, eggplants, potatoes
croquettes, pumpkin sauce

Marhaba 140
grilled eggplants and zucchini, breaded chicken, pineapple, beetroot sauce

Veggie Cannelloni 140
handmade pasta, spinach, ricotta, basil emulsion, julienne vegetables,
tomatoes and bechamel sauce

Garden salad 150
grilled marinated chicken, mixed greens, tomatoes, cucumber, Parmesan,
seasonal fruits, almonds, lemon juice, bread croutons

Rainbow salad 154
quinoa, raw peppers, almonds, cucumber, preserved lemon, pears and apples,
tomatoes, sultana, pumpkin seeds

Cheese & vegetables 170
selection of organic cheeses from Essaouira with grilled vegetables and fruits

Moroccan 165
mixed briouattes, 3 types of Moroccan variations, rice, Essaouira organic
cheese

Marrakchi Tajine 194
beef meatballs with tomatoes, Slaoui zucchini and fried egg on top

Day Tajine 198
please ask the staff for our daily course

Pastilla 80
brick pastry sheets, rice cream, cocounut milk, yogurt coulis and fruits

Maroc'n roll 85
verbena cream apple strudel, sultanas and dried fruits,
ice-cream quenelle and crumble

Choukran! 90
Shortbread pie, lemon cream, fresh raspberries

Su-per 90
Tiramisù with chantilly cream, chocolate, homemade pastries,
served with caramelized pears

Au revoir! 90
our trio of saffron crème brulée, pumpkin sorbet and chocolate mousse
with preserved ginger

After 120
dark chocolate mousse with whipped cream and chocolate shaving
served with frozen mojito

desserts