



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 **160**

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

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

desserts

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