



# *La Table Du Riad*

At La Table du riad we celebrate traditional Moroccan cuisine through delicious classic dishes blending aromas and spices into unique flavors and revealing the full extent of fine local gastronomy.

Everything, from smell to sight, is an invitation to taste.

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

## المُشهيّات

### MOROCCAN VARIATIONS

Selection of 6 seasonal vegetable salads

120 MAD

### CHEZ MOUSTAPHA

Carrot and orange soup, Jben cheese quenelle

120 MAD

### MOROCCAN LENTILS

Warm lentils, pumpkin and grains salad

120 MAD

### BRIOUATTES

Fillo pastry pockets with ricotta, tyme, Slaoui zucchini, mint, chicken, lemon, spinach, lam and pine nuts, pepper and yogurt sauces

130 MAD

### ESSAOUIRA PRAWNS

Prawns tempura in pastry pocket, cellery and chermoula sauces

160 MAD

# MAIN COURSES

## الطبق الرئيسي

<b>MARRAKCHI TAJINE</b> Beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	200 MAD
<b>CHICKEN TAJINE</b> Taliouine saffron, lemon and red olives	210 MAD
<b>BEEF TAJINE</b> Slow cooked with artichokes and peas	220 MAD
<b>AID MUBARAK</b> Lamb, pomegranate or caramelized pears, honey, toasted almonds	230 MAD
<b>SEHHA</b> Lamb shank (200 gr), salt-crusted vegetables	250 MAD
<b>BELDI COUSCOUS</b> Special hand-rolled couscous served with seasonal vegetables, caramelized onions and chickpeas	260 MAD
<b>TANJIA</b> Lamb meat cooked for 6 hours in an earthen Jar in the bread oven (le Farnatchi) with spices, oranges, fresh ginger and Taliouine saffron	280 MAD
Mixed vegetables and potatoes as side dish	

# DESSERTS

## التحلية

<b>AU REVOIR!</b> Date perfumed sorbet, white chocolate Macarons	<b>80 MAD</b>
<b>MAROC'N ROLL</b> Verbena cream apple strudel, sultanas and dried fruits, ice-cream quenelle and crumble	<b>90 MAD</b>
<b>JAGAD</b> Almond pie, caramel, nougat, citrus colis, cat's tonque biscuit	<b>100 MAD</b>
<b>NUVOLA</b> Vanilla mousse, caramelized pears and walnuts, homemade coconut and almond cookies, blueberry coulis	<b>120 MAD</b>
<b>AFTER</b> Dark chocolate mousse with whipped cream and chocolate shaving served with frozen mojito	<b>120 MAD</b>