



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

MARRAKCHI TAJINE Beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	200 MAD
CHICKEN TAJINE Taliouine saffron, lemon and red olives	210 MAD
BEEF TAJINE Slow cooked with artichokes and peas	220 MAD
AID MUBARAK Lamb, pomegranate or caramelized pears, honey, toasted almonds	230 MAD
SEHHA Lamb shank (200 gr), salt-crusted vegetables	250 MAD
BELDI COUSCOUS Special hand-rolled couscous served with seasonal vegetables, caramelized onions and chickpeas	260 MAD
TANJIA 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

التحليه

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