



# *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

# STARTERS

<b>MOROCCAN VARIATIONS</b> Selection of 6 seasonal vegetable salads	110 MAD
<b>BRIOUATTES</b> Brick pastry pockets with ricotta, tyme, Slaoui zucchini, mint, chicken, lemon, spinach, mustard and yogurt sauce	115 MAD
<b>CHEZ MOUSTAPHA</b> Our in-season vegetables soup	110 MAD
<b>MILLEFEUILLE</b> Peppers, beetroot, confit tomatoes, zucchini, eggplants, potatoes croquettes, pumpkin sauce	125 MAD
<b>CANNELLONI</b> Handmade pasta, spinach, ricotta, basil emulsion, tomatoes and bechamel sauce	130 MAD
<b>VEGGIE TARTARE</b> Tomatoes, avocado, Slaoui zucchini, toasted bread cubes, eggs white and crispy yolk	145 MAD
<b>SARDINIA SALAD</b> Prawns, roasted tomatoes, peppers, black avocado	150 MAD
<b>POPCORN</b> Prawns tempura in pastry basket, Japanese mayonnaise and sriracha sauce	150 MAD
<b>BRIOUATTES 20.20</b> Brick pastry rolls. Black for the prawn, red for the tuna. Yellow for the scallops	165 MAD

*\* upon seasonal availability*

# MAINS

<b>MARRAKCHI TAJINE</b> Beef meatballs with tomatoes, Slaoui zucchini and fried egg on top	195 MAD
<b>CHICKEN TAJINE</b> Taliouine saffron, lemon and red olives	195 MAD
<b>AID MUBARAK</b> Lamb, pomegranate*, honey, toasted almonds	210 MAD
<b>SEHHA</b> Lamb shank (200 gr), salt-crusted vegetables	245 MAD
<b>ORIENTAL FILET</b> Beef (200 gr) vegetables soy wok	250 MAD
<b>RAVIOLI (À LA TABLE)</b> Ravioli homemade with Beef cheek Tanjia style	195 MAD
<b>SEA BASS FILLET</b> Light fried Slaoui zucchini and chips	255 MAD

**Mixed vegetables and potatoes as side dish**

\* upon seasonal availability

# MADE TO ORDER

## TANJIA

255 MAD

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

255 MAD

Traditional mutton barbecue. The meat is cooked suspended for various hours in the oven set up underground

## COUSCOUS BELDI

255 MAD

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**

*\* upon seasonal availability*

# DESSERTS

<b>LA VIE EN ROSE</b> Rose wine and rose perfume sorbet, cristallized rose petals, homemade white chocolate Macarons	<b>75 MAD</b>
<b>PASTILLA</b> Brick pastry sheets, rice cream, cocounut milk, yogurt coulis and fruits*	<b>80 MAD</b>
<b>CHOUKRAN!</b> Shortcrust pastry pie, lemon cream, fresh rasperries*	<b>85 MAD</b>
<b>MAROC'N ROLL</b> Apple strudel with verbena cream, raisins, dried fruit and ice-cream quenelle with crumble	<b>85 MAD</b>
<b>JAGAD</b> Almond pie, caramel, nougat, citrus coulis, cat's tongue biscuit	<b>95 MAD</b>
<b>SU-PER</b> Our Tiramisu design with chantilly cream, chocolate, homemade biscuits, served with caramelized pears	<b>90 MAD</b>
<b>AU REVOIR!</b> Vanilla mousse, caramelized pears and walnuts, homemade coconut and almond cookies	<b>120 MAD</b>
<b>AFTER</b> Dark chocolate mousse with whipped cream and chocolate pieces served with frozen mojito	<b>120 MAD</b>

\* upon seasonal availability

# FINE DINING

*Set menu indulging in traditional Moroccan specialities  
with our refined touch for gourmet quality lovers*

## **MILLEFEUILLE**

Peppers, beetroot, confit tomatoes, zucchini, eggplants,  
potatoes croquettes, pumpkin sauce

## **AID MUBARAK**

Lamb, pomegranate\*, honey, toasted almonds

## **ESSAOUIRA ORGANIC CHEESE**

Accompanied by homemade jam, fruit and toasted  
nuts

## **CHOUKRAN!**

Shortcrust pie, lemon cream, fresh raspberries\*

570 MAD

*\* upon seasonal availability*

# VEGETARIAN DINING

*Set menu for those who'd rather leave out the meat  
and the fish without compromising on taste!*

## **VEGGIE TARTARE**

Tomatoes, avocado, Slaoui zucchini, toasted bread cubes,  
eggs white and 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 pieces  
served with frozen mojito

470 MAD