



M E N U

O U R C O U N T E R S

The Asian Counter

The Mediterranean Counter

The European Counter

Moroccan Specialties

The Sandwiches Counter

The Vegetarian Counter

D E S S E R T S

The best for the end

THE ASIAN
COUNTER

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Steamed ravioli with vegetables 06 pieces	65 Dhs
Steamed chicken dumplings 06 pieces	75 Dhs
Steamed shrimp ravioli 06 pieces	80 Dhs
Nems chicken shrimps 04 pieces	85 Dhs
<i>Smoked salmon, surimi, avocado, cream cheese</i>	
Aromaki salmon	70 Dhs
<i>Avocado, rice, carrot, cucumber, radish, lemon juice, sesame</i>	
Poke owl with marinated salmon	120 Dhs
<i>Rice vermicelli, mushrooms, onions, carrots, bean sprouts</i>	
Sushis assortment 06/12 pieces	65/120 Dhs
Steamed ravioli assortment 06/12 pieces	70/135 Dhs

Chicken and cashew wok	120 Dhs
<i>Mushroom, onion, carrot, cherry tomato, coriander</i>	
Thai curry massaman chicken	130 Dhs
<i>Chicken, shallot, cardamom, potato, coconut milk, curry, palm sugar</i>	
Beef wok with vegetables and noodles	140 Dhs
Spicy Thai basil beef	140 Dhs
<i>Pepper, celery, shallot, ginger, white cabbage</i>	
Fried noodles with seafood	160 Dhs

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THE MEDITERRANEAN COUNTER

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Lebanese hummus **55 Dhs**

Mashed chickpeas, sesame garlic paste, lemon juice, olive oil

Baba Ghannouj **55 Dhs**

Smoked eggplant caviar, tahini sauce, lemon juice, garlic, olive oil, yogurt

Grilled vegetable salad with goat cheese **65 Dhs**

Quinoa salad **70 Dhs**

Avocado, mint, coriander, lime, olive oil

Neapolitan octopus Salad **80 Dhs**

Lemon, garlic, parsley, tomato, green salad

Mediterranean chicken skewer **120 Dhs**

Crushed potato

Oriental kebab plate **120 Dhs**

Minced meat, chicken, beef

Grilled squid with herbs and stir-fried vegetables **140 Dhs**

Sole meuniere with its ratatouille **140 Dhs**

Grilled salmon steak **160 Dhs**

Cream risotto, oregano sauce

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THE EUROPEAN COUNTER

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Creamed peas **60 Dhs**

Poached egg, sundried tomato, crushed black olives

Classic caesar salad **70 Dhs**

Marinated and roasted chicken, romaine, crouton, parmesan sauce

Goat mille-feuilles **70 Dhs**

Marinated and roasted chicken, romaine, crouton, parmesan sauce

Italian beef carpaccio **80 Dhs**

With its olive oil and lemon sauce, diced vegetables, parmesan and capers

Smoked salmon tartare **95 Dhs**

Avocado, tomato and lime guacamole, sesame oil vinaigrette

Spaghetti with seafood **140 Dhs**

Tomato sauce, olive oil

Chicken ballotine supreme stuffed with mushrooms **150 Dhs**

Mashed potatoes, saffron sauce

Crying tiger **170 Dhs**

Grilled beef entrecote, rice, spicy sauce

Grilled beef fillet **170 Dhs**

Confit potato, mustard sauce à l'ancienne

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MOROCCAN SPECIALTIES

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Seasonal vegetable soup 55 Dhs

Assortment of moroccan salads 70 Dhs

Eggplant caviar, pepper taktouka, marinated zucchini, tomato and coriande

Assortment of briouates 06 pieces 70 Dhs

Cheese, minced meat, vegetables

Chicken almond pastilla 95 Dhs

Crispy sweet and savory brick

Chicken tagine with lemon & red olive 80 Dhs

Couscous with seven vegetables 80 Dhs

Couscous of your choice (chicken or beef) 95 Dhs

Beef makfoul tagine with dried fruits 130 Dhs

Octopus tagine with chermoula 130 Dhs

Tangia marrakechia with lamb 160 Dhs

**To share with family 2 to 4 pax on order
(12 hours in advance)**

Whole mahamar chicken with homemade fries 220 Dhs

Lamb shoulder méchoui with stir-fried vegetables 350 Dhs

Chicken rfissa 200 Dhs

Masaman, saffron pistil, rancid butter, fenugreek, rasselhanout, chicken onion broth

Royal couscous 200 Dhs

With veal, chicken, minced meat, sausages

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THE SANDWICHES COUNTER

Greek vegetarian pita <i>Feta, pesto sauce</i>	65 Dhs
Croque monsieur with cheese and herbs	70 Dhs
Lyon tacos <i>Chicken, Gruyère curry sauce</i>	75 Dhs
Shawarma style chicken pita pouch <i>Gruyere sauce</i>	75 Dhs
American hamburger <i>Minced steak, cheddar cheese, caramelized onions, tomatoes, salad, tartar sauce</i>	80 Dhs

THE VEGETARIAN COUNTER

Organic vegetable tagine fondant with local flavors 80Dhs

Argan oil, sesame, atlas herbs

Creamy polenta with vegetables 80 Dhs

Onions, zucchini, peppers, mushrooms, garlic and herbs

Vegetable wok 95 Dhs

Spinach, peanuts, soy, olive oil, fresh cilantro, plain rice

Pad Thai vegan gluten free 130 Dhs

Rice noodles, vegetables, sweet and sour sauce, peanuts

**T H E B E S T F O R
T H E E N D**

Dessert

Mouhalabiyah	55 Dhs
<i>Lebanese cream with orange blossom and pistachio pieces</i>	
Macaroon with lemon cream	65 Dhs
Homemade profiteroles, vanilla ice cream, chocolate sauce	65 Dhs
Creme brulee trio	70 Dhs
<i>Vanilla, chocolate, saffron</i>	
Dark chocolate tart, vanilla ice cream	70 Dhs
Dessert assortment by art place	95 Dhs
<i>Chef's suggestion</i>	

Vegan Desserts

Seasonal fruit plate	55 Dhs
Poached pears with vanilla	70 Dhs
<i>Star of anise, crushed dried fruits, maple syrup</i>	
Apple pie with almond puree	70 Dhs