

Menu



Breakfast

Tea, coffee, juices, Granola, yoghurt, seasonal fruits, homemade bread, pancakes, moroccan pancakes (msemen, beghrir, crepe, eggs, cheese, cold cuts, butter, jam, honey, olive oil, eggs...

Lunch/Dinner

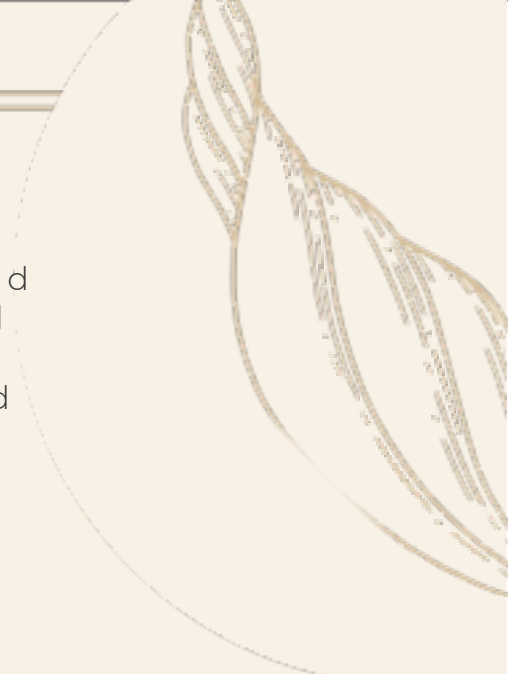
Starter

SOUP

Moroccan soup (harira)
Green vegetable soup
Vegetable soup with cheese
Seafood soup with vermicelli
Pea soup with olive oil
Spinach vegetable soup

SALADS

Moroccan salad (tomato, onion and pepper)
Courgette salad with charmola
Carrot salad with charmola
Green bean salad with charmola
Beet salad with charmola




Charmola bean and pea salad
Moroccan cauliflower salad
Charmola olive salad
- Moroccan Caribbean salad
Potato and red onion salad
Tuna and corn rice salad
Machuouia salad (tomato,
grilled pepper)
Beef liver with almonds
Homos
Thina
Baba ghanouge
Baqoula
Zaalouk
Taktouka
Chakhechoukha

HOT

Brioua and lie:
cheese, minced meat, chicken,
shrimp
Pastilla:
almond chicken, vermicelli
chicken,
seafood, salmon spinach

DISH

FISH



Poigo whole Moroccan style
Sea bream with charmola
Sardine marinated and
flavored with herbs
Tuna skewers with soy sauce
Fried fish in the plancha

COUSCOUS

Couscous 7 vegetables (w/v)
Couscous tfaya (w/v)
Royal couscous (keftta chicken
meat merguez)
Seffa medfounaa (w/v)

TAGINE

Tagine keftta with tomato
sauce
Lemon chicken tagine
Chicken tagine with sufran
Mhemer chicken tagine
(roasted)
Stuffed chicken tagine
Tagine of meat and prunes
Apricot pineapple beef tagine
Maqfoul Beef Tagine
Tagine of meat and vegetables
Tagine of meat with red olives
Tfaya meat tagine
Tagine of meat with cinnamon

Dalaà stuffed / roasted
Tangia El merrakchia
Mechouii with sufran
Moroccan barbecue

DESSERT

Moroccan cakes / mint tea
Pastilla with almond cream
Pastilla with red fruit cream
Pear poached with cinnamon
Pure avocado with dried fruit and
honey
Cinnamon Orange
Red fruits in flavored lemon syrup

Please choose one menu for the whole group.