POOL TERRACE & OLIVE GROVE

AMANJENA

MENU

Daily 12pm - 5pm

POOL TERRACE MENU

SNACKS AND DIPS

Levantine Dips *(V)(G)(D)(N)*
Black Guacamole, Hummus, Baba Ghanoush, Muhammara, Warm Berber Bread

Beetroot Falafels *(V)(D)*
Fresh Salad and Tahini Sauce

Quesadillas *(G)(D)*
Avocado, Gratin Cheese, Citrus Cream

STARTERS

Burrata & Tomato *(D)*
Burrata, Fresh Tomato, Peach

Avocado Salmon Gravalax *(D)(G)*
Guacamole, Cured Salmon

Seabass Crudo
Honey, Mustard, Vinaigrette, Radish, Raspberry

Beef Tartare *(G)*
Beef Tartare, Saffron Mayonnaise, Chips

SALADS

Octopus
Grilled Octopus, Fennel, Cherry Tomatoes, Potatoes, Black Olives

Beetroot Argan Oil *(VG)*
Salt-baked Beetroot, Argan Oil, Balsamic Vinaigrette

Fattoush *(VG)(G)*
Tomatoes, Cucumber, Pickled Carrot, Pepper, Radish, Crackers, Green Leaves

(V) Vegetarian · (VG) Vegan · (N) Nuts · (G) Gluten · (D) Dairy · (PK) Pork

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SANDWICHES

SERVED WITH CHOICE OF FRIES OR SALAD

Club Sandwich *(G)(D)*
Grilled Chicken, Eggs, Avocado, Lettuce, Cheese, Mayonnaise, Tomatoes

Chicken Burger *(G)(D)*
Fried Chicken, Lettuce, Coleslaw, Cheese, Spicy Mayonnaise

Beef Burger *(G)(D)*
Comte Cheese, Paprika Mayo, Onions Jam, Roasted Tomato, Mushrooms, Sesame Bun

Vegan Burger *(VG)(G)*
Quinoa and Beetroot Patty, Vegan Bun, Avocado Purée

PIZZA

Margherita *(V)(G)(D)*
Tomato Sauce, Mozzarella, Basil

Diavola *(G)(D)(PK)*
Tomato Sauce, Mozzarella, Spicy Italian Salami

Pomodoro *(G)(D)*
Tomato Carpaccio, Stracciatella, Basil

Capricciosa *(G)(D)(PK)*
Tomato Sauce, Mozzarella, Pork Ham, Mushrooms, Black Olives, Artichokes

Quattro Formaggi *(V)(G)(D)*
Mozzarella, Gorgonzola Blue Cheese, Pecorino, Goat Cheese

Ricotta & Guanciale *(G)(D)(PK)*
Fresh Ricotta, Pork Cheek, Raisin

Pesto & Agnello *(G)(D)(N)*
Basil Pesto, Cured Lamb Prosciutto, Confit Tomatoes

Bresaola *(G)(D)*
Bresaola, Rocket Salad, Datterino Tomatoes

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POOL TERRACE MENU

MAIN COURSES

Beef Fillet *(D)(N)*
Glazed Carrots, Pickled Turmeric

Farmhouse Roasted Chicken *(D)*
Roasted Free-range Chicken, Sauteed Mushrooms, Chicken Jus, Lemon Sabayon

Saffron Ravioli *(V)(D)(G)*
Homemade Pasta, Ricotta, Saffron, Parmigiano

Lamb Pappardelle *(G)(D)*
Homemade Pasta, Lamb Ragout, Parmigiano, Chilli Powder

Wild Turbot *(G)(D)*
Turbot, Rosted Calliflower, Confit Tomato

Lamb Shoulder *(G)(D)*
Pearl Barley Risotto, Pumpkin, Smoked Scamorza Cheese

Paccheri Prawns & Pesto *(G)(D)(N)*
Paccheri Pasta, Tomato Sauce and Rocket Pesto

SIDES

French Fries *(VG)*

Homemade Fries

Mashed Potato *(V)(D)*

Grilled Broccoli *(VG)*

Sauteed Spinach *(VG)*

Green Salad *(VG)*

Tomato Salad *(VG)*

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CHAMPAGNE

Louis Roederer
Collection 246 Brut - P. Noir, Chardonnay, P. Meunier

Louis Roederer
Rosé Vintage - Pinot Noir, Chardonnay

Louis Roederer
Crystal - Pinot Noir, Chardonnay, P. Meunier

Comte de Montaigne
AMAN Cuvée Spéciale Brut - Pinot Noir

WHITE WINES

Bibi Gratez, “Casamatta Bianco”
Toscana IGT, Italy - Ansonica

Domaine des Ouled Thaleb “Médaillon”
Benslimane, Morocco - Sauvignon Blanc

Gérard Tremblay, Chablis
Burgundy, France - Chardonnay

Gaja, “Idda”
Sicilia DOP, Italy - Carricante

ROSÉ WINES

Domaine de la Zouina “Volubilia Gris”
Meknès, Morocco - Caladoc, Mourvèdre, Marselan

Minuty Prestige
Côtes de Provence AOP, France - Grenache, Syrah, Cinsault

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RED WINES

Bibi Gratez, “Casamatta” Rosso
Toscana IGT, Italy - Sangiovese

Domaine des Ouled Thaled “Médaillon”
Benslimane, Morocco - Syrah, Cabernet Sauvignon

Château Lafitte
Bordeaux, France - Syrah, Grenache, Mourvèdre

GAJA, Sito Moresco
Langhe DOC, Italy - Nebbiolo, Merlot, Cabernet Sauvignon

COCKTAILS

Aman 75
Vodka Belvedere, Prosecco Anna Spinato, Vanilla Syrup, Red Berries

From Nice to Venice | Low ABV
Aperol, Prosecco Anna Spinato DOC Brut, Bergamot, Lavender, Soda Water

Marrakech Mule
Palmarée Golden Gin, Red Berries, Lemon Juice, Gingerbread Syrup, Tonic Water

Jena Breeze | Low ABV
Gin Tanqueray, Marie Brizard, Fresh Mint, Tonic Water

Mai Thai
Rum Havana 3, Pineapple Juice, Orange Juice, Orgeat Syrup

MOCKTAILS

Green Jena
Cucumber, Jasmine Tea, Lemon Juice, Rosemary

Mango Colada
Mango, Pineapple, Coconut Milk

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MOCKTAILS · CONTINUED

Summer Dream
Peach Juice, Lemon Juice, Ice Tea, Elderflower Syrup

BEERS

Casablanca 33 cl, Morocco

Heineken 25 cl, Netherlands

Budweiser 0% 33 cl, Belgium

WATER & SOFT DRINKS

Acqua Panna 75 cl

San Pellegrino 75 cl

Aïn Saïss Still 75 cl

Aïn Saïss Sparkling 75 cl

Soft Drinks

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DESSERT

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Peach Tart *(V)(G)(D)*
Fine Peach Confit Tart, Nectarine Ice Cream

Chocolate Fondant *(V)(G)(D)(N)*
Vanilla Ice Cream

New York Cheesecake *(V)(G)(D)(N)*
Tonka Ice Cream

Red Fruit Nougat *(V)(D)(N)*
Soft Frozen Red Fruits Nougat

Ice Cream and Sorbet *(V)(D)(N)(VG)*
Daily Selection

Fruit Platter *(VG)*
Seasonal Fruits Assortment

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