ROOFTOP BAR

EL FENN

SNACKS AND COCKTAILS

SNACKS

11:30 - 22:30 · FLAVOURS OF MOROCCO

SMALL PLATES TO SHARE

Thon O Hrour — 120
Spiced tuna, preserved lemon, fresh herbs & batbout chips

Smoked aubergine caviar & msemen chips — 115
Smoked aubergine, fresh herbs & crispy msemen

Briouates with "babbouches" — 125
Snail briouates & Moroccan herb and spice broth

Crispy calamari — 160
Crispy calamari, tomato, cucumber, chilli & coriander

LIGHT BITES

Moroccan prawn roll — 195
Chermoula prawns, preserved lemon mayonnaise & toasted brioche

Essaouira ceviche — 190
Marinated seabass, avocado, citrus, coriander & argan oil

Merguez hot dog — 170
Artisan merguez, spiced tomato & cucumber relish

Trio "Bejgueni" sliders — 195
Beef kefta, liver sausage, grilled chicken & harissa mayo

Harissa chicken drumsticks — 160
Crispy chicken, harissa, Atlas honey & lime

Agadir fish & chips — 190
Chermoula cod, citrus tartare sauce & cumin fries

Crisp vegetable ceviche — 120
Seasonal vegetables, cucumber, green harissa & citrus

A 7.5 % service charge will be added to your bill.
Please let us know if you have any food allergies or special dietary requirements.

SNACKS

SIGNATURE CLASSICS

Beef burger, Emmental & truffle — 220
Beef, pickles & truffle sauce

Chicken club sandwich — 205
Chicken, crispy smoked beef & toasted bread

Creamy burrata, tomato & raspberry — 190
Burrata, tomato-raspberry gazpacho & olive oil

Niçoise salad — 220
Seared tuna, tomato, green beans, soft-boiled egg, olives & anchovies

Cheese selection — 140
Camembert, Bleu d'Auvergne, goat cheese, toasted bread & dried fruits

DESSERTS

Olive oil cake — 130
Olive oil cake, orange blossom, roasted apricot & almond praline

Orange & cinnamon — 130
Orange tart, cinnamon sorbet, candied orange & crispy feuilletine

Dark chocolate, coffee & cardamom — 130
70% dark chocolate, coffee, cardamom & Noss Noss ice cream

Lemon, verbena & meringue — 130
Lemon crémeux, verbena, crisp meringue & lemon sorbet

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COCKTAILS

THE SIGNATURE COCKTAIL COLLECTION

Sahara Picante 220
Palmaræ golden gin • peach purée • fresh chilli • lemon juice • date syrup • ras el hanout. Warm Moroccan spices, ripe peach and refreshing citrus, balanced by gentle heat and delicate sweetness.

Fig Negroni 250
Palmaræ golden gin • fig leaf infused vermouth • campari • dehydrated fig. A rich, herbaceous interpretation of the classic Negroni, inspired by Morocco's fig trees.

Hibiscus Ginger Margarita 180
Olmeca altos tequila • fresh hibiscus syrup • fresh ginger • lime juice. Floral hibiscus and fresh ginger create a vibrant, refreshing Moroccan Margarita.

Marrakech Negroni 180
Beefeater gin • moroccan spice infused vermouth • campari. Classic Italian bitterness meets warm Moroccan spices in this rich, aromatic Negroni.

Atlas Gin 180
Thyme infused Beefeater gin • fresh lime • yuzu • earl grey tea. Atlas thyme, bright citrus and Earl Grey tea create a fresh, botanical cocktail.

Red City Rosé Cooler 180
Rosé wine • fresh strawberries • triple sec • sparkling wine. Fresh strawberries and sparkling wine create a light, elegant and refreshing aperitif.

Date Martini 180
Absolut vodka • Moroccan dates • fresh mint. Moroccan dates and fresh mint combine in a rich yet refreshing Martini.

El Fenn Mule 180
Saffron infused vodka • fresh ginger • lime juice. Saffron, fresh ginger and lime create a refreshing and unmistakably Moroccan Mule.

Red Fruit & Basil Mojito 180
Havana club 3 yo rum • fresh red berries • basil • mint • lime. Juicy red berries, basil and mint create a vibrant, aromatic twist on the Mojito.

Aperol Spritz 180
Aperol • prosecco • soda. Bittersweet orange, crisp Prosecco and soda create a light, effortlessly refreshing aperitivo.

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COCKTAILS

Our cocktails are inspired by the vibrant colours, fragrant gardens and artistic soul of Marrakech. We blend Moroccan flavours with seasonal ingredients and premium spirits to create drinks that are elegant, balanced and unmistakably El Fenn.

THE CLASSIC COCKTAIL COLLECTION

Ask your mixologist for your favourite classic. 160

The classics that built modern mixology, born in the world's great hotels and bars. At El Fenn we stay true to each one's original recipe, made with the finest spirits and freshest ingredients, poured in the spirit of our house.

NON-ALCOHOLIC COCKTAILS COLLECTION 0% ABV

Tonight, we blame the rooftop 120
Cold brew local jasmin tea • rectified passion fruit • Madagascar vanilla • mediterranean tonic

A very El Fenn affair 110
Five spice exotic sherbet • agave water • citrus blend • spicy ginger beer

Lost above the medina 110
Salty mandarin reduction • Moroccan rose & oolong • fresh basil • sweet & sour mix

Ruby riad theory 110
Wild strawberry & hibiscus cordial • lime & yuzu • coconut cream • pineapple super juice • fresh mint • saline solution

Our Mixologists have created a refined collection of non-alcoholic cocktails, where creativity meets precision and every detail is thoughtfully considered. Elegant in character, complex in flavor, and impeccably balanced - a sophisticated 0% ABV cocktail experience.

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