ROOFTOP RESTAURANT

EL FENN

LUNCH AND DINNER

LUNCH

SIGNATURE LUNCH 500

A selection of five fresh, seasonal Moroccan salads, accompanied by your choice of chicken, prawns, lamb or a vegetarian option, and rounded off with our dessert of the day. Your waiter will be delighted to guide you through today's selection.

STARTERS

Tomato Celebration
Seasonal tomatoes, smoked goat's milk labneh, black olive crumble & basil oil

Green beans, soft-boiled egg & confit tomato
Organic green beans, crispy soft-boiled egg, hazelnuts & orange-argan oil vinaigrette

Red prawn crudo
Red prawns, pink grapefruit, orange blossom & Espelette pepper

Bluefin tuna tartare
Bluefin tuna, avocado, cucumber & harissa ponzu

Creamy burrata
Burrata, tomato & raspberry gazpacho, extra virgin olive oil

Panko oyster mushrooms
Crispy oyster mushrooms, green harissa, pickled shallots & coriander

MAINS

Dakhla seabass, zucchini & Moroccan citrus
Roasted seabass, grilled zucchini, Moroccan citrus vierge & fresh herbs

Tan-Tan John Dory
Roasted John Dory, crispy potatoes & Taliouine saffron

Atlas lamb shoulder
Slow-cooked lamb shoulder, green couscous, baby carrots & spiced jus

LUNCH

MAINS · CONTINUED

Grilled beef bavette
Grilled bavette, sweet potato, green harissa & beef jus

Ras el Hanout spring chicken
Roasted Spring chicken, crushed potatoes, green olives & rosemary

Charred aubergine & green chermoula
Charred aubergine, whipped feta, green chermoula, tomato & pomegranate

DESSERTS

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

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

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

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

Date, pecan & fleur de sel
Warm Medjool date cake, pecans, salted caramel & milk ice cream

Vanilla, pear & amlou millefeuille
Vanilla, poached pear & amlou praline

DISCOVERY MENU · STARTER & MAIN OR MAIN & DESSERT	TASTING MENU · STARTER, MAIN & DESSERT
390	520

DINNER

STARTERS

Lobster ravioli, Taliouine saffron & yuzu
Lobster ravioli, Taliouine saffron bisque, yuzu & coriander

Crispy octopus, harissa & preserved lemon
Crispy octopus, smoked harissa aioli, preserved lemon & coriander

Amberjack crudo, citrus & pink peppercorn
Amberjack, citrus, pink peppercorn & citrus vinaigrette

Vitello tonnato, crispy capers
Veal, tuna cream, crispy capers, garden herbs & lemon

Charred baby gem
Charred baby gem, crushed peas, Parmesan & sunflower seeds

Beetroot, goat cheese & raspberry
Beetroot, whipped goat cheese, pumpkin seeds & raspberry vinaigrette

Red cabbage, pomegranate & walnut
Red cabbage, pomegranate, walnuts, pickled red onion & mint

Courgette tartare, spiced yoghurt & sumac
Courgette, spiced yoghurt, sumac, cumin & toasted seeds

MAINS

Beef fillet, charred onion & argan
Beef fillet, charred onion, crispy fondant potato & argan jus

Slow-cooked lamb, roasted carrots
Slow-cooked lamb shank, roasted carrots, almonds & lamb jus

Roasted chicken, green olives
Roasted chicken, anna potato and green olive crumble

Tan Tan John Dory, green chermoula & asparagus
Roasted John Dory, green asparagus, chermoula & confit tomatoes

DINNER

MAINS · CONTINUED

Dakhla seabass, fennel & preserved lemon
Grilled seabass, braised fennel, baby potatoes & preserved lemon

Mhemssa, prawns & Oualidia mussels
Creamy mhemssa, grilled prawns, Oualidia mussels & bisque

Whole roasted cauliflower, smoked yoghurt
Spiced cauliflower, smoked yoghurt, crisp apple & pistachios

Berber vegetable tajine
Seasonal vegetables, chickpeas & fresh herbs

DESSERTS

Orange blossom crème brûlée
Orange blossom crème brûlée & crisp caramel

Beldi coffee tiramisu, almond & Noss Noss
Beldi coffee tiramisu, toasted almond & Noss Noss ice cream

Corne de gazelle cheesecake, pomegranate & hibiscus
Almond cheesecake, pomegranate, hibiscus sorbet

Vanilla, pear & amlou millefeuille
Vanilla cream, poached pear & amlou praline

Pistachio, raspberry & rose
Pistachio crémeux, raspberry, rose sorbet

Date, pecan & cardamom
Medjool date cake, caramelised pecans & cardamom ice cream

Grand Cru chocolate, Atlas olive oil & fleur de sel
Grand Cru chocolate crémeux, Atlas olive oil, fleur de sel, cocoa crumble

El Fenn Snickers, peanut & amlou
Chocolate-peanut bar, salted caramel & amlou ice cream

DINNER

DISCOVERY MENU · STARTER & MAIN OR MAIN & DESSERT	TASTING MENU · STARTER, MAIN & DESSERT	TASTING MENU WITH WINE PAIRING · THREE-WINE PAIRING
520	640	980