POOL GARDEN

MANDARIN ORIENTAL, MARRAKECH

LUNCH

Lunch 12:30pm - 4:30pm

FOOD MENU

SMALL PLATES / PETITES ASSIETTES

Hummus — 230
Seasoned. Pomegranate, asparagus, avocado, feta and pomegranate molasses dressing. Houmous, assaisonné, grenade, asperges, avocat, feta et vinaigrette à la mélasse de grenade

Burrata — 280
Fresh. Burrata, yellow cherry tomatoes gazpacho, heirloom cherry tomatoes, radish, cucumber, fresh basil. Burrata fraîche, gaspacho de tomates cerises jaunes, tomates cerises anciennes, radis, concombre et basilic frais

Romaine lettuce — 300 / 380
Dressed. Caesar salad: chicken or prawns. Laitue romaine dressée, salade César : poulet ou gambas

Fritto Misto — 340
Fried. Tiger prawns, squid, zucchini. Frit. Crevettes tigres, calamars, courgettes, citron, salsa d'avocat pimentée

Salad — 280
Dressed. Baby spinach & avocado, green apple, toasted pistachios, honey and cider vinaigrette. Salade dressée, pousses d'épinards, avocat, pomme verte, pistaches torréfiées, vinaigrette miel–cidre

Lobster — 540
Marinated. Atlantic lobster tartare, avocado, lemon, classic cocktail sauce & micro greens. Homard mariné, tartare de homard de l'Atlantique, avocat, citron, sauce cocktail classique et jeunes pousses

Beef — 350
Seasoned. Beef carpaccio with fresh arugula, button mushrooms, parmesan shavings, pickled onions, cherry tomatoes, capers and aged balsamic. Bœuf assaisonné, carpaccio de bœuf, roquette fraîche, champignons de Paris, copeaux de parmesan, oignons marinés, tomates cerises, câpres et balsamique vieilli

BETWEEN BREADS / ENTRE DEUX TRANCHES DE PAIN
X TRANCHES DE PAIN — MADE FRENCH FRIES OR GREEN SALAD

Club sandwich — 350
Toast, chicken, lettuce, egg, beef bacon, avocado and tomato. Toast, poulet, salade verte, œuf, bacon de bœuf, avocat et tomate

Caprese ciabatta — 350
Ciabatta, tomatoes, buffalo mozzarella and pesto. Ciabatta, tomates, mozzarella di bufala et pesto

Beef burger / Burger de bœuf — 360
Mushrooms, caramelized onions and Comté cheese. Champignons, oignons caramélisés et Comté

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

FOOD MENU

BETWEEN BREADS / ENTRE DEUX TRANCHES DE PAIN · CONTINUED

Lobster brioche sandwich / Sandwich brioché au homard 480
Mayonnaise, served with truffle and Parmesan French fries. Mayonnaise, frites maison à la truffe et parmesan

NEAPOLITAN PIZZAS / PIZZAS NAPOLITAINES

Diavola 280
Tomato, mozzarella, spicy pepperoni, basil and chili oil. Tomate, mozzarella, pepperoni épicé, basilic frais et huile pimentée

Margherita 280
Mozzarella, basil and olive oil. Mozzarella, basilic et huile d'olive

Gorgonzola 280
Mozzarella, button mushrooms, creamy gorgonzola, truffle shavings. Mozzarella, champignons de Paris, gorgonzola crémeux et brisures de truffe

Burrata 330
Burrata cheese, tomatoes, salted anchovies, fresh arugula and balsamic glaze. Burrata crémeuse, tomates, anchois salés, roquette fraîche et réduction de balsamique

Tonno Rosso 280
Tuna in oil, smoked scamorza, tomato, mozzarella, red onions, capers and olives. Thon à l'huile, scamorza fumée, tomate, mozzarella, oignons rouges, câpres et olives

PASTA & RISOTTO / PÂTES & RISOTTO

Gricia ravioli with beef bacon, zucchini and pecorino 280
Ravioli Gricia au bacon de bœuf, courgettes et pecorino

Risotto verde with asparagus, Parmesan and fresh basil 280
Risotto verde aux asperges, parmesan et basilic frais

Paccheri with lobster from Agadir, cherry tomatoes, bisque, basil 550
Paccheri au homard d'Agadir, tomates cerises, bisque, basilic

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

FOOD MENU

FROM THE SEA / PRODUITS DE LA MER

Parrillada for 2 980
Grilled. Fish and seafood with two sides of your choice. Parrillada pour 2, grillée, fruits de mer grillés, deux garnitures au choix

Sole 480
Pan-fried. Meunière with lemon butter and capers. Sole poêlée, meunière au beurre citronné et câpres

Sea bass Bar 420
Grilled. Grilled fillet, cherry tomato & Taggiasca olive vierge sauce. Bar grillé, filet grillé, sauce vierge aux tomates cerises et olives Taggiasche

Tuna steak Steak de thon 380
Seared. Smoked romesco sauce, grilled broccolini and toasted almonds. Poêlé, sauce romesco fumée, broccolini grillé et amandes torréfiées

MEAT / VIANDE

Chicken schnitzel 290
Fried. Crunchy vegetables, lemon and tartar sauce. Poulet schnitzel, frit, légumes croquants, citron et sauce tartare

Lamb chops 390
Grilled. Confit garlic tahini, fresh coriander & mint, toasted pistachios. Côtelettes d'agneau grillées, tahini à l'ail confit, coriandre et menthe fraîches, pistaches

Beef Tagliata Filet de Bœuf 420
Grilled. Beef Tagliata, rocket salad, sun-dried tomatoes, mushrooms, Parmesan & balsamic Glaze. Filet de bœuf grillé, tagliata de bœuf, roquette, tomates séchées, champignons, parmesan et réduction de balsamique

Black Angus ribeye 300 g 900
Grilled. Chimichurri, melting garlic and crispy potatoes with cider vinegar. Entrecôte de Black Angus 300g grillée, chimichurri, ail fondant et pommes nouvelles croustillantes au vinaigre de cidre

SIDES / POUR ACCOMPAGNER

Sautéed green beans with caramelized onions, panko & basil 80
Haricots verts sautés aux oignons caramélisés, chapelure panko et basilic frais

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

FOOD MENU

SIDES / POUR ACCOMPAGNER · CONTINUED

Seasonal vegetable fricassée 120
Fricassée de légumes de saison

Steamed rice 80
Riz vapeur

Housemade French fries 80
Frites maison

Truffle mashed potatoes 120
Purée de pommes de terre à la truffe

SWEET ENDING / UNE FIN EN DOUCEUR

Signature vanilla flan 120
Flan signature à la vanille

Peach and verbena Pavlova / Pavlova à la pêche & verveine 120
Light lemon meringue biscuit, peach and verbena sorbet, verbena confit, yogurt mousse and dried verbena finish. Biscuit léger à la meringue citronnée, sorbet à la pêche et à la verveine, confit de verveine, mousse au yaourt et note finale de verveine séchée

Granny Smith apple tatin 160
Flaky puff pastry, caramelized Granny Smith apples, thick cream, vanilla & cinnamon ice cream. Tatin de pommes Granny Smith à la vanille et à la cannelle, pâte feuilletée croustillante, pommes Granny Smith caramélisées, crème épaisse et glace vanille-cannelle

Seasonal fruit platter 120
Assiette de fruits de saison

Warm Chocolate & Tonka Bean Tart / Tarte soufflée chaude au chocolat Guanaja et fève Tonka 200
Soufflé-style tart with 70% Guanaja chocolate, almond and Tonka bean praline, served with Tonka vanilla ice cream. Tarte soufflée au chocolat Guanaja 70 %, praliné aux amandes et à la fève Tonka, servie avec une glace vanille-fève Tonka

Exotic iced coconut 140
Coco exotique givrée

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

FOOD MENU

SWEET ENDING / UNE FIN EN DOUCEUR · CONTINUED

The pineapple 200

Catalan cream, roasted pineapple and coconut sorbet. Crème catalane, ananas rôti et sorbet à la noix de coco

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

TASTE OF LEBANON

Lebanese suggestion menu

STARTERS

LEBANESE MEZZES — 230
A refined selection of Lebanese specialties: mouhammara, beetroot hummus, moutabel, homemade falafel, and crispy pita.
Une sélection raffinée de spécialités libanaises : mouhammara, houmous de betterave, moutabel, falafels maison et pain pita croustillant

TUNA TARTARE WITH PINE NUT HUMMUS — 310
Fresh tuna tartare delicately paired with silky hummus enriched with roasted pine nuts. Tartare de thon frais accompagné d'un houmous onctueux enrichi de pignons de pin torréfiés

MAIN COURSES

KABAB BEYROUTH — 280
Charcoal-grilled beef kefta skewers with Lebanese seven-spice, with sumac onion salad, tahini sauce, and warm pita.
Brochettes de kefta de bœuf grillé au charbon, aux sept épices libanaises, avec salade d'oignons au sumac, sauce tahini et pain pita chaud

MA'AKLI SEA BREAM SAYADIEH — 370
Crispy Lebanese-style sea bream fillet with saffron basmati rice, shrimp, fried onions, roasted cashews, lemon, and aioli sauce. Filet de daurade croustillante à la libanaise, avec riz basmati safrané, crevettes, oignons frits, noix de cajou torréfiées, citron frais et sauce aioli

DESSERT

PISTACHIO BAKLAWA — 150
Crispy filo pastry, pistachio cream, cheese sorbet. Feuilleté croustillant, crème de pistaches, sorbet de fromage

SET MENUS

3-COURSES MENU — 750
Starter • main course • dessert

4-COURSES MENU — 900
Starter • first course • second course • dessert

Enhance your set menu with a glass of Moët & Chandon champagne 280. Sublimez votre menu en l'accompagnant d'une coupe de champagne Moët & Chandon

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

DAY PASS LUNCH MENU

SMALL PLATES / PETITES ASSIETTES

Hummus Houmous
Seasoned. Pomegranate, asparagus, avocado, feta and molasses dressing. Grenade, asperges, avocat, feta et vinaigrette à la mélasse

Romain lettuce Laitue romaine
Dressed. Caesar salad: chicken or prawns. Salade César : poulet ou gambas

Salad
Dressed. Baby spinach & avocado green apple, toasted pistachios, honey and cider vinaigrette. Pousses d'épinards, avocat, pomme verte, pistaches torréfiées, vinaigrette miel–cidre

Burrata Burrata
Fresh. Meyer lemon jam, fresh and confit lemon, ciabatta bread. Confiture de citron Meyer, citron frais et confit, pain ciabatta croustillant

BETWEEN BREADS / ENTRE DEUX TRANCHES DE PAIN
SERVED WITH HOMEMADE FRENCH FRIES OR GREEN SALAD

Club sandwich
Toast, chicken, greens, egg, beef bacon, avocado and tomato. Toast, poulet, salade verte, œuf, bacon de bœuf, avocat et tomate

Caprese ciabatta
Ciabatta, tomatoes, buffalo mozzarella and pesto. Ciabatta, tomates, mozzarella di bufala et pesto

Beef burger / Burger de bœuf
Mushrooms, caramelized onions and Comté cheese. Burger de bœuf, champignons, oignons caramélisés et Comté

NEAPOLITAN PIZZAS / PIZZAS NAPOLITAINES

Bresaola
Bresaola, creamy ricotta and semi dried cherry tomatoes. Bresaola, ricotta crémeuse et tomates cerises semi séchées

Margherita
Mozzarella, basil and olive oil. Mozzarella, basilic et huile d'olive

Burrata
Burrata cheese, tomato, salted anchovies, fresh arugula and balsamic glaze. Burrata crémeuse, tomates, anchois salés, roquette fraîche et réduction de balsamique

---

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

DAY PASS LUNCH MENU

PASTA & RISOTTO

Gricia ravioli with beef bacon, zucchini and pecorino
Ravioli Gricia au bacon de bœuf, courgettes et pecorino

Pomodoro risotto with creamy stracciatella, semi dried tomatoes and fresh basil
Risotto al pomodoro, stracciatella, tomates semi séchées et basilic frais

FROM THE SEA / PRODUITS DE LA MER

Sea bass Bar
Grilled. Baby potatoes, fennel sautéed in butter and fresh herbs. Grillé, pommes grenailles et fenouil sauté au beurre, herbes fraîches

Tuna steak Steak de thon
Seared. Smoked romesco sauce, grilled broccolini and toasted almonds. Poêlé, sauce romesco fumée, broccolini grillé et amandes torréfiées

MEAT / VIANDE

Chicken schnitzel Poulet schnitzel
Fried. Crisp vegetables, lemon and tartar sauce. Frit, légumes croquants, citron et sauce tartare

Iberico Pork Secreto Secreto De Porc Ibérique
Grilled. Aji amarillo pepper, spinach and sautéed potatoes. Grillé, poivron aji amarillo, épinards et pommes de terre sautées

TO ACCOMPANY / ACCOMPAGNEMENTS (CHOOSE ONE)

Chili garlic broccoli
Brocoli à l'ail et au piment

Steamed rice
Riz vapeur

Housemade French fries with truffle and parmesan
Frites maison à la truffe et parmesan

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.

DAY PASS LUNCH MENU

SWEET ENDING / UNE FAIM EN DOUCEUR

Signature vanilla flan
Flan signature à la vanille

Chocolate mousse with coarse salt
Mousse au chocolat à la fleur de sel

Iced exotic coconut
Coco exotique givrée

Prices in Moroccan dirham (taxes and services included) - Prix en dirhams marocains (service & taxes inclus)
In support of sustainability, we kindly invite you to order mindfully to avoid food waste.