



# L A G R A N D E T A B L E M A R O C A I N E

ROYAL MANSOUR MARRAKECH

## MENU



ROYAL MANSOUR MARRAKECH · RUE ABOU EL ABBAS SEBTI · MARRAKECH

A KISMET MENU · ROYAL MANSOUR MARRAKECH

# DINNER

MON. TO SUN. 07.00PM TO 10.30PM

## HOT AND COLD STARTERS

|                                                                                                                                                                                                                                                                                                                                                                                   |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>HARIRA</b> (DF)(L)<br>Served with Medjool dates from Tafilalet, chebbakia and quail eggs                                                                                                                                                                                                                                                                                       | 350 |
| <b>FROZEN TOMATO SOUP</b> (DF)(L)<br>Méchouia condiment with grilled tomatoes and peppers, Small fried fish from Essaouira                                                                                                                                                                                                                                                        | 350 |
| <b>SH'HIWATES...MOROCCAN SALAD DELIGHTS</b> (GF)(VG)(L)(DF)<br>Zucchini salad, chermoula with coriander cream · Purslane salad with olives and preserved lemon · Crushed eggplant with coriander and cumin · Maasla tomato with goat's cheese and sesame · Orange, beetroot, Amskroud argan oil · Tektouka pepper with grilled garlic · M'chermel lamb liver with dried coriander | 520 |
| <b>BERBER TAJINE WITH SEASONAL VEGETABLES</b> (GF)(VG)(L)(DF)<br>Slaoui cooked with tomatoes and Taliouine saffron pistils,, Eggplant and pepper compote                                                                                                                                                                                                                          | 450 |
| <b>SPIDER CRAB SPICED WITH ORANGE AND FRESH GINGER</b> (GF)(L)(DF)<br>Cucumber cream and avocado                                                                                                                                                                                                                                                                                  | 500 |
| <b>BRIOUATES</b> (L)<br>Spinach and fresh cheese with nutmeg · Gambas with oregano · Chicken with orange and almond · Méchoui lamb with mint · Carrot and sucrose chlada                                                                                                                                                                                                          | 500 |
| <b>ROYAL MANSOUR PIGEON PASTILLA</b><br>Middle Atlas almonds, cinnamon                                                                                                                                                                                                                                                                                                            | 720 |

## FISH AND CRUSTACEAN

|                                                                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CRUSTACEAN CHOUWAYA FROM AGADIR (For 2 pers.)</b> (GF)(DF)(L)<br>Grilled lobster, spiny lobster, king prawns and squid · Lobster claws with tomato | 4200 |
| <b>ROYAL MANSOUR SEAFOOD PASTILLA (for 2 pers.)</b> (L)<br>Virgin sauce with lemon and parsley · «For two»                                            | 2300 |
| <b>BLUE LOBSTER FROM THE DOUKKALA COASTS WITH PURSLANE IN CHARMOULA</b> (DF)(L)<br>Whole wheat Harbel, crunchy lemon salad · Aioli with saffron       | 1700 |

(L) Locally sourced products · (GF) Gluten-free · (VG) Vegan · (DF) Dairy-free

Prices in MAD.

# DINNER

## FISH AND CRUSTACEAN • CONTINUED

SMALL FISH TAJINE FROM MOROCCAN COASTS *(DF)(L)* 800  
Red mullet and shrimp in tomato sauce, condimented with coriander and cumin, Safi capers and lemon, fried small squid

HOUT MAAMER WITH OUAZZANE OLIVES *(GF)(L)* 750  
Glazed in spiced rock fish soup • Round zucchini stuffed with smoked Zaalouk eggplant

## MEATS AND POULTRIES

DURUM WHEAT COUSCOUS *(DF)(VG)(L)* 460  
With seven vegetables

FARM CHICKEN TAJINE WITH PRESERVED LEMON AND MESLALLA OLIVES *(DF)(L)(GF)* 570

LAMB TAJINE MAKFOUL *(DF)(L)(GF)* 750  
Caramelized small onions and tomatoes with cinnamon • Seffa with raisins and almonds

VEAL SHOULDER TAJINE WITH APRICOTS FROM LHAOUZ *(GF)(L)* 800  
Fresh almonds from Ourika and verbena from our gardens

LAMB SHOULDER MÉCHOUI (for 2 pers.) *(L)* 1600  
Seasoned with cumin and salt • Durum wheat couscous with seven vegetables

DOUKKALI COUSCOUS WITH BEEF CHEEK *(DF)(L)* 650  
Fine semolina and caramelized pumpkin, onions, almonds, and raisin Tfaya

## DESSERTS

MILK PASTILLA *(L)* 260  
Milk cream perfumed with orange blossom, apple compote, Caramelized dried fruits

CHOCO/ CINNAMON 260  
Creamy Caribbean dark chocolate, gavotte and chocolate chantilly, Cinnamon ice cream

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free

Prices in MAD.

# DINNER

## DESSERTS • CONTINUED

---

ROYAL MANSOUR ORANGE SALAD *(GF)(VG)(L)(DF)* 260

Fresh and preserved oranges from the Domains, orange blossom sorbet • Orange juice reduction with cinnamon, fresh mint oil

GOURMET DESSERT ZAGORA MEDJOOOL DATES *(GF)(L)* 260

Medjool dates compote, Frozen milk mousse with orange blossom water, Date granita

PEACHE AND NECTARINE TAJINE *(L)* 260

With orange blossom honey and fresh verbena, Chebbakia crumble • Fesh verbena ice cream

---

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free

Prices in MAD.

# KHIWAN EL'ASSIL EXPERIENCE

MON. TO SUN. 07.00PM TO 10.30PM

KHIWAN EL'ASSIL EXPERIENCE • PER PERSON

## 1800

### FOR TWO

#### SPIDER CRAB SPICED WITH ORANGE AND FRESH GINGER *(GF)(L)(DF)*

Cucumber cream and avocado

\*\*

#### HOUT MAAMER WITH OUAZZANE OLIVES *(GF)(L)*

Glazed in spiced rock fish soup • Round zucchini stuffed with smoked Zaalouk eggplant

#### SH'HIWATES...MOROCCAN SALAD DELIGHTS *(GF)(VG)(L)(DF)*

Zucchini salad, charmoula with coriander cream • Purslane salad with olives and preserved lemon • Crushed eggplant with coriander and cumin • Maasla tomato with goat's cheese and sesame • Orange, beetroot, Amskrout argan oil • Tektouka pepper with grilled garlic • M'chermeel lamb liver with dried coriander

\*\*

#### LAMB SHOULDER MÉCHOUI (for 2 pers.) *(L)*

Seasoned with cumin and salt • Durum wheat couscous with seven vegetables

\*\*

#### CHOCO/ CINNAMON

Creamy Caribbean dark chocolate, gavotte and chocolate chantilly, Cinnamon ice cream

#### MILK PASTILLA *(L)*

Milk cream perfumed with orange blossom, apple compote, Caramelized dried fruits

*MOROCCAN WINE PAIRING AVAILABLE AT 800 MAD*

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free

Prices in MAD.

# FRIDAY COUSCOUS

FRI. 12.00PM TO 02.30PM

FRIDAY COUSCOUS • PER PERSON

600

## FRIDAY COUSCOUS

Selection of Moroccan salads *(GF)(VG)(L)(DF)*

*Choice of couscous\* :*

Couscous\* with seven vegetables : vegetarian *(DF)(VG)(L)*

couscous\* with seven vegetables and chicken *(DF)(L)*

couscous\* with seven vegetables and lamb neck *(DF)(L)*

Traditional orange salad *(GF)(VG)(L)(DF)*

*or*

Milk pastilla infused with orange blossom water, caramelized almonds *(L)*

*\*Choice of semolina: whole-wheat couscous, durum wheat couscous, durum wheat couscous*

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free

Prices in MAD.