

SESAMO

ROYAL MANSOUR MARRAKECH

MENU



ROYAL MANSOUR MARRAKECH • RUE ABOU EL ABBAS SEBTI • MARRAKECH

A KISMET MENU • ROYAL MANSOUR MARRAKECH

DINNER À LA CARTE

MON to SUN 7.00pm to 10.30PM

CHOICE OF 2 DISHES • PP	CHOICE OF 3 DISHES • PP	CHOICE OF 4 DISHES • PP
950	1250	1550

ANTIPASTI

ICED TOMATOES SALAD (DF)(GF)(L)

VEGETABLE TARTARE WITH DAMASK ROSE, VEGAN MAYONNAISE (GF)(VG)

mariapia's eggplant parmigiana (GF)

MAJORELLE CAPPUCCINO (GF)(L)
with squid ink and potato purée

STEAMED PIZZA, FISH TARTARE, SEAWEED SAUCE AND CAVIAR (DF)(S)

VITELLO TONNATO, SAFI CAPERS AND COFFEE (DF)(GF)

PRIMI

MOROCCAN DURUM WHEAT FRESH LINGUINE, GARLIC, OIL, CHILI AND CARROT
SAUCE WITH THYME (VG)(L)

SAFFRON GNOCCHI WITH MOROCCAN LONG PEPPER AND ORANGE BLOSSOM (VG)(L)

CACIO E PEPE RAVIOLONI

PESTO RISOTTO, MSEIR LEMON AND NIGELLA (VG)(L)

SEAFOOD TORTELLINI, FISH EMULSION AND CAVIAR (DF)(S)

SPAGHETTONI WITH BOTTARGA, BLACK LEMON AND INCENSE (DF)

GARGANELLI WITH WHITE RAGOUT, BÉCHAMEL AND LAUREL

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free
(P) Contains pork • (S) Served with an additional fee of MAD 250

Prices in MAD.

DINNER À LA CARTE

SECONDI

ROASTED SEA BASS, GREEN PEPPER SAUCE AND GARDEN VEGETABLES WITH
VERBENA (DF)(GF)(L)

LOBSTER WITH TANGY POTATO PURÉE AND WATERCRESS SAUCE (DF)(GF)(L)(S)

OCTOPUS ALLA LUCIANA, SAÏSS WHITE BEAN CREAM AND BASIL (DF)(GF)(L)

BEEF TARTARE WITH CAVIAR, OYSTER SAUCE (DF)(S)

CRISPY MILANESE CUTLET, POTATO MILLEFEUILLE, AROMATIC SALAD WITH HONEY
AND VINEGAR (DF)

DESSERT

BASIL AND TOMATO ICE CREAM 'SPAGHETTI'

GIANDUIA AND CLOVE CUP

BANANA SPLIT WITH ALNIF CUMIN (GF)(L)

APPLE CLOUD

ALMOND SORBET WITH OLIVE OIL, SALT, PEPPER, AND NEROLI

PISTACHIO ICE CREAM PARFAIT (GF)

SALUMI E FORMAGGI

Culaccia from parma (P)(GF) 450

3 ages of parmigiano reggiano with black pepper jam (GF) 450

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DINNER À LA CARTE

PIZZA NAPOLETANA

Pizza margherita	350
Tomato, mozzarella, oregano and basil	

Pizza marinara (DF)	350
Tomato, anchovy, garlic sauce and parsley	

PIZZA TUNA, PICKLES RED ONION (DF)	350
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MAMMA RITA

TASTING MENU - MON to SUN 7.00pm to 10.30PM

MAMMA RITA · PER PERSON

1500

TASTING MENU

VITELLO TONNATO, SAFI CAPERS AND COFFEE (DF)(GF)

mariapia's eggplant parmigiana (GF)

MOROCCAN DURUM WHEAT FRESH LINGUINE, GARLIC, OIL, CHILI AND CARROT
SAUCE WITH THYME (VG)(L)

GARGANELLI WITH WHITE RAGOUT, BÉCHAMEL AND LAUREL

CACIO E PEPE RAVIOLONI

CRISPY MILANESE CUTLET, POTATO MILLEFEUILLE, AROMATIC SALAD WITH HONEY
AND VINEGAR (DF)

BASIL AND TOMATO ICE CREAM 'SPAGHETTI'

GIANDUIA AND CLOVE CUP

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MAX

TASTING MENU - MON to SUN 7.00pm to 10.30PM

MAX • PER PERSON

1700

TASTING MENU

ICED TOMATOES SALAD (DF)(GF)(L)

STEAMED PIZZA, FISH TARTARE, SEAWEED SAUCE AND CAVIAR (DF)(S)

PESTO RISOTTO, MSEIR LEMON AND NIGELLA (VG)(L)

SAFFRON GNOCCHI WITH MOROCCAN LONG PEPPER AND ORANGE BLOSSOM (VG)(L)

ROASTED SEA BASS, GREEN PEPPER SAUCE AND GARDEN VEGETABLES WITH
VERBENA (DF)(GF)(L)

OCTOPUS ALLA LUCIANA, SAÏSS WHITE BEAN CREAM AND BASIL (DF)(GF)(L)

ALMOND SORBET WITH OLIVE OIL, SALT, PEPPER, AND NEROLI

APPLE CLOUD

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RAF

TASTING MENU - MON to SUN 7.00pm to 10.30PM

RAF • PER PERSON

1900

TASTING MENU

VEGETABLE TARTARE WITH DAMASK ROSE, VEGAN MAYONNAISE (GF)(VG)

MAJORELLE CAPPUCCINO (GF)(L)
WITH SQUID INK AND POTATO CREAM

SPAGHETTONI WITH BOTTARGA, BLACK LEMON AND INCENSE (DF)

SEAFOOD TORTELLINI , FISH EMULSION AND CAVIAR (DF)(S)

LOBSTER WITH TANGY POTATO PURÉE AND WILD ROCKET SAUCE (DF)(GF)(L)

BEEF TARTARE WITH CAVIAR, OYSTER SAUCE (DF)

BANANA SPLIT WITH ALNIF CUMIN (GF)(L)

PISTACHIO ICE CREAM PARFAIT (GF)

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