SABO

SELMAN MARRAKECH

MENU

A menu by Jean-François Piège

MENU

FOR SHARING

CAVIAR & MOZZARELLA CROQUE 1200
a must try

SPICY CHICKEN POPCORN 240
chicken bites

JAMON DE JABUGO 260
thin slices

STARTERS

CARMINE LEAVES 190
seasoned with parmesan, lemon, anchovies and capers

LETTUCE HEART WITH FRESH HERBS 140
Xéres vinegar dressing

OUR TAKE ON THE CLASSIC PARISIAN LOBSTER SALAD 650
coral dressing with tarragon

CRISPY MEDITERRANEAN PRAWNS 280
sweet and spicy condiment

THIN SLICES OF LOCAL SEA BREAM 390
marinated in olive oil, pomegranate and dill

SNAILS IN THE SHELL 240
garlic butter and toasted bread

DUCK FOIE GRAS TERRINE 480
wood-fired, orange sour condiment

PARMESAN TRUFFLE FRIES 280
french fries

WOOD-FIRED BROCCOLI 210
spicy wild garlic

Should you have any food allergies or intolerances, we kindly ask you to inform us when placing your order.
Our meat and fish are sourced from : Morocco, Spain and France.
Prices are in Moroccan dirhams, net, all taxes included.

MENU

STARTERS · CONTINUED

THE FAMOUS SABO PASTA VODKA AND TOMATO SAUCE 190

FISH AND MEAT

LOBSTER RAVIOLI 640
spinach, Thermidor sauce

JOHN DORY PETALS 390
light herb broth, ginger and preserved lemon

LINE-CAUGHT SEA BASS 480
simply grilled with wild fennel and lemon sabayon

WOOD-FIRED BLACK COD 510
carrot and ginger glaze

BEEF TARTARE 520
“au guéridon” to your taste, french fries

WOOD-FIRED LAMB MEATBALL 420
tomato confit and stracciatella

CRISPY CHICKEN FROM THE GRILL (for 2) 640
curry-chili sauce and creamy coconut rice

SAINT-ESPRIT VEAL CUTLET (for 2) 750

SLOW-COOKED LAMB SHOULDER (for 2) 920
garden herbs and mashed potatoes mousseline

CHÂTEAUBRIAND BEEF TENDERLOIN 490
grilled, with crispy potatoes and crying tiger sauce

PRIME ANGUS RIB STEAK (for 2) 300 /100g
grilled, served with allumettes fries and Béarnaise sauce

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DESSERTS

LIGHT MILLEFEUILLE Madagascar vanilla	220
WARM CHOCOLATE SOUFFLÉ pistachio ice cream	180
ICE CREAMS AND SORBETS SELECTION vanilla, chocolate, pistachio, raspberry, cream cheese	210
FROSTED CHOUX PASTRY like a Paris-Brest style, hot chocolate sauce	180
STRAWBERRIES AND RASPBERRIES IN CHAMPAGNE rosebuds, biscuit crumble	(for 2) 420

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