

NIGHT IN MARRAKESH

MENU

Starter

HARIRA SOUP (G L)

*Moroccan classic soup of lentil, vermicelli and lamb
served with dates and lemon wedges*

OR

PASTILLA EL DJAJ BEL LOUZ (N G E)

*Moroccan puff pastry stuffed with chicken and
sweet almond topped with sugar and cinnamon powder*

Main course

TAJINE EL LAHEM BEL BARKOUK (N D S)

*Authentic Moroccan style lamb chunk cooked in classic
tajine sauce with sugar, cinnamon, prunes and apricot
topped with sesame seeds and almond flakes*

OR

COUS COUS EL KHODAR (G N)

*Classic couscous served with root vegetable cooked in
classic saffron tagin, chickpeas, garlic, onion and coriander*

Dessert

BAKLAVA PLATTER (G N)

Classic mix of Arabic sweets

OR

FRUIT PLATTER

Sliced seasonal fresh fruits

V - Vegetarian S - Sesame SH - Shellfish N - Nuts D - Dairy H - Healthy

If you suffer from any food allergies, please inform your server in order for us to prepare your meal according to your needs.