

MENU Lunch

Amuse-bouche

- Welcome Cocktail: A refreshing blend of local flavors to kick off your culinary journey.
- Trio of Traditional Dips: A delightful prelude to your meal

Entrance

- Seasonal Salad a vibrant blend of fresh, seasonal vegetables
- Traditional Moroccan Lentil Salad a hearty and flavorful dish

Main dish

- Your choice of Tajine:
 - Lemon-Preserved Chicken Tajine: Tender chicken slow-cooked with preserved lemons, olives, and aromatic spices.
 - Vegetarian Tajine: A flavorful medley of seasonal vegetables cooked to perfection in a fragrant sauce.
 - Kefta Tajine: Succulent meatballs simmered in a rich tomato sauce, seasoned with traditional Moroccan spices.
 - Tomato and Egg Tajine: A hearty and comforting dish featuring slowcooked tomatoes, eggs, and a blend of warm spices.
- Or Moroccan Burger: A unique twist on a classic, featuring a spiced beef infused with Moroccan flavors

Desert

- Seasonal Cake: A delicious homemade dessert to end your meal.
- Moroccan tea

Amuse-bouche

- Welcome Cocktail: A refreshing blend of local flavors to kick off your culinary journey.
- Trio of Traditional Dips: A delightful prelude to your meal, showcasing local flavors

Entrance

• Harira: Indulge in our harira, a classic Moroccan soup, served with dates for a truly authentic and flavorful experience.

Main dish

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 - Lemon-Preserved Chicken Tajine: Tender chicken slow-cooked with preserved lemons, olives, and aromatic spices.
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