

DINNER MENU

7:00 -10:30 P.M

STARTERS

Moroccan salads assortment	90 Dhs
<i>(Inspired by the market and the chef's mood)</i>	
Cesar salad	90 Dhs
<i>(Croutons, chicken, parmesan cheese, cherry tomatoes, egg)</i>	
Gambas PilPil	120 Dhs
Russian salad	90 Dhs
<i>(Potatoes, carrots, green peas, tuna, egg, pickles, mayonnaise)</i>	
Trio of Briouates	110 Dhs
<i>(Chicken, vegetables, cheese, and aromatic herbs)</i>	

MAIN COURSES

Mixed skewers - seasonal side dish	150 Dhs
<i>(Chicken, minced meat)</i>	
Seffa Medfouna	175 Dhs
Beef tagine with dried figs	160 Dhs
Chicken tagine with preserved lemon and green olives	150 Dhs
Spaghetti bolognese	110 Dhs

DESSERTS

Chocolate fondant with a scoop of vanilla ice cream	80 Dhs
Chef's cheesecake	90 Dhs
Jawhara	80 Dhs
Creme brulee	70 Dhs
Seasonal fruits platter	75 Dhs