ALL THE COURSES ON THIS MENU
HAVE BEEN IMAGINATED, CREATED AND PRODUCED BY YANNICK ALLENO
ALONG WITH ROYAL MANSOUR'S EXECUTIVE CHEF AND ASSISTANTS.

# HOT AND COLD STARTERS

| | dhs |
|---|---|
| HARIRA SOUP<br>Medjool dates from Tafilat, quail eggs and chabakyias | 250 |
| «BOUBOUCHES» IN GRILLED RAVIOLI PASTA<br>Imlil watercress broth flavoured with guédid | 300 |
| POACHED SPINY LOBSTER FROM DAKHLA<br>Beetroot and citrus fruit vinaigrette | 950 |
| SH'HIWATES, MOROCCAN SALADS DELIGHTS<br>Aubergine Zaâlouk<br>Orange with beetroot<br>Mechouia-style bell peppers<br>« M'charmel-style » purple artichokes<br>Purslane salad, lemon and olives from the souk<br>Tomato and red onions salad, grilled tomato juice with coriander<br>Courgette salad from Agafay garden, tomato juice flavoured with cumin | 450 |
| BRIOUATES<br>Spinach and cheese<br>Marinated king prawns<br>Lamb flavored with mint<br>Chicken with honey and almonds<br>Refreshed  Moroccan salad | 450 |
| M'HAMSSA COOCKED IN TAJINE<br>Clams from «Doukkala-Abda» | 350 |
| LAMB « RASS M'FOUAR » IN TWO SERVICES<br>Head steamed with cumin<br>Brain served in tagine with preserved tomatoes | 500 |

## PASTILLAS

| | | dhs |
|---|---|---|
| SEAFOOD AND SPINACH PASTILLA<br>Lemon salad | *served for two* | 1300 |
| ROYAL PIGEON PASTILLA | | 500 |

## FISH AND SHELLFISH

| | | |
|---|---|---|
| SEA BREAM TANGIA WITH PURPLE OLIVES<br>Celery juice and saffron potatoes | | 650 |
| LINE-CAUGHT FISH FROM THE MOROCCAN COAST<br>Red mulet filet served M'charmel<br>Prawns pilpil from Agadir<br>Fried squids | | 500 |
| BLEU LOBSTER FROM OUALIDIA COOCKED IN SHELL<br>Courgettes from Agafay and lemon zabaglione flavoured with cumin | | 1.100 |
| STEAMED TURBOT AND SPIDER CRAB « M'BAKHAR-STYLE »<br>Simmered vegetables in saffron from Ourika | | 750 |
| ROYAL MANSOUR SEAFOOD<br>Lobster, spiny lobster, royal prawns and inkfish from Dakhla Bay<br>Clam tajine with tomatoes | *served for two* | 3.900 |

# MEAT AND POULTRY

| | | dhs |
|---|---|---|
| CHICKEN TAJINE AND PRESERVED LEMON WITH MARIGHA SALT<br>Olives from Souss | | 450 |
| LAMB TAJINE WITH « EL MAOUI » APRICOTS<br>Fresh almonds | | 550 |
| LAMB SHOULDER « MÉCHOUI-STYLE »<br>Seven vegetable barley couscous | *served for two* | 1.200 |
| BEEF FOOT TANGIA<br>White beans and preserved lemon | | 500 |
| TRADITIONAL SHANK BEEF TANGIA<br>«Motallat» potatoes with saffron from Ourika | | 650 |

# COUSCOUS

| | |
|---|---|
| LINE-CAUGHT SEA BASS DURUM WHEAT COUSCOUS<br>Soft vegetables | 650 |
| BEEF WHOLE GRAIN COUSCOUS WITH TFAYA<br>Agafay garden vegetables | 500 |
| NECKLACE LAMB DURUM WHEAT COUSCOUS<br>Seven vegetables | 480 |
| SEVEN VEGETABLE BARLEY COUSCOUS | 300 |
| VERMICELLI SEFFA MEDFOUNA WITH QUAIL<br>Raisins and roasted almonds from Taroudant | 350 |

# DESSERTS

| | dhs |
|---|---|
| MILK CREAM PASTILLA<br>Caramelized dried fruits | 250 |
| ASNI'S FRUITS TAJINE<br>Cinnamon ice cream and Fakkas | 250 |
| ROYAL MANSOUR ORANGE PEARLS<br>Dates, mint and cinnamon | 250 |
| MEDJOOL DATES CHANTILLY<br>Pineapple and sesame nougatine | 250 |
| CHOCOLATE MOUSSE<br>Argan oil and preserved lemon ganache | 250 |
| GREEN APPLE CHLADA<br>Green apple sorbet | 250 |

# NAKAHAT

This NAKAHAT menu means THE FLAVORS in Darija

## TO START WITH

HARIRA

M'HAMSSA COOCKED IN TAJINE

## MAIN COURSE

LINE-CAUGHT FISH FROM THE MOROCCAN COAST
OR
CHICKEN TAJINE AND PRESERVED LEMON WITH MARIGHA SALT
OR
NECKLACE LAMB DURUM WHEAT COUSCOUS
OR
BEEF TAJINE  WITH PRUNES

## SWEET TOUCH

ROYAL MANSOUR ORANGE PEARLS
OR
CHOCOLATE MOUSSE WITH ARGAN OIL
OR
MILK CREAM PASTILLA

This menu is served for all of your guests and offered at 950 dhs per person.

# AAÏLY

This AAÏLY menu means SHARING between family

SH'HIWATES, MOROCCAN SALADS DELIGHTS

ROYAL PIGEON PASTILLA

LAMB SHOULDER « MÉCHOUI-STYLE »
Seven vegetables

CHICKEN TAJINE AND PRESERVED LEMON WITH MARIGHA SALT

MILK CREAM PASTILLA

ASNI'S FRUITS TAJINE

This menu is served for all of your guests and offered at 1500 dhs per person.

# IKTICHAF

This IKTICHAF menu means discovery

SH'HIWATES, MOROCCAN SALADS DELIGHTS

POACHED SPINY LOBSTER FROM DAKHLA

LINE-CAUGHT SEA BASS DURUM WHEAT COUSCOUS

STEAMED TURBOT AND SPIDER CRAB « M'BAKHAR-STYLE »

LAMB « RASS M'FOUAR »

«BOUBOUCHES» IN GRILLED RAVIOLI PASTA

TRADITIONAL SHANK BEEF TANGIA

ROYAL MANSOUR ORANGE PEARLS

CHOCOLATE MOUSSE WITH ARGAN OIL

This experience is served for all of your guests and offered at 2200 dhs per person.