



## EVENING MENU

### STARTERS

SELECTION OF 3 SALADS WITH MOROCCAN FLAVORS

SELECTION OF 3 ORIENTAL SALADS

HARIRA, TRADITIONAL SOUP

ASSORTMENT OF 6 BRIOUATS (WITH CHEESE, VEGETABLE, CHICKEN)

### MAIN COURSES

VEGETARIAN TAJINE WITH SEASONAL VEGETABLES

CHICKEN AND SEASONAL VEGETABLES COUSCOUS

VEGETABLE COUSCOUS

CHICKEN PASTILLA WITH MIXED ALMONDS, SALAD

FISH PASTILLA, SALAD

M'CHERMEL CHICKEN WITH 3 PEPPERS AND RED OLIVES

CHICKEN TAJINE WITH PEAR OR QUINCE AND CANDIED TOMATOES

BEEF TAJINE WITH SEASONAL VEGETABLES

LAMB TAJINE, EGGPLANT STUFFED WITH ALMOND AND ORANGE BLOSSOM, DRIED APRICOTS

### DESSERTS

MILK PASTILLA

APPLE TARTE TATIN AND ICE CREAM

COUSCOUS WITH SEASONAL FRUITS

BRIOUATS STUFFED WITH SEASONAL FRUIT

3 COURSES : 25 EUROS  
2 COURSES : 20 EUROS  
MAIN COURSE : 15 EUROS