

DINNER IN RIAD

HOMEMADE FOR YOU

To ensure the best culinary experience, please choose up to two different dishes per course.

Starter

Moroccan mixed salad (Tomato and onions)

Aubergine salad (Eggplant salad)

Tectoca salad (Green pepper and Tomato)

Lentil salad

Moroccan Beetroot

Main Course

Tanjia (Beef or Lamb)

Lamb or Beef with plums

Cous Cous (Lamb, Beef or Chicken)

Vegetarian Cous Cous

Chicken with lemon & Olives

Vegetable Tajine

Dessert

Fruit Salad

Milk Pastilla

Orange & Cinnamon

Avocado & Dates Juice

THIS MENU IS AVAILABLE FOR DINNER
EURO 25 p. person