



MENU IN ENGLISH

STARTERS

- *Beef Fillet Carpaccio, Shaved Parmesan & Truffle Oil
- *6 X Wild Oysters
- *Fresh Crab, Pickled Organic Vegetables, Tropical Compote & Garlic Croutons
- ***V**-Local Goat's Cheese Croquettes Of Khobiza Spinach & Pistachio with Z'aatar Amlou Sauce
- *A Selection of Seafood Salad & Salmon Gravavlax, Orange Segments and Dill Dressing

MAIN COURS

FISH

- ***PEALLA** Original of Tiger Prawn, Chevrette, Calamari & Clams, Mussels, Octopus, Razors clams, smoked chicken, saffron & peas (2 sharing)
- *Grilled Sea Bass, Tartare Potato Croquette, Organic Vegetables, Dill-lemon confit sauce
- *Grilled Wild Sea Bream on a Ginger Mash Potatoes and Coriander Imperial Sauce
- *Jhon Dory on a Crab & Salmon Fish Cake, wilted spinach, Creamy Mushroom Sauce
- *Monk-Fish & Chips with tartar sauce (British Fish & Chips)

PLEASE NOTE: for your safety if you have any allergy, please notify our waiting staff

PASTA

- *Linguini Marinara, Mussels, Razors, Tiger Prawn, Baby Calamari & Clams Tossed in Crustacea Sauce
- ***V**-Penne Pasta of New Zealand Spinach, Truffle Shitake Mushrooms, toasted Almonds & Parmesan

SALUT BURGERS & SALAD

- *House Aged Beef Burger, Cheddar Cheese with Harissa Mayo & Triple Cooked Chips
- *Battered Crispy Monk Fish Burger with Dill Tartar Sauce & Triple Cooked Chips
- *Grilled Chicken Caesar Salad with Garlic Croutons & Shaved Parmesan

SIGNATURES TAJINES

- *Traditional Lamb & Glazed Prunes Tagine with Sesame Seeds & Candied Walnuts
- *Seafood Bouillabaisse Tagine
- *Baby Calamari & Tiger Prawns Tagine with Dill Arancini's
- *Wild Seabream Tagine with Organic Seasonal Vegetables
- *Monk-Fish Tagine with Tiger Prawns & Giant Clams, Cooked in Crab Sauce

THE GRILLADERIE

- *Grilled Aged Organic Beef Fillet
 - *Grilled Organic T-Bone Steak (**500 GM**) Marinated in Z'aatar
- All served with triple cooked chips- parmesan & truffle oil , glazed baby carrots & Peppercorn sauce

DESERTS

- *Tropical Lime & Coconut cheese cake with pineapple coulis
- *Smooth Chocolate & Pistachio Mousse
- *Moroccan Pastilla of Seasonal fruits & Orange Blossom Custard
- *A Selection of Moroccan Almonds Pastries Served with A Mint Tea

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