



entrées starters

ASSIETTE D'HUITRES DE DAKHLA

Platter of 6 oysters from Dakhla

150dh

NEMS DE CREVETTES ET ÉPINARD

Pastry rolls stuffed with prawns and spinach

120dh

TARTARE D'ARAIGNÉE DE MER

Spider crab tartare with mango and avocado layers

100dh

CALAMAR EN PERSILLADE

Squid sautéed in olive oil and parsley

100dh

MOULES MARINIÈRES

Mussels marinières

90dh

CARPACCIO DE POULPE

Octopus carpaccio with olive oil and lemon

90dh

CROUSTILLANT DE FROMAGE DE CHEVRE MASKALA

Crispy parcel of Maskala goat's cheese

80dh

ASSORTIMENT DE SALADES MOROCCAINES

Assortment of Moroccan salads

100dh



côté océan from the ocean

ASSIETTE ATLANTIC - FILET DE DORADE, CALAMAR ET GAMBAS

Atlantic Seabream, Squid and King Prawns

250dh

RISOTTO FRUIT DE MER AVEC MOULES, CREVETTES, PALOURDES, COUTEAU ET CALAMAR

Seafood Risotto with mussels, prawns, clams, razor
clams and squid

210dh

BISQUE DE CRUSTACÉS

Big Bowl of bisque with prawns, clams, mussels and
razor clams

210dh

FILET OF LOUP BAR AVEC RIZ BASMATI ET SAUCE DE SAFFRON

Sea Bass fillet with basmati rice and saffron sauce

200dh

PASTILLA AUX FRUITS DE MER

Seafood Pastilla stuffed with prawns, John Dory fish
and Squid

200dh

CHAIRE D'ARAIGNÉE DE MER AU GRATIN

Spider Crab Gratin

200dh



côté océan from the ocean

LINGUINI DE PALLOURDES

Clam Linguini

190dh

PÊCHE DU JOUR

Fish of the day fresh from the Atlantic ocean

180dh

TAJINE DE POISSON DU JOUR AU LAIT DE COCO

Fish Tagine of the day, laced with coconut milk

180dh

POULPE SAUTÉ

Sautéed Octopus

175dh

CREVETTES SAUTÉES

Shrimps sautéed in butter with garlic, tomatoes, parsley and Moroccan spices

160dh

BURGER FILET DE POISSON

Fish Filet Burger served with salad and Moroccan chips 150dh



côté ferme from the farm

FILET DE BOEUF

Beef tenderloin with black peppercorn sauce 200dh

TAJINE D'AGNEAU

Lamb tagine marinated in Moroccan spices with apricots, prunes, fig confit and almonds 170dh

TAJINE VÉGÉTARIEN

Vegetarian tagine with fresh countryside vegetables infused with Moroccan spices 120dh

SALUT BURGER

Salut Burger served with salad and Moroccan chips 150dh



desserts

FONDANT AU CHOCOLAT ET SA GLACE VANILLE MAISON

Chocolate fondant with homemade vanilla
ice cream

90dh

TARTE AU CITRON

Lemon tart

75dh

PASTILLA AU LAIT DE FLEUR D'ORANGER, ABRICOT ET AMANDES

Cream pastilla fragranced with orange blossom,
apricots and almonds

80dh

3 BOULES DE GLACE MAISON MANGUE, CITRON VERT ET VANILLE

3 Scoops of homemade ice cream
Mango, lemon and vanilla

75dh