

## Starters

### Briouates (g, d)

Sweet and sour sauce

### Seafood ceviche (g)

Cucumbers, tomatoes, coriander, ginger soy dressing (g)

### Beef carpaccio (d)

Rocket, Parmigiano, balsamic dressing

### Tuna tartare

Cucumbers, avocado, fresh chilli

### Beetroot tartare (vg)

Argan oil, avocado, puffed quinoa

### Levantine dips (v, g, d)

Pink sultan, hummus, baba ganoush, warm Berber bread

### Guacamole (vg, g)

Tortilla chips

### Chickpea falafels (v, d)

Tzatziki, mint

### Soup of the day (vg)

Daily creation

## Salads

### Caesar salad (p, g, d)

Romaine lettuce, chicken, anchovies, pork bacon, croutons, Parmigiano

### Poke bowl (g)

Black rice, tuna, edamame, avocado, mango, wakame, fresh chilli, lemon, yuzu dressing

### Shlada Maghribia (vg)

Traditional Moroccan salads

### Niçoise salad

Tuna, green beans, anchovies, eggs, olives

### Caprese salad (v, d)

Buffalo mozzarella, tomatoes, basil

### Chickpea feta salad (v, d)

Oregano, kalamansi vinaigrette

### Quinoa salad (vg, n)

Turmeric, cucumbers, spring onions, hazelnuts

### Iceberg wedge salad (v, g, d)

Labneh, pomegranate, dill, paprika oil, bread croutons

### Forbidden rice salad (v, d, n)

Ricotta, walnuts, beetroot

## Add your proteins

Grilled prawns / Grilled tuna

Grilled chicken / Grilled beef

## Pizzas

### Marrakech (g, d)

Tomato sauce, buffalo mozzarella, beef kefta, pepper shakshouka, basil

### Essaouira (g, d)

Tomato sauce, buffalo mozzarella, fresh sardines, black olives

### Broccoli (v, g, d)

Grilled vegetables, broccoli puree, buffalo mozzarella, goat cheese, basil

### Margherita (v, g, d)

Tomato sauce, buffalo mozzarella, Parmigiano, basil

### Gluten free available on request

## Main courses

### Dry aged beef ribeye “Tagliata” (d)

Rocket and cherry tomato salad, Parmigiano, balsamic meat jus

### Chicken tajine (d)

Baby potatoes, green olives, candied lemon

### Tagliatelle Bolognese (g, d)

Beef ragout, 24 months Parmigiano

### Club sandwich (p, g, d)

Roasted chicken, eggs, avocado, romaine lettuce, cheddar, mayo, pork bacon

### Pan-fried salmon fillet

Baba ganoush, green beans in sauce vierge

### Roasted monkfish

Shirazi salad, chickpeas

### Beef burger (g, d)

Cheddar, paprika mayo, gherkins, onion jam, sesame bun

### Chicken paillard

Grilled broccoli, parsley sauce

### Vegan burger (vg, g)

Chickpeas, beans, guacamole, onion jam, vegan bun

### Grilled prawns (n)

Trapanese pesto, baby gem lettuce

### Linguine pesto alla Genovese (v, g, d)

Potatoes, pine nuts, basil, Parmigiano

### Mezze Maniche pasta (v, g, d)

Tomato sauce, stracciatella cheese

### Baked half eggplant (vg)

Vegetables “ratatouille”, tomato sauce, cumin

### Roasted cauliflowers (vg, n)

Cashew spread, pesto

## Sides

French fries (v, g) / Green salad (vg)

Sautéed spinach (vg) / Tomato salad (vg)

Grilled broccoli (vg) / Mashed potato (v, d)

## Desserts

### Sicilian nougat (v, n, d)

Berries, red fruit coulis

### Temptation mousse (v, n, d)

Salty caramel, almond biscuit

### Citrus carpaccio (vg)

Ginger-orange gel, lychee sorbet

### Matcha cheesecake (g, n, d)

Raspberry sorbet, crumble

### Crème caramel (v, d)

Vanilla custard, brown caramel sauce

### Homemade ice creams (v, d) & sorbets (vg)

Daily selection

### Fruit platter (vg)

Seasonal fruit platter

-----

*“Drinking good wine with good food in good company is one of life’s most civilized pleasures.”*

*Michael Broadbent*

## Champagne

### Comte de Montaigne

AMAN Cuvée Spéciale Brut – Pinot Noir

### Dom Pérignon

Rosé – Chardonnay, Pinot Noir

Brut “Lumineuse” – Chardonnay, Pinot Noir

Brut – Chardonnay, Pinot Noir

### Perrier-Jouët "Belle Époque"

Chardonnay, Pinot Noir, Pinot Meunier

### Laurent Perrier

Grand Siècle – Chardonnay, Pinot Noir

Cuvée Rosé – Chardonnay, Pinot Noir

Ultra Brut – Chardonnay, Pinot Noir

Brut – Chardonnay, Pinot Noir, Pinot Meunier

### Veuve Clicquot

La Grande Dame – Chardonnay, Pinot Noir

Rosé – Chardonnay, Pinot Noir, Pinot Meunier

Brut – Chardonnay, Pinot Noir, Pinot Meunier

### Ruinart

Blanc de Blancs – Chardonnay

Brut Rosé – Chardonnay, Pinot Noir

Brut – Chardonnay, Pinot Noir, Pinot Meunier

### Louis Roederer

Brut Rosé – Chardonnay, Pinot Noir

### Moët & Chandon

Brut – Chardonnay, Pinot Noir, Pinot Meunier

## By the Glass & Bottle

## Champagne

### Laurent Perrier Brut

TS Marne, France – Chardonnay, Pinot Noir, Pinot Meunier

## White wines

### Christophe et Fils, Chablis

Burgundy, France – Chardonnay

### JM Roger, Sancerre "Les Caillottes"

Loire Valley, France – Sauvignon Blanc

### Borgo dei Vassalli IGT

Friuli-Venezia Giulia, Italy – Pinot Grigio

## Rosé wines

### Château d'Esclans "Whispering Angel"

Côtes de Provence AOP, France – Grenache, Cinsault, Rolle

### Minuty Prestige

Côtes de Provence AOP, France – Grenache, Syrah, Cinsault

## Red wines

### Château Roslane "Coteaux De L´Atlas"

Meknès, Morocco – Cabernet Sauvignon, Merlot, Syrah

### Domaine des Ouled Thaleb "Tandem"

Benslimane, Morocco – Syrah

## Cocktails

### Aman 75

Vodka, prosecco, vanilla syrup, red berries

### From Nice to Venice

Aperol, bergamot, lavender, prosecco, soda

### Beetroot Tini

Beetroot Campari, Martini Rosso, grapefruit

### Ginger Spritz

Gin, Aperol, ginger beer

### Jena Breeze

Gin, Marie Brizard, fresh mint, tonic

### Tu Vuò Fà L’Americano

Campari, Aperol, orange, citrus soda

### Mai Thai

Rum, pineapple juice, orange juice, orgeat syrup

## Others

Casablanca 33cl / Heineken 25cl / Corona 35.5cl

Evian 75cl / San Pellegrino 75cl

Coca-Cola / Coca-Cola Zero / Schweppes Tonic

Coffee / Moroccan Mint Tea

<sup>[1]</sup> v = vegetarian  vg = vegan  p = contains pork

<sup>[2]</sup> g = contains gluten  n = contains nuts  d = contains dairy