

Starters

Briouates (g, d)

Moroccan fried pastries, sweet and sour sauce

Fried squid (g)

Courgettes, aioli sauce

Grilled octopus (d)

Burrata, dried cherry tomatoes, lemon puree

Beef carpaccio (d)

Rocket, Parmigiano, balsamic dressing

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

Padrón peppers (vg)

Essaouira salt flakes

Salads

Caesar salad (p, g, d)

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

Vegan poke bowl (vg, g)

Black rice, edamame, carrots, mango, wakame, fried aubergine, ponzu

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

Butter lettuce salad (v, n, d)

Radish, cashew nuts, yogurt herb dressing

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

Pistachio pesto (v, g, n, d)

Pistachio, pesto, buffalo mozzarella, Pecorino, rocket

Margherita (v, g, d)

Tomato sauce, buffalo mozzarella, Parmigiano, basil

Gluten free available on request

Main courses

Dry aged beef ribeye (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

Calamarata pasta (v, g, d)

Smoked tomato sauce, stracciatella cheese

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

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

Vacherin fruits rouges (v, d)

Red berry sorbet, chantilly, meringue

Temptation caramel (v, n, d)

Salty caramel mousse, almond biscuit

Pineapple carpaccio (vg, g)

Pineapple, coconut cromesquis, yuzu sorbet

Matcha cheesecake (g, n, d)

Raspberry sorbet, crumble

Crème noisettes (v, n, d)

Hazelnut custard, granny smith apple sorbet

Ice cream (v, d) & sorbet (vg)

Daily selection

Fruit platter (vg)

Seasonal fruit platter

Cocktails

Aman 75

Vodka Ketel One, Prosecco Anna Spinato DOC Brut, vanilla syrup, red berries

From Nice to Venice

Aperol, Prosecco Anna Spinato DOC Brut, bergamot, lavender, soda water

Beetroot Tini

Beetroot Campari, Martini Rosso, grapefruit juice

Ginger Spritz

Gin Bombay Sapphire, Aperol, ginger beer

Jena Breeze

Gin Bombay Sapphire, Marie Brizard, fresh mint, tonic water

Tu Vuò Fà L’Americano

Aperol, Campari, orange, citrus soda water

Mai Thai

Rum Bacardi Carta Blanca, pineapple juice, orange juice, orgeat syrup

Champagne

Comte de Montaigne

AMAN Cuvée Spéciale Brut – Pinot Noir

Dom Pérignon

Rosé – Pinot Noir, Chardonnay

Brut “Lumineuse” – Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay

Ruinart

Blanc de Blancs – Chardonnay

Brut Rosé – Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay, Pinot Meunier

By the Glass & Bottle

Champagne

Laurent Perrier Brut

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

Sparkling wine

Anna Spinato DOC Brut

Veneto, Italy – Prosecco

White wines

Gérard Tremblay, Chablis

Burgundy, France – Chardonnay

Château Roslane "Coteaux De L´Atlas"

Meknès, Morocco – Chardonnay

Borgo dei Vassalli IGT

Friuli-Venezia Giulia, Italy – Pinot Grigio

Domaine des Ouled Thaleb "Médaillon"

Benslimane, Morocco – Sauvignon Blanc

Rosé wines

Minuty Prestige

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

La Tour de l'Evêque "Pétale de Rose" Bio

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

Domaine des Ouled Thaleb "Tandem"

Benslimane, Morocco – Cinsault

Red wines

Château Lafitte, Grand Vin de Bordeaux

Bordeaux, France – Merlot, Cabernet Sauvignon

Château Roslane "Coteaux De L´Atlas"

Meknès, Morocco – Cabernet Sauvignon, Merlot, Syrah

Castello Trebbio, Chianti Superiore

Tuscany, Italy – Sangiovese, Canaiolo, Ciliegiolo

Domaine des Ouled Thaleb "Médaillon"

Benslimane, Morocco – Syrah, Cabernet Sauvignon

Others

Corona 35.5cl

Casablanca 33cl

Heineken 25cl

Acqua Panna 75cl

San Pellegrino 75cl

Soft drinks

Coffee

Tea

^[1] v = vegetarian vg = vegan p = contains pork

^[2] g = contains gluten n = contains nuts d = contains dairy