

## SNACKS AND DIPS

### Levantine dips (V, G, D, N)

Pink sultan, hummus, baba ganoush, muhammara, warm Berber bread

### Guacamole (VG, G)

Tortilla chips

### Chickpea falafels (V, D)

Tzatziki, mint

### Briouates (G, D)

Moroccan fried pastries, sweet and sour sauce

## STARTERS

### Beef tartellette (G)

Beef tartare, gherkins, mustard, pickled salad

### Saffron seabass (D, N)

Saffron marinated seabass, cucumber, almond milk

### Caprese (V, G, D)

Stuffed buffalo mozzarella with tomato, basil, capers, black olives, tomato focaccia

### Soup of the Day (VG)

Daily seasonal vegetable soup

## SALADS

### Insalata di polpo

Grilled octopus, Taggiasca olives, potato, celery

### Beetroot argan oil (VG)

Salt-baked beetroot, argan oil, balsamic vinaigrette

### Fattoush (VG, G)

Tomato, cucumber, pickled carrot, pepper, radish, crackers, lemon juice, parsley

## MAIN COURSES

### Beef fillet (D)

Pea and broad bean fricassee, mint, beef jus

### Pollo alla piastra (D)

Roasted free-range chicken, sauteed mushrooms, chicken jus, lemon sabayon

### Dry aged beef ribeye (D)

Rocket and cherry tomato salad, Parmigiano, balsamic meat juice

### Lamb pappardelle (G, D)

Homemade pasta, lamb ragout, Parmigiano, chili powder

### Seabass & cauliflower (D, N)

Cauliflower puree, coconut milk, dukkah

### Tortelli ricotta e spinaci (V, G, D, N)

Homemade pasta, ricotta, spinach, hazelnuts

### Green millefeuille (VG, N)

Green salad, crispy kale, nori chips, hazelnut mayo

## PIZZA

### Margherita (V, G, D)

Tomato sauce, mozzarella, basil

### Romana (G, D)

Tomato sauce, mozzarella, sardines, capers, green olives, oregano

### Ai piselli (V, G, D)

Mozzarella, peas, goat cheese, lemon zest

### Diavola (G, D, PK)

Tomato sauce, mozzarella, spicy Italian salami

### Pistachio pesto (V, G, N, D)

Pistachio, pesto, mozzarella, Pecorino, rocket

### Capricciosa (G, D, PK)

Tomato sauce, mozzarella, pork ham, mushrooms, black olives, artichokes

### Quattro formaggi (V, G, D)

Mozzarella, blue cheese, Pecorino, goat cheese

## SANDWICHES

### Club sandwich (D, G)

Roasted chicken, eggs, avocado, lettuce, cheddar, mayonnaise, tomatoes

### Beef burger (D, G)

Cheddar, paprika mayo, tomato relish, gherkins, sesame bun

### Vegan burger (VG, G)

Chickpeas, beans, guacamole, caramelized onions, vegan bun

## SIDES

### Homemade fries (G)

**French fries (V, G), Mashed potato (V, D), Grilled broccoli (VG), Sauteed spinach (VG), Green salad (VG), Tomato salad (VG)**

## DESSERTS

### Tarte cappuccino (V, G, D)

Chocolate tart, coffee ice cream, espuma cappuccino

### Passion custard (V, G, D)

Custard cream, passion fruit

### New York cheesecake (V, G, D)

Glazed berries, red fruit ice cream

### Mango pannacotta (V, D)

Vanilla, mango, caramelized chocolate, basil

### Fruit platter (VG)

Seasonal fruit assortment

### Ice cream (V, D) and Sorbet (VG)

Daily selection

## CHAMPAGNE

### Comte de Montaigne

AMAN Cuvée Spéciale Brut – Pinot Noir

### Dom Perignon

Rosé – Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay

### Ruinart

Blanc de Blancs – Chardonnay

Brut Rosé – Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay, Pinot Meunier

### Laurent Perrier Brut

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

## SPARKLING WINES

### 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 "Médailleon"

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

**A full wine list is available on request**

## 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

## MOCKTAILS

### Green Jena

Cucumber, jasmine tea, lemon juice, rosemary

### Mango colada

Mango, pineapple, coconut milk

### Summer dream

Peach juice, lemon juice, ice tea, elderflower syrup

## COFFEE & TEA

Espresso

Cappuccino

Americano

Iced Coffee

Macchiato

Latte

Moroccan tea

Green tea

Black tea

## BEERS

Corona 35.5 ccl

Casablanca 33 cl

Heineken 25 cl

## WATER & SOFT DRINKS

Acqua Panna 75 cl

San Pellegrino 75 cl

Soft Drinks

(V) **Vegetarian**, (VG) **Vegan**, (N) **Nuts**, (G) **Gluten**, (D) **Dairy**, (PK) **Pork**

*All prices are in MAD and include 10% service charge and 10% government tax*

*Please let us know if you have any allergies or special dietary requirements, or if you require any further information*

*Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability*

*Our coffee and tea are green certified and come from Fairtrade partnership*