



Tastes of  
MOROCCO  
أذواق المغرب

# The Gastronomic Restaurant

## MOROCCAN KIMIYA “COLD STARTERS”

3 OPTIONS

**Zaalouk** : Eggplant caviar 

58.00 <sup>AED</sup>

**Tektouka** : Grilled green peppers with garlic 

**Bakkoula** : Spinach with candied lemon and pepper 

5 OPTIONS

**Caramelized tomatoes**

74.00 <sup>AED</sup>

**Caramelized pumpkin**



**Carrots with Chermoula** (Moroccan seasoning)

**Foul** : Green beans with Chermoula\* (Moroccan seasoning)

**Cold lentils** : Seasoned with coriander, cumin and olive oil






## APPETIZERS

79.00 <sup>AED</sup>

**Vegetable Pastilla** : Filo sheet stuffed with vegetables and flavored with Moroccan extra virgin olive oil, sprinkled with fried almond pieces  

**Chicken Pastilla** : Tender shredded chicken or pigeon with honey, cinnamon and almonds sparkles and wrapped in a perfectly crispy filo sheet     

79.00 <sup>AED</sup>

**Seafood Pastilla** : Stuffed filo sheet with seafood, baked in a slightly spicy Harissa\* sauce and garnished with rice vermicelli and black mushrooms     

90.00 <sup>AED</sup>

**Chermoula Seasoned Liver** : Small diced veal liver cooked in coriander and Moroccan seasoning


90.00 <sup>AED</sup>


*Chermoula\* : green marinade .Ingredients include garlic, cumin, coriander, oil, lemon juice, and salt. Regional variations may also include pickled lemons, onion, ground chili peppers and black pepper.*



Prices include 5% VAT

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## MAIN DISHES

**Chicken tajine M'eslalla \*** : Chicken wings cooked in a Tangy sauce\* with Moroccan candied olives and accompanied by basmati rice and green vegetables  **116.00** AED

**Chicken Tajine with red olives and candied lemon \*** : Chicken pieces cooked in tajine sauce garnished with Moroccan red olives, flavored with candied lemon and saffron pistils from Taliouine (Moroccan city), accompanied by basmati rice and fried vegetables  **116.00** AED

**Chicken Kadra Tajine :** Medallions of supreme chicken stuffed with almonds chips cooked in a sauce generously flavored with saffron of Taliouine (Moroccan city), garnished with sliced onions accompanied by basmati rice and asparagus   **116.00** AED

**Dalaa M'hamra :** Lamb rack cooked in its sauce then roasted under soft fires, served with its Deghmira (onion compote) and dried figs, accompanied by an Argan oil tajine from Essaouira (Moroccan city) **116.00** AED

**Lamb shank :** Lamb shank cooked with ginger and saffron, accompanied by peas and artichokes **137.00** AED


*Harissa\*3: a spicy red sauce that consists of simple ingredients such as dried red chilies, smoked paprika, caraway seeds, garlic, vinegar, olive oil, and lemon juice.*

*M'eslalla\*4: Preserved Moroccan olives marinated in garlic, hot pepper, parsley and lemon juice.*


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**M'rouzia :** Lamb collier cooked in a sweet and savory sauce with saffron from Taliouine (Moroccan city) and cinnamon, garnished with onions and raisins, served with basmati rice and asparagus. **137.00 AED**


**Tagine dried fruits :** Tournedos filet cooked in a sweet and savory sauce garnished with prunes, dried apricots and figs sprinkled with fried almonds. Topped with a foie gras escalope seared with fleur de sel from Ouazzane (Moroccan city)  **147.00 AED**

**Tanjia :** Veal shank slowly cooked over charcoal ashes in a Tanjia pot (clay pot). This typical culinary specialty from Marrakesh is flavored with preserved lemon, cumin and Moroccan olive oil ,served with rice and vegetables **126.00 AED**

**Salmon tajine with two peppers :** Salmon chunks cooked in tomato sauce with Moroccan seasoning, garnished with diamond-shaped green and red peppers and accompanied with hash browns and argan oil   **158.00 AED**

**Saint Pierre :** Saint Pierre cooked in acidulated sauce with clementine juice from Berkane (Moroccan city), and filled with M'eslalla\* olives, accompanied with basmati rice, cherry tomatoes and asparagus  **137.00 AED**





**Khoumassi Couscous with seven vegetables :** Five grains semolina handmaid in Smara (Moroccan city) with lamb meat cooked in a vegetable ragout seasoned with Moroccan Smen\*  **116.00 AED**




**Tfaya Couscous :** Fine semolina carefully handmaid, garnished with Beldi chicken pulpit (farmhouse chicken), topped with sweet and salty caramelized onions and raisins “tfaya style” and fried almonds  **116.00 AED**



*Tangy sauce\*5: harissa\*3 paste, vegetable oil, sliced onions, garlic , cumin, ginger, turmeric, chili, black pepper, salt, and parsley.*

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## DESSERT

**Jouhara :** Oven baked filo sheet, layered with an orange blossom flavored pastry cream and topped with sprinkles of almonds and nougatine     **84.00** AED

**Creme brulée with “Kaab Ghazal” :** The Crème Brulée is served with pieces of Kaab Ghazal, a typical Moroccan almond based pastry, segments of oranges and cinnamon    **63.00** AED

**Berkoukch with amlou\* :** Five-grain semolina flavored with a paste of roasted almonds, honey and Argan oil. and garnished with a brunoise of crunchy fruits   **74.00** AED

**Assorted Moroccan pastries** **63.00** AED

**Fruits salad :** Served with a syrup flavored with rose water from Meggouna (Moroccan city)    **63.00** AED

*Smen\*13: Smen is salted fermented butter from Morocco. The butter is heated and strained to become clarified butter. Then the clarified butter is poured into a ceramic jar and salt is added. Herbs like thyme or oregano can be added. The jar is then sealed and left to age in a cool, dark place (traditionally buried underground) for at least a month.*

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# *The Gastronomic Restaurant*

## **MINERAL WATER**

<i>Water bottle 1L</i>	<b>32.00</b> <small>AED</small>
<i>Water bottle ½ L</i>	<b>21.00</b> <small>AED</small>
<i>Evian 1L</i>	<b>42.00</b> <small>AED</small>
<i>Evian ½ L</i>	<b>32.00</b> <small>AED</small>

## **SPARKLING WATER**

<i>Oulmes 1L</i>	<b>32.00</b> <small>AED</small>
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## **SODA/ SOFT**

<i>Pepsi</i>	<b>27.00</b> <small>AED</small>
<i>Diet Pepsi</i>	
<i>Seven Up</i>	
<i>Mirinda</i>	

# *The Gastronomic Restaurant*

## **HOT DRINKS**

<i>Moroccan mint tea</i>	<b>32.00</b> <small>AED</small>
<i>Selection of Tchaba tea</i>	<b>37.00</b> <small>AED</small>
<i>Americano</i>	<b>32.00</b> <small>AED</small>
<i>Espresso</i>	<b>27.00</b> <small>AED</small>
<i>Double espresso</i>	<b>29.00</b> <small>AED</small>
<i>Latté</i>	<b>27.00</b> <small>AED</small>
<i>Cappuccino</i>	<b>32.00</b> <small>AED</small>

## **JUICES**

<i>Orange, granny smith apple and mint leaves</i>	<b>48.00</b> <small>AED</small>
<i>Beetroot, cucumber, lemon and ginger</i>	<b>42.00</b> <small>AED</small>
<i>Kale stalks, cucumber and green apple</i>	<b>48.00</b> <small>AED</small>
<i>Carrot, red apple and ginger</i>	<b>48.00</b> <small>AED</small>
<i>Pineapple, cucumber, spinach and coconut water</i>	<b>48.00</b> <small>AED</small>
<i>Orange, carrot and pineapple</i>	<b>42.00</b> <small>AED</small>
<i>Carrot, cherry tomatoes and radishes</i>	<b>50.00</b> <small>AED</small>

# *Les Allergènes*

-  **GLUTEN**
-  **ALMOND**
-  **MILK**
-  **EGG**
-  **FISH**
-  **SHELLFISH**
-  **SOY**
-  **MILK NUTS**
-  **SESAME**
-  **NUTS**
-  **MUSHROOM**

“PLEASE INFORM US OF  
ANY FOOD ALLERGIES AT THE TIME OF ORDER”.





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