



RIAD EL MEZOUAR

SUMMER 3-COURSE DINNER MENU (350 Dirhams per person)

(Thank you for ordering by 1100am. We purchase our produce market-fresh and prepare on the day)

STARTERS

Tomato and roasted red pepper soup infused with basil oil
Cream of courgette soup blended with soft cheese and zattar (thyme)
Trio of Moroccan salads of the day
Zaalouk salad of cooked aubergine, tomato, fresh herbs and spices
Assortment of Moroccan *briouates*
Tabouleh salad served with mixed fresh herbs, cumin, dried apricots,
tomato and red onion
Smoked salmon and couscous salad garnished with fresh dill, quails eggs and black olives

MAINS

Chicken tagine with fresh ginger and local honey
Chicken tagine with apricots
Royal lamb tagine accompanied by prunes, figs, apricots and almonds
Lamb or Beef tagine flavoured with oranges and saffron
Vegetable or chicken couscous
Monkfish tagine cooked with preserved lemons
Oven-baked fish of the day with lemon and rosemary
7-vegetable Berber tagine

(*meat or fish tagines and oven-baked fish accompanied by seasonal vegetables)

DESERTS

Summer fruit tart
Creme caramel with essence of orange blossom
Riad el Mezouar tarte tatin served with creme fraiche or ice cream
Chocolate mousse with fresh Moroccan strawberry coulis
Assortment of cheeses accompanied by dried or fresh fruit
Summer fruit plate selection

FRESH MINT TEA OR COFFEE

