

# RYADDYOR

MARRAKECH

## Menu:

We serve typical Moroccan dishes, freshly prepared with handpicked produce from the daily market.

### Starter:

A selection of delightful Moroccan salads from Zalouk (aubergine/ eggplant salad) to Sweet Carrot Salad and other seasonal varieties.

### Main course:

A choice of various Moroccan dishes:

- \* **Lamb tagine** with prunes, almonds & apples
- \* **Chicken tagine** with preserved lemon, olives & vegetable tagine aside
- \* **Sardines** in the oven, stuffed with tomatoes
- \* **Makfoul tagine of beef**, caramelized onions & raisins
- \* **Tanjia**, the traditional Marrakchi beef dish
- \* **Couscous Royal**, with a choice of beef and/or chicken and/or lamb

### Dessert:

the Chef's choice or  
- homemade ice creams  
- apple tart

price: **28€** per person

(mineral waters, mint tea or coffee is included)

Please book before 12noon

Check-out the menu of the day (1 only)

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## Vegetarian dishes:

We propose a variety of small vegetarian dishes. Compose your own dinner with a selection of 4 items, all freshly prepared with handpicked produce from the daily market.

- Zalouk Moroccan eggplant salad
- Grilled Zucchini on humus
- Fresh Broad beans in cream
- Soup of beetroot (cold) with croutons
- Rich Harira soup of tomato and chickpeas.
- Fennel salad with roasted seeds and orange
- Fresh Artichoke flower with vinaigrette (seasonal)
- Green pea galette with mint yoghurt
- Pastilla of Eggplant
- Root beet salad with fresh cheese
- Charred cabbage salad with harissa dressing and buckwheat seeds
- Tarte Tatin of tomato with goat cheese
- Ravioli of pumpkin with sage butter
- Gumbo tempura with tomato salsa.

## Vegetarian set dinner:

A choice of 2 starters with

**Tagine of vegetables** or **Vegetarian Couscous** with a dessert of the day.

price: **28€** per person

(mineral waters, mint tea or coffee is included)