



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

HOT AND COLD STARTERS

HARIRA AL FASSIA

MEDJOOLE DATES FROM TAFILALT,
CHABAKYIAS AND QUAIL EGGS

MAD 250

TRADITIONAL MOROCCAN SALADS

ZUCCHINI SALAD FROM AGAFAY, CUMIN AND MILD PEPPER
EGGPLANT «ZAALOUK»

BELL PEPPERS «M'CHOUIA»

MALLOW SALAD WITH OLIVES AND PRESERVED LEMON
CARROTS WITH «CHERMOULA»

TOMATO SALAD WITH CUMIN

PUMPKIN «MAASLA» WITH MEDJOOLE DATES

CUCUMBER SALAD WITH THYME AND ORANGE BLOSSOM FOAM
BEETROOT WITH ORANGE

MAD 450

M'HAMSSA TAJINE

CLAMS FROM DOUKKALA-ABDA WITH PARSELEY

MAD 350

SARDINES AND TOMATO TAJINE

MAD 250

BRIOUATES

SPINACH AND CHEESE

MARINATED KING PRAWNS

CHICKEN WITH HONEY AND ALMONDS

LAMB FLAVORED WITH MINT

SUCRINE HEART AND ORANGE SALAD

MAD 450



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VERMICELLI SEFFA MEDFOUNA

VEAL FROM DOUYET FIELD, WITH ALMONDS AND APRICOTS

MAD 350

ROYAL MANSOUR PIGEON PASTILLA

MAD 500



SHELLFISH AND FISH

ROYAL MANSOUR SEAFOOD «CHOWAYA»

LOBSTER, SPINY LOBSTER, KING PRAWNS,
CUTTLEFISH FROM DAKHLA BAY
AND CLAM TAJINE WITH TOMATOES

(MAD 3 900 FOR TWO)

BLUE LOBSTER FROM OUALIDIA WITH CUMIN
AND PRESERVED LEMON

ORANGE BLOSSOM HOT JELLY AND TOMATO WITH CINNAMON

MAD 1 100

SEAFOOD PASTILLA

PARSLEY AND LEMON SALAD

(MAD 1 300 FOR TWO)

TURBOT AND SPIDER CRAB «M'BAKHAR»

VEGETABLES SIMMERED IN SAFFRON

MAD 720

«TÉTOUANAISE STYLE» OVEN COOKED FISH

MAD 750



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TABLE MAROCAINE

POULTRY AND MEATS

SPRING CHICKEN «M'QUALLI»

PRESERVED LEMON, ONIONS AND PURPLE OLIVES

MAD 500

TAJINE OF LAMB FROM BÉNI MELLAL

EL MAOUI APRICOTS, GREEN ALMONDS FROM OURIKA

MAD 500

LAMB SHOULDER « MÉCHOUÏ »

SEVEN VEGETABLE COUSCOUS

(MAD 1 200 FOR TWO)

BRAISED VEAL SWEETBREAD

GRILLED VEGETABLES FROM OUR GARDENS

MAD 800

DOUKALI BEEF CHEEK COUSCOUS WITH SEVEN VEGETABLES

MAD 600



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DESSERTS

ROYAL MANSOUR ORANGE PEARLS

DATES, MINT AND CINNAMON

MAD 250

PASTILLA WITH ORANGE BLOSSOM FLAVORED MILK

CARAMELIZED ALMONDS

MAD 250

MILK CREAM PASTILLA

CARAMELIZED DRIED FRUITS

MAD 250

STRAWBERRY TAJINE

ROSE SORBET

MAD 250

FROSTED WATERMELON WITH MINT

STRAWBERRY FROM OURIKA AND YOGURT SORBET WITH CUMIN

MAD 250

CHOCOLATE MOUSSE, WITH ARGAN OIL AND PRESERVED LEMON

AMLLOU ICE CREAM

MAD 250



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MAHALY

THE LOCAVOR MOVEMENT INVITES YOU TO ENJOY SEASONAL AND LOCAL PRODUCTS.

TRADITIONAL MOROCCAN SALADS

SELECTION OF BRIOUATES

«TÉTOUANAISE STYLE» OVEN COOKED FISH

LAMB SHOULDER « MÉCHOUI »

SEVEN VEGETABLE COUSCOUS

MILK CREAM PASTILLA

STRAWBERRY TAJINE

THIS MENU IS PROPOSED AT MAD 1 500 PER PERSON
TAXES AND SERVICE INCLUDED.



IKTICHAF

THIS IKTICHAF MENU MEANS DISCOVERY

AMUSE-BOUCHE

BLUE LOBSTER FROM OUALIDIA WITH CUMIN

STEAMED TURBOT AND SPIDER CRAB

VERMICELLI SEFFA MEDFOUNA

BRAISED VEAL SWEETBREAD

ROYAL MANSOUR ORANGE PEARLS

CHOCOLATE MOUSSE, WITH ARGAN OIL

THIS EXPERIENCE IS PROPOSED AT MAD 2 200 PER PERSON,
TAXES AND SERVICE INCLUDED.