



ROYAL MANSOUR

MARRAKECH

## BAR MENU

### DALLA CUCINA

SLICE OF STEAMED MARGHERITA PIZZA (2 PCS)

MAD 190

MINI FOCACCIA WITH OSCIETRA CAVIAR (3 PCS)

MAD 320

FRIED CAPON MEATBALLS (3 PCS) 

MAD 100

TOASTED CHEESE AND MUSHROOM  
SANDWICH (4 PCS)

MAD 120

BOLOGNESE FRIED RICE BALL (3 PCS)  

MAD 100

### DALLA GASTRONOMIA

BEEF BRESAOLA FROM VALTELLINA   
WITH RAW VEGETABLE (6 PCS)

MAD 300

SLICED SPECK FROM ALTO ADIGE  
WITH HORSERADISH

MAD 220

SLICED CULACCIA FROM PARMA

MAD 240

3 AGES OF PARMIGIANO REGGIANO  
WITH BLACK PEPPER JAM  
(24 MONTHS, 36 MONTHS, 60 MONTHS)

MAD 320

CREAMY AND AGED GORGONZOLA CHEESES  
WITH FRIED POLENTA

MAD 250



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## MENÙ DEGUSTAZIONE 'APRITI SESAMO'

STUFFED MOZZARELLA  
WITH TOMATO AND BEAN PUREE 🌱

STEAMED PIZZA  
WITH RAW FISH AND SHELLFISH 🐟

FRIED LANGOUSTINE ROLLS  
WITH ARUGULA SAUCE 🐟

CAPPUCCINO DI SEPIE AL NERO 🌱  
*CUTTLEFISH CAPPUCCINO*

BATTUTA DI CARNE CRUDA 🐟  
*BEEF TARTARE WITH ALBA TRUFFLE*

CANNELLONE CROCCANTE  
*CRISPY CANNELLONE*

TAGLIOLINI ALL'ANETO 🐟  
*DILL TAGLIOLINI*

RISOTTO ALLO ZAFFERANO 🌱  
*SAFFRON RISOTTO WITH EEL GREMOLATA  
AND BEETROOT SORBETTO*

CHEESE TORTELLI AL TARTUFO BIANCO

COSTOLETTE D'AGNELLO ALLA MILANESE 🐟  
*LAMB CHOPS ALLA MILANESE*

ASTICE GRIGLIATO 🐟 🌱  
*GRILLED LOBSTER*

MARIAPIA'S EGGPLANT PARMESAN

APRITI SESAMO 🐟  
*SPHERE OF NOUGAT WITH SESAME*

GRAN GELATO AL PISTACCHIO  
*PISTACHIO ICE CREAM*

TASTING MENUS ARE FOR THE ENJOYMENT OF THE ENTIRE TABLE  
MAD 1950 PER PERSON



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## ANTIPASTI

PIZZA AL VAPORE 

STEAMED PIZZA WITH RAW FISH AND SHELLFISH

MAD 390

CANNELLONE CROCCANTE

CRISPY CANNELLONE WITH RICOTTA, MOZZARELLA,  
TOMATO SAUCE AND BASIL

MAD 320

CAPPUCCINO DI SEPIE AL NERO 

CAPPUCCINO WITH CUTTLFISH INK  
AND POTATO PUREE

MAD 350

PARMIGIANA DI MELANZANE MARIAPIA 

MARIAPIA'S EGGPLANT PARMESAN

MAD 350

BATTUTA DI CARNE CRUDA 

BEEF TARTARE WITH ALBA TRUFFLE

MAD 700



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## PRIMI

RISOTTO ALLO ZAFFERANO 🌿

SAFFRON RISOTTO, EEL GREMOLATA  
AND BEETROOT SORBETTO

MAD 420

TAGLIOLINI ALL'ANETO 🌿

DILL TAGLIOLINI, SHELLFISH, DENTEX  
AND PISTACHIO SAUCE

MAD 420

RIGATONI ALLA CARBONARA ALL'OLIO

RIGATONI WITH OLIVE-OIL CARBONARA

MAD 350

LASAGNETTA ALLA BOLOGNESE

MAD 300

RAVIOLI DI BURRATA

WITH TOMATO SAUCE AND OREGANO

MAD 300

SPAGHETTI AGLIO, OLIO E PEPERONCINO 🌿

WITH VEGETABLES FROM OUR GARDENS

MAD 300

TORTELLI DI RAPE ROSSE E ZUCCA 🌿

BEETROOT AND WINTER SQUASH TORTELLI  
WITH GORGONZOLA SAUCE

MAD 350

MINISTRONE D'INVERNO 🌿

WINTER VEGETABLE SOUP

MAD 300



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## SECONDI

ROMBO AL FORNO 🌐 🍷

OVEN-BAKED TURBOT

VENETIAN-STYLE WITH CLAMS AND BEETROOT

MAD 800

ASTICE GRIGLIATO 🌐 🍷

GRILLED LOBSTER, SOUR POTATO PUREE  
AND WATERCRESS SAUCE

MAD 1000

CUORE DI COSTATA 🌐

BEEF RIB-EYE WITH HERBS, SPICED CREAM  
SUNFLOWER SEEDS, BALSAMIC VINEGAR  
AND LEEKS IN VEGETAL ASH

MAD 750

COSTOLETTE D'AGNELLO ALLA MILANESE 🌐

LAMB CHOPS ALLA MILANESE  
MIXED GREENS, LEMON AND BLACK GARLIC MAYONNAISE

MAD 550

FEGATINI DI POLLO ALLA VENEZIANA 🍷 🍷

VENETIAN-STYLE CHICKEN LIVERS, CHICKPEA PUREE  
TRADITIONAL BALSAMIC VINEGAR AND ROSEMARY

MAD 450

UOVO IN CAMICIA

POACHED EGG, PARMESAN SAUCE  
SPINACH AND WHITE TRUFFLE

MAD 750



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## DOLCI

ÎLE FLOTTANTE DE VENISE 🍷

VENETIAN ILE FLOTTANTE WITH TRUFFLES

350

CIOCCOLATO, NOCCIOLA E CAFFÈ  
CHOCOLATE, HAZELNUT AND COFFEE IN A CUP

MAD 200

APRITI SESAMO 🌱

SPHERE OF NOUGAT WITH SESAME  
ORANGE BLOSSOM AND CITRUS

MAD 200

GRAN GELATO AL PISTACCHIO  
PISTACHIO ICE CREAM (FOR 2 PEOPLE)

MAD 400

SORBETTO DI MELOGRANO ALL'ACETO 🌱

POMEGRANATE AND WHITE VINEGAR SORBET  
WITH CINNAMON QUINCE CREAM

MAD 200

PAN DI SPAGNA ALL'OLIO  
EXTRA-VIRGIN OLIVE OIL SPONGE CAKE WITH CHAMOMILE,  
HOP AND POLLEN GELATO

MAD 200

 GLUTEN-FREE

 VEGAN

 CONTAINS PORK

 DAIRY-FREE

 CONTAINS ALCOHOL