



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

LENTIL AND SQUASH SALAD WITH CUMIN  
MARINATED CARROTS WITH CORIANDER  
MALLOW SALAD WITH OLIVES AND LEMON  
SHRIMPS FROM AGADIR WITH TOMATO  
EGGPLANT «ZAALOUK»  
MARINATED PURPLE ARTICHOKE  
BELL PEPPER «M'CHOUIA»  
TOMATO «MAASLA»  
BEETROOT WITH ORANGE

MAD 470



### GREEN VEGETABLE BERBER TAJINE

SAFFRON PISTIL AND PRESERVED LEMON FROM OUR GARDEN  
MAD 250



### BRIOUATES

SPINACH AND CHEESE  
MARINATED KING PRAWNS  
CHICKEN WITH HONEY AND ALMONDS  
LAMB FLAVORED WITH MINT  
LETTUCE HEART AND ORANGE SALAD

MAD 450

### POACHED SPINY LOBSTER FROM DAKHLA

BEETROOT AND CITRUS VINAIGRETTE

MAD 950



### «BOUBOUCHES» IN GRILLED RAVIOLIS

GREEN WATERCRESS BROTH FROM IMLIL

MAD 250



### PASTILLA ROYAL MANSOUR AU PIGEON

MAD 550



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## SHELLFISH AND FISH

### ROYAL MANSOUR SEAFOOD «CHOWAYA»

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

« FOR TWO »

MAD 3 900



### LOBSTER FROM OUALIDIA COOKED IN IT'S SHELL

COURGETTES FROM THE AGAFAY GARDENS WITH SMALL CONDIMENTS,  
LEMON-FLAVORED ZABAGLIONE WITH CUMIN FLOWER

MAD 1 000



### SEAFOOD PASTILLA

PARSLEY AND LEMON SALAD

« FOR TWO »

MAD 1 300

### SEA BASS TAJINE

ONION AND RAISINS WITH SAFFRON FROM OURIKA

MAD MAD



### SEA BREAM TAJINE WITH PURPLE OLIVES

CELERIAC AND SAFFRON POTATOES

MAD 500



### TURBOT MQUALI

ARTICHAUT ET OLIVES MAUVES

MAD 850





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## POULTRY AND MEATS

### KHODAR COUSCOUS

MAD 400



### STUFFED M'HAMER CHICKEN

FLAVORED VERMICELLI AND PRAWNS WITH MARJORAM

« FOR TWO »

MAD 1 200



### D'CHICHA WITH M'COUMEN RANGE CHICKEN

MILD ONION FROM OUR GARDENS

MAD 500



### LAMB M'ROUZIA WITH SAFFRON ALMONDS

STEAMED SPICY RICE

MAD 750



### LAMB SHOULDER « MÉCHOUI »

SEVEN VEGETABLE COUSCOUS

MAD 600

### VEAL SWEETBREAD TAJINE WITH BLACK TRUFFLE

CHICKPEAS WITH CUMIN

MAD 1 300



### BEEF SHANK TAJINE

CELERIAC AND CRUSHED RED OLIVES IN PARSLEY

MAD 650





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## DESSERTS

### ROYAL MANSOUR ORANGE PEARLS

DATTES, MENTHE AND CINNAMON

MAD 260



### CINNAMON FLAVORED MILK PASTILLA

ROASTED ALMONDS

MAD 260

### MILK CREAM PASTILLA

CARAMELIZED DRIED FRUITS

MAD 260

### FRUIT TAJINE

BUCKWHEAT ICE CREAM

MAD 260



### MEDJOOLE DATE WHIPPED CREAM

PINEAPPLE AND SESAME NOUGATINE

MAD 260

### CHOCOLATE MOUSSE, WITH ARGAN OIL AND PRESERVED LEMON

AMLLOU ICE CREAM

MAD 260



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## MAHALY

### AMUSE-BOUCHE

#### SEA BASS TAJINE

LENTIL AND SQUASH SALAD WITH CUMIN  
SHRIMPS FROM AGADIR WITH TOMATO  
MARINATED PURPLE ARTICHOKES  
TOMATO «MAASLA»

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### STUFFED M'HAMER CHICKEN

#### GREEN VEGETABLE BERBER TAJINE

MARINATED CARROTS WITH CORIANDER  
MALLOW SALAD WITH OLIVES AND LEMON  
EGGPLANT «ZAALOUK»  
BELL PEPPER «M'CHOUIA»

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### MILK CREAM PASTILLA

### MEDJOOLE DATE WHIPPED CREAM

THIS MENU IS PROPOSED AT MAD 1 600 PER PERSON



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## IKTICHAF

THIS IKTICHAF MENU MEANS DISCOVERY

### AMUSE-BOUCHE

#### TRADITIONAL MOROCCAN SALADS

MALLOW SALAD WITH OLIVES AND LEMON

SHRIMPS FROM AGADIR WITH TOMATO

EGGPLANT «ZAALOUK»

BEETROOT WITH ORANGE



POACHED SPINY LOBSTER FROM DAKHLA

TURBOT MQUALI

LAMB M'ROUZIA WITH SAFFRON ALMONDS

ROYAL MANSOUR ORANGE PEARLS

CHOCOLATE MOUSSE, WITH ARGAN OIL

THIS EXPERIENCE IS PROPOSED AT MAD 2 200 PER PERSON,



GLUTEN FREE



VEGAN



DAIRY FREE