



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

HOT AND COLD STARTERS

TANGIER'S SHRIMP CHORBA

IODIZED SHELLFISH BROTH AND SEASONAL VEGETABLES

350 MAD



HARIRA AL FASSIA

MEDJOL DATES FROM TAFILALT,
CHEBBAKIA AND QUAIL EGGS

300 MAD



TRADITIONAL MOROCCAN SALADS

MATBOUKHA PEPPERS

CHEESE SFIRIA

BRANNIA WITH M'CHARMEL CONDIMENTS

PUMPKIN MAASELLA AND FRESH CHEESE WITH RIF THYME

ZUCCHINI AND TOMATO WITH CHERMOULA

GREEN BEAN SALAD WITH GARLIC

TOMATO MARINATED IN SPICES, CRUNCHY FRESH ALMONDS

PILPIL SHRIMPS WITH GARLIC

CHTOUNE WITH FRESH LEMON AND CORIANDER

450 MAD

MEDITERRANEAN VEGETABLES BERBER TAJINE

SAFFRON PISTIL AND FRESH LEMON FROM OUR GARDEN

250 MAD



FISH BRIOUATES FLAVORED WITH GINGER AND LEMON

REFRESHED WITH LETTUCE HEART AND ORANGE SALAD

400 MAD



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

SHELLFISH TAJINE FROM MOULAY BOUSSELHAM COAST
RICE AND SAFFRON

300 MAD



TETOUANESE CHICKEN PASTILLA

400 MAD



SHELLFISH AND FISH

SEAFOOD PASTILLA

PARSLEY SALAD WITH LEMON

(FOR TWO PERSONS 1.400 MAD)

FISH BALL TAJINE

TOMATOES, OLIVES AND HERBS

500 MAD



LINE-CAUGHT FISH FROM MOROCCAN COASTS

RED MULLET FILET «À LA CHARMOULA»

PILPIL SHRIMPS WITH GARLIC

FRIED SQUID

500 MAD

«TANGIER STYLE» STUFFED SEA BREAM

OLIVES AND MILD FENNEL WITH SAFFRON

550 MAD



ROYAL MANSOUR SEAFOOD «CHOWAYA»

LOBSTER, SPINY LOBSTER, KING PRAWNS,

CUTTLEFISH FROM DAKHLA BAY

AND MUSSEL TAJINE WITH TOMATOES

(FOR TWO PERSONS 3.900 MAD)





ROYAL MANSOUR
LA GRANDE
TABLE MAROCAINE

POULTRY AND MEATS

CHICKEN TAJINE WITH LEMONS

500 MAD



LAMB SHOULDER « MÉCHOUÏ »

SEVEN-VEGETABLE COUSCOUS

(FOR TWO PERSONS 1.200 MAD)

DURUM WHEAT COUSCOUS WITH LAMB AND SEVEN VEGETABLES

560 MAD



BEEF SHANK TAJINE WITH TAOUNATE FIGS

ANGEL HAIR SEFFA WITH MILK AND ORANGE BLOSSOM WATER

520 MAD



LAMB SWEETBREAD TAJINE

CHICKPEAS WITH CUMIN

580 MAD





ROYAL MANSOUR
LA GRANDE
TABLE MAROCAINE

DESSERTS

CARROT AND ORANGE FRESHNESS

HONEY SHADE AND ATLAS BLUE CHAMOMILE

250 MAD

MILK PASTILLA FLAVORED WITH CINNAMON

ROASTED ALMONDS

250 MAD

TRADITIONAL PASTILLA WITH ASNI APPLES AND PEARS

APPLE GRANITA WITH CARDAMOM

250 MAD

CHOCOLATE SORBET WITH CEDAR HONEY

CRUNCHY GRILLED SESAME EMULSION

250 MAD

COFFEE ICE CREAM

FLAVORED WITH LOCAL SPICES AND ORANGE BLOSSOM

250 MAD



 GLUTEN FREE
 VEGAN
 DAIRY FREE



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

LIXUS MENU

THE LOCAVOR MOVEMENT INVITES YOU TO ENJOY
SEASONAL NORTHERN LOCAL PRODUCTS
IN A SHARING MENU

TANGIER'S SHRIMP CHORBA



«TANGIER STYLE» STUFFED SEA BREAM



MATBOUKHA PEPPERS

CHEESE SFIRIA

BRANNIA WITH M'CHARMEL CONDIMENTS

PILPIL SHRIMPS WITH GARLIC

CHTOUNE WITH FRESH LEMON AND CORIANDER



BEEF SHANK TAJINE WITH TAOUNATE FIGS



ZUCCHINIS AND TOMATOES WITH CHERMOULA

GREEN BEAN SALAD WITH GARLIC

TOMATO MARINATED IN SPICES, CRUNCHY FRESH ALMONDS

PUMPKIN MAASELLA AND FRESH CHEESE WITH RIF THYME

MEDITERRANEAN VEGETABLES BERBER TAJINE



TRADITIONAL PASTILLA WITH ASNI APPLES AND PEARS

CARROT AND ORANGE FRESHNESS

THIS MENU IS SERVED TO ALL OF YOUR GUESTS AND PROPOSED
AT 1300 MAD PER PERSON