



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

HOT AND COLD STARTERS

HARIRA AL FASSIA

MEDJOL DATES FROM TAFILALET,
CHEBBAKIA AND QUAIL EGGS

300 MAD



FISH CHORBA

420 MAD



TRADITIONAL MOROCCAN SALADS

TOMATO AND RED ONION, GRILLED TOMATO WITH CORIANDER
MARINATED CARROTS WITH CORIANDER
PUMPKIN «MAASLA»
EGGPLANT «ZAALOUK»
SWEET PEPPER «TEKTOUKA»
ZUCCHINI SALAD FROM AGAFAY, CUMIN AND SWEET PEPPER
SQUID M'QUILA
450 MAD

GREEN VEGETABLE BERBER TAJINE

SAFFRON AND FRESH LEMON FROM OUR GARDEN
250 MAD



BRIOUATES

SPINACH AND CHEESE
MARINATED KING PRAWNS
CHICKEN WITH HONEY AND ALMONDS
LAMB FLAVORED WITH MINT
SUCRINE HEART AND ORANGE SALAD AND OLIVES
350 MAD

POACHED SPINY LOBSTER FROM «DAKHLA»

BEETROOT AND CITRUS VIGNAIGRETTETE
750 MAD



SARDINE TAJINE WITH CHERMOULA

250 MAD



ROYAL MANSOUR PIGEON PASTILLA

600 MAD



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TABLE MAROCAINE

SHELLFISH AND FISH

ROYAL MANSOUR SEAFOOD «CHOWAYA»

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



« FOR TWO »

3900 MAD

SEAFOOD PASTILLA

PARSLEY SALAD WITH LEMON

1500 MAD

KING PRAWN COUSCOUS

VERBENA PERFUMED SEMOLINA

1200 MAD

BLUE LOBSTER FROM «DOUKKALA» WITH CHERMOULA

BARKOUKCHE AND SPINACH TAJINE

1250 MAD

SEA BREAM TANGIA WITH PURPLE OLIVES

CELERY EXTRACTION AND SAFFRON POTATOES

500 DHS



TURBOT «M'BAKHAR» WITH SPIDER CRAB

SIMMERED VEGETABLES IN SAFFRON

750 DHS





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LA GRANDE
TABLE MAROCAINE

POULTRY AND MEATS

WHOLE WHEAT COUSCOUS WITH VEGETABLES

400 MAD



FREE RANGE CHICKEN TAJINE

PRESERVED LEMON AND MESLALLA OLIVES

500 DHS



TRID WITH PIGEON

SHREDDED LEG AND PAN SAUTEED BREAST

850 MAD

LAMB SHOULDER « MÉCHOUÏ »

SEVEN-VEGETABLE COUSCOUS

« FOR TWO PERSONS »

1200 MAD

LAMB TAJINE

PRESERVED « SLAOUÏ » AND SWEET PEPPER WITH THYME FLOWER

500 MAD

BEEF KNUCKLE TAJINE

CELERIAC AND CHOPPED RED OLIVES
FLAVOURED WITH PARSLEY AND GARLIC

500 MAD



BEEF CHEEK COUSCOUS WITH SEVEN VEGETABLES

500 MAD





ROYAL MANSOUR
LA GRANDE
TABLE MAROCAINE

DESSERTS

ROYAL MANSOUR ORANGE PEARLS

DATES, MINT AND CINNAMON



250 DHS

MILK CREAM PASTILLA

CARAMELIZED DRIED FRUITS

250 MAD

CHOCOLATE CAKE WITH ARGAN OIL

«CHEBBAKIA» AND CLEMENTINE SORBET WITH SAFFRON

250 DHS

STRAWBERRY TAJINE

ROSE SORBET



250 DHS

CHOCOLATE SORBET WITH CEDAR HONEY

GRILLED SESAME EMULSION

250 MAD



GLUTEN FREE



DAIRY FREE



ROYAL MANSOUR

LA GRANDE
TABLE MAROCAINE

MAZAGAN MENU

THE LOCAVOR MOVEMENT INVITES YOU TO ENJOY
SEASONAL LOCAL PRODUCTS FROM ABDA, DOUKALA
AND CHAOUIA IN A SHARING MENU

FISH CHORBA WITH SMALL LINE CATCH FROM OUR COASTS



TRADITIONAL MOROCCAN SALADS

TOMATO AND RED ONION, GRILLED TOMATO WITH CORIANDER
MARINATED CARROTS WITH CORIANDER
PUMPKIN «MAASLA»
EGGPLANT «ZAALOUK»
SWEET PEPPER «TEKTOUKA»
ZUCCHINI SALAD FROM AGAFAY, CUMIN AND SWEET PEPPER
SQUID M'QUILA

BLUE LOBSTER FROM «DOUKKALA» WITH CHERMOULA

BARKOUKCHE AND SPINACH IN TAJINE

TRID WITH PIGEON

SHREDDED LEG AND SAUTEED BREAST

STRAWBERRY TAJINE

ROSE SORBET



MILK CREAM PASTILLA

ORANGE BLOSSOM CREAM, CARAMELIZED APPLE WITH SPICES

THIS MENU IS SERVED TO ALL OF YOUR GUESTS AND PROPOSED

AT 1600 MAD PER PERSON

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AT 1600 MAD PER PERSON