



Today's Essaouirian cuisine by Ahmed Handour

Starters

Egg & barley

Poached egg « low temperature », pearled barley soup, thyme & chia caviar

140 MAD

Foie gras from « domaine Aghbalou »

Ballotine way, gingerbread with dried apricots & "fleur de sel"

220 MAD

Spider crab

Cauliflowers taboulé & rémoulade sauce

220 MAD

Sea bream

Gravalax, lemon « caviar » & olive oil

190 MAD

Vegan corner

Vegetable ceviche and quinoa tabbouleh

120 MAD

Almond and vegetables pastille, mustard and honey vinaigrette

160 MAD

Our vegetables are grown organically

All our dishes are prepared subject to market and farm availability

Occasionally we may be unable to supply all dishes,

However we guarantee absolute freshness of all that is available



Sea

Fish of the day

Fillet cooked à la plancha, risotto with saffron, preserved lemon & emulsion with Ras el Hanout
260 MAD

Forkbeard

Breaded, potato pancake, parmesan emulsion*
220 MAD

Lobster from Essaouira coast

Medallion way, seffa & caper with Argan oil
415 MAD

Octopus

Marinated & steamed, chakchouka & sweet peppers with spicy Argan oil
200 MAD

Earth

Goat cheese

Ravioli way, peas & spinach
210 MAD

Beef from Had Draa

Fillet cooked in your convenience, vegetables & flavored juice
250 MAD

Free range chicken

Thigh cooked in a tagine, figs & sesame
220 MAD

Lamb couscous

Berber way, grain artisan wheat
260 MAD

Beef shank

Candied with spices
260 MAD



Cheese

Goat cheese platter from women's cooperative of Meskala

150 MAD

Gourmandises

Half-sphere chocolate, mehalabiya fruits & orange blossom

110 MAD

Red fruits soup, basil & lemon sorbet

90 MAD

Caramel cake, salted butter & saffron spices (15 mins preparation)

140 MAD

Seasonal fruits pastilla, chiboust cream with vanilla

110 MAD

Royal chocolate with crispy Amlou

120 MAD

Gourmet platter

Served with tea or coffee

120 MAD

L'HEURE BLEUE PALAIS INFUSION

50 MAD

A unique "cocktail" of perfumes, created by our chef. It is a sweet blend of local spices such as bay leaf, pepper, cinnamon or licorice and barley coffee.

