

AZUR

MENU DÉCOUVERTE

2 Courses - Dhs 325 per person

3 Courses - Dhs 395 per person

Appetisers

Cold Tomato Gazpacho (V) (H)

Peach sorbet, croutons, basil

Traditional Indian Potato and Pea Samosa (V)

Green peas, potatoes, served with mint chutney

Burrata and Figs (V) (GF)

Balsamic honey-glazed figs, arugula salad

King Scallop Carpaccio (S) (GF)

Mango lemon gel, espelette pepper, pink peppercorn, mango and olive oil dressing

Riviera Salad (S) (H)

Prawns, seared tuna, romaine lettuce, avocado, French beans, hardboiled egg, parmesan

(H) A Better Plate; a healthy dish curated in partnership with our consultant nutritionist

(V) Vegetarian (N) Contains Nuts (S) Contains Shellfish (GF) Gluten Free

All prices are in Moroccan Dirham and inclusive of applicable taxes.

Main Courses

Salmon Poke Bowl (H)

Avocado, cucumber, carrots, mango, red cabbage, nori seaweed, sesame seeds

Linguine Alle Scampi (S)

Garlic butter sauce, red chili, prawns, fish stock, parsley

Line Caught Atlantic Wild Sea Bass Casserole (S)

Rock fish and saffron sauce, mussels, potatoes, garlic rouille, croutons

Mint-Crusted Baby Lamb Chops (N)

Creamy polenta with roasted almonds and dried raisins, rosemary lamb juice

Bistro Beef Burger

Homemade bun, comté cheese, sautéed mushrooms, truffle mayonnaise, French fries

Desserts

Maple Syrup Roast Pineapple (H) (GF)

Vegan coconut mousse with passion fruit and lime

Red Fruits Pavlova (N) (GF)

Vanilla ice cream, berries, nuts and white chocolate

Dark Chocolate 64% Sacher Torte

Soft sponge chocolate génoise, apricot jam, vanilla whipped cream

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À LA CARTE

Appetisers

Cold Tomato Gazpacho (V) (H) Peach sorbet, croutons, basil	180
Traditional Indian Potato and Pea Samosa (V) Green peas, potatoes, served with mint chutney	180
Burrata and Figs (V) (GF) Balsamic honey-glazed figs, arugula salad	195
King Scallop Carpaccio (S) (GF) Mango lemon gel, espelette pepper, pink peppercorn, mango and olive oil dressing	280
Agadir Coast Spider Crab Salad (S) (A) Avocado, Granny Smith apple, mirin mayonnaise, fresh herbs	250
Homemade Blue Lobster Gyoza (S) Ginger, sesame oil, spicy honey and soy sauce	290
Riviera Salad (S) (H) Prawns, seared tuna, romaine lettuce, avocado, French beans, hardboiled egg, parmesan	235
Knife Cut Beef Tartare (GF) Country bread toast, mesclun salad, truffle vinaigrette	265

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Main Courses

Salmon Poke Bowl (H)	295
Avocado, cucumber, carrots, mango, red cabbage, nori, sesame seeds	
Linguine Alle Scampi (S)	320
Garlic butter sauce, red chilli, prawns, fish stock, parsley	
Grilled Essaouira Blue Lobster (S)	890
Sauce vierge, vegetables from our garden	
Line-Caught Atlantic Sea Bass Casserole (H)	380
Rock fish and saffron sauce, mussels, potatoes, garlic rouille, croutons	
Rigatoni with Chicken and Mushrooms	290
Paris mushroom, black trumpets mushroom, arugula, cream	
Crisp Cornflake-Crusted Chicken Wrap	290
Cream cheese, lettuce, cucumber, gherkins, harissa sauce, French fries	
Mint Crusted Baby Lamb Chops (N)	380
Creamy polenta with roasted almonds and dried raisins, rosemary lamb jus	
Bistro Beef Burger	300
Homemade bun, comté cheese, sautéed mushrooms, truffle mayonnaise, French fries	
Braised Beef Ribs (A)	350
Red wine sauce, celeriac purée, charred onion, fresh herbs	

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Desserts

Maple Syrup Roast Pineapple (H) (GF)	110
Vegan coconut mousse with passion fruit and lime	
Traditional Tiramisu (A)	125
Kahlúa liqueur, espresso, biscotti, mascarpone, cocoa	
Red Fruits Pavlova (N) (GF)	135
Vanilla ice cream, berries, nuts and white chocolate	
Dark Chocolate 64% Sacher Torte	140
Soft sponge chocolate génoise, apricot jam, vanilla whipped cream	
Selection of Sorbet and Ice Cream	90
Glace	
Amarena cherry, amlou, cornes de gazelle, cookies, dark chocolate, pistachio, vanilla, yaghurt	
Sorbet	
Green apple, lemon and mint, mandarin, mango, strawberry, raspberry	

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KID'S MENU

Infant Menu *(with our compliments)*

Winter Purée (V) (H)

Carrot, butternut squash, coconut milk

Healthy Purée (V) (H)

Broccoli, green beans, green cabbage

“Little Step” Purée

Carrot, leek, potato, steamed seabass

Children's Menu

Mini Mozzarella and Tomato Salad (V) (GF)

Fresh basil

90

Homemade Chicken Nuggets

Breaded chicken breast, French fries

130

Poached Norwegian Salmon (GF) (H)

Steamed vegetables

150

Mini Cheese Burger

Emmental, French Fries

130

Whole Wheat Spaghetti with Bolognese Sauce

Fresh basil, grated Parmigiano Reggiano D.O.P.

120

Homemade Fish Goujonnettes

Sauteed vegetables, cocktail sauce

145

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WINE SELECTION

Sparkling

	Gls	Btl
Laurent-Perrier Brut	360	1800
Laurent-Perrier Brut Rosé	400	2800
Prosecco, Freixenet	120	600

White

Viognier, Aït Souala	120	475
Chardonnay, Château Roslane	180	725
Chablis, Maison Bichot	200	800
Sauvignon Blanc « Attitude », Pascal Jolivet	120	450

Red

Syrah, S de Siroua	120	475
Cabernet Sauvignon, C.B. Initiales	160	650
Cabernet Franc- Syrah, 1ere de Baccari, Domaine de Baccari	140	550
Château La Fleur, Saint-Emilion	170	675

Rosé and Gris

Aït Souala Gris	120	475
Medallion Rosé	100	400

Dessert

Muscat, M17 Moelleux Blanc	60	
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COCKTAILS

Cocktails

Desert Bird	150
Havana 7 yrs, Campari, lemon, pineapple	
Mandarin Cobbler	150
Havana Club 7 Yr, Oloroso sherry, mandarin, pineapple juice, lemon	
Moscow Mule	150
Vodka, ginger, lime, sugar, ginger ale	
The Mysterious Pyramid	150
London Dry Gin, rum, lime, lychee, sugar	
Lavender Bee's Knees	150
Lavender infused gin, lemon, honey, egg white	

Non-Alcoholic Cocktails

L'Amour	100
Cranberry, red fruits, lemon, soda water	
Tropical Sunrise	100
Mandarin, passion fruit juice, mint	
Kyoto Garden	100
Seedlip Botanical Elixir, yuzu, ginger, peach juice, lemon	
Purple Rain	100
Pineapple, blueberry, lemon, ginger ale	

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BEVERAGE SELECTION

Beer

Leffe Blond	120
Hoegaarden	120
Budweiser	100
Corona	100
Heineken	90
Casablanca	90

Aperitif

Aperol	95
Campari	95
Pastis Henri Bardouin	110
Ricard	95
Vermut Lustau Blanco	105
Vermut Lustau Rojo	105

Vodka

Belvedere	105
Grey Goose	150
Absolut Blue	110

Gin

Tanqueray	110
Bombay Sapphire	110
Beefeater	110

Rum

Captain Morgan	90
Sao Cabana Cachaca	95
Bacardi Superior	95
Havana Club 3 yrs	95

Tequila

Jose Cuervo Silver	110
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Whisky

J. Walker Black Label	140
Chivas Regal 12 Yr	150
Ballentine's	110
Jack Daniel's	120

Aerated Beverages

Coca Cola, Coke Zero,	60
Sprite, Tonic Water, Gingerale	

Fresh Juices

Orange, Pineapple, Grapefruit, Green Apple	80
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