

DINNER MENU

STARTERS

Traditional seafood pastilla`	200
Carpaccio of artichoke, pesto with Argan oil, rocket salad, parmesan shavings	110
Crab cocktail with avocado relish and garlic bread	130
Ravioli with ceps from the Atlas	180
Charred avocado, quinoa with pesto, spiced jobna and pink grapefruit	105
Octopus carpaccio, pistou sauce with coriander and candied lemon peel, sunflower seeds	105

MAIN COURSE

Lamb shank confit, quince puree with saffron	280
Risotto with prawns and spinach with seafoam bisque	290
Moroccan spiced free-range cockerel with forest mushrooms	270
Sea bass with figs, preserved lemons, olives and green vegetables	210
Fillet of sea bream marinated in anise, spinach and fennel	300
Roasted broccoli, hummus with squash coulis and corn pearls	150
Dish of the day. Please ask your waiter	175

SIDE DISHES

Sautéed green beans in garlic & thyme	45
Mash potato	45
Mesclun salad with radishes & pumpkin seeds	45
Sautéed seasonal vegetables	45
French fries	45





DESSERT

Tiramisu El Fenn, crunchy chocolate with fleur d'orange	100
Pineapple carpaccio with verbena syrup, gazelle horn crumbles, saffron ice cream	120
Candied orange chocolate delights, sunflower seed tuiles	100
Mango and lemon meringue with ginger	100
Caramel parfait with poached pears & roasted pistachio crumble	85
Selection of homemade El Fenn ice cream or sorbet	80
(please ask your waiter for today's flavour)	

DIGESTIF COCKTAILS

Moroccan Julep - Scotch whisky, orange juice, homemade amlou, cinammon syrup	180
Sesame Old Fashioned - sesame infused premium whisky, drambui, cinammon	180
Chamomile Whisky Sour - chamomile infused premium whisky, lime juice	170
Ness Ness Martini - spice infused vodka, espresso, cinnamon	180

