

STARTERS

Assortment of Briouats

7 Euros

*A selection of 6 small crispy pastries, stuffed with delicately spiced minced meat, chicken or cheese.
Very Moorish*

Assortment of Vegetarian Briouats

7 Euros

A selection of 6 small crispy pastries, filled with vegetables, carrots, zucchini, spinach and onions.

Anika Salad

7 Euros

A simple combination of tomatoes, tuna, potatoes, green beans, lettuce, and cucumber, sprinkled with roasted almonds; raisins, fresh pepper, hard boiled eggs, olives and anchovies, perfectly topped with our famous Anika sauce.

Pumpkin Soup

7 Euros

Freshly prepared and topped with organic argan oil from Essaouira.

MAIN COURSES

Grilled Beef Fillet brochette

22 €uros

Succulent grilled filet of beef served with couscous and seasonal vegetables, delicately flavored with Anika sauce on the side.

Grilled Monk fish

22 €uros

*Grilled fillet of monk fish served with seasonal vegetables.
(Please note that we have a limited quantity of this dish as we order our fish daily)*

Monk Fish Moroccan style

22 €uros

*Filet of monk fish cooked in a mixture of Moroccan spices served with seasonal vegetables.
(Please note that we have a limited quantity of this dish as we order our fish daily)*

Chicken Seffa Medfouna

18 €uros

A famous Moroccan dish which features saffron chicken, hidden within a dome of steamed vermicelli. The vermicelli are sweetened with raisins and butter, and decorated with ground fried almonds, cinnamon and sprinkled with sugar glaze.

Grilled chicken breast

15 €uros

Succulent grilled chicken breast with seasonal vegetables.

Vegeterian berber tajine

15 €uros

A rustic dish, traditionally eaten by the berbers of the Atlas region the Tuaregs . This dish rivals the most sophisticated tajines. You will get all the subtle aromatic flavors of Morocco in this dish.

DESSERTS

Moroccan Orange Salad

7 Euros

An orange salad drizzled with orange blossom, cinnamon and icing sugar topped with muhallebi filled crispy pastry.

Caramelized Pears

7 Euros

Pan fried pears with butter salted and caramel sauce.

Fruits of the season

7 Euros

A selection of seasonal fruits, natural, sweetened, or topped with fresh cream.