



La Ferme
MEDINA



La Ferme
M E D I N A

Salads

Vegetable Soup with Lentil , Chickpeas and Celery

65 DH

Beetroot Salad With Honey , cumin , apricot , and Quark

75 DH

La Ferme Medina Style Morrocan Salad

85 DH

Chicken salad with tomatoes and Harissa

95 DH

Quinoa salad with vegetables , fruits and black olives

90 DH

X Healthy green salad with green vegetables fruit and cheese

85 DH

-Smoked Salmon salad with vegetables , cheese and sesame seeds

120 DH



Mains

KING PRAWN SKEWERS WITH CARAMELIZED PINEAPPLE

175 DH

SEARED SALMON WITH GAZPACHO SALAD

195 DH

FILET OF BEEF WITH GARLIC GINGER AND ROSEMARY

195 DH

LAMP CUTLETS WITH ZUCCHINI AND BLACK QUINOA SALD

210 DH

MINCED LAMP SKEWERS WITH SPICE RAS EL HANOUT AND TZATZIKI

190 DH

Pastas

LEMON PASTA WITH GARLIC PROWNS : (linguine)

155 DH

TAGLIATELLE with salmon Tomato and caper

165 DH



Creation Moroccan Dishes

Starter

6 VARIATION TRADITIONAL MOROCCAN SALAD	75DH
4 SORTS BRIOUATES IN THE OVEN	75DH
CHICKEN AND ALMOND PASTILLA	85DH

Main

Chickens tajine with orange and ras al hanoute spices	170 DH
Goat tajine with argan oil, thyme and small vegetables	190 DH
Rabbit tanjia with fresh safran , ginger and cumin	195 DH
Rfissa with a free range chicken and fresh safran	170DH

Couscous

Chicken couscous with 7 vegetables and chickpeas	160 DH
Lamb couscous with 7 vegetables and chickpeas	190 DH
Royal couscous with merguez, chicken, lamb, 7 vegetables	220 DH
Vegetarian couscous with 7 vegetables and chickpeas	135 DH



Dessert: Something sweet

Spring Fruit Chia	70 DH
Dark Chocolate and Granola Chia	70 DH
Pear with honey, ginger and fresh vanilla	70 DH
Pastilla with Jawhara Milk & Orange Blossom	70 DH
Baghrir with Turnovers, Apples, Pear, Almonds, and Natural Honey	70 DH
Fresh Seasonal Fruits	55 DH
Local delicacies:	70 DH
Choice: (coffee with tea) & Assortment of Moroccan Cakes	



Children's menu 70 DH

Spaghetti with fresh tomato & minced steak
Fruit salad
1 Bt of water 33cl

Burger & potatoes
Yogurt
1 Bt of water 33cl





HEALTHY DRINKS

Générosité Fermiere

compose votre jus de fruits selon vos envies
(Ananas, mangue, pomme, avocat, citron, orange)

55dh

Green Detox Purifiant

concombre, celerie, curcumam , pomme vert jus de citron vert

70dh

Antioxydant et ace Vitamine

80dh

Aloe Vera et miel d'orange

70dh

PINK LIMONADE (chia , jus de citron betterave , Cayenne)

70dh

Green Tea Gingembre SODA

70dh

SMOOTHIES

Banane, dates, Amand Milk , pomme, coriandre

70dh

Matcha, gingembre, banane , ananas , et lait d'amande

80dh

SHOOTS

Vishuddha active Chakra communicatif

45dh

Hyper Tonic

ails, pomme , gingembre , Cayenne piment , jus de citron

40dh

BOISSONS FROIDES ET CHAUDES

Choisissez vos Boissons selon vos envies

Ice tea 45dh

Ice coffee 45dh

Chocolat 55dh

Matcha 55dh

Nespresso 30dh

Expresso 25dh

Nos Nos 25dh

Café Américain 30dh

The a la Menthe 25dh

ORIGINALE SPECIALITE:

Café et épices locale 35dh

The a la menthe et fusion épices Souk Medina 35dh





SPECIAL HEALTHY DRINKS

Fresh farm juice make your own custom blend juice (Aanans, Mangue, Apple , Avocado, Lemon , Orange)	55dh
Green Detox juice (celery, cucumber, Ginger, Lemon)	70dh
Ace vitamines juice	80dh
Aloe veera juice	70dh
Pink lemonade (chia seed, ginger, lemon , beetroot, cayenne papper and mint)	70dh
Green tea ginger soda	70dh

SMOOTHIES

BANANA, Dates, Apples with milk	70dh
Matcha, banana, ananas with milk	80dh

SHOOTS

Active Chakra : lemongrass , ginger , lemon and honey	45dh
HYPER TONIC : garlic, Apple , Cayenne pipper and Honey	40dh

CLASSIC COLD DRINKS

Ice tea	45dh
Ice coffee	45dh
Chocolat	55dh
Matcha	55dh

Nespresso	30dh
Expresso	25dh
Nos Nos	25dh
American coffe	30dh
The a la Menthe	25dh

ORIGINALE SPECIALITE:

Coffee and local spices	35dh
Mint tea and fusion spices Souk Medina	35dh





