

# EL MOROCCO CLUB



## Starters

Garden fresh vegetables «Al dente», citrus vinaigrette and argan oil	90
Golden bream ceviche with lemon-mint aspic and crunchy vegetables	120
Gambas salad, mango and pink grape fruit with orange vinaigrette	130
Octopus salad	120
Tuna Tataki with crunchy vegetables	120
Mille-feuille of crab and avocados	130
Goat cheese croquettes, seasonal salad and candied pears	120
(EL Morocco's) Hot foie gras on a bed of Razat Al Kadi*, rose water flavored tomato jam	160
*Angel hair crepe	

## Risotto & pasta

Seafood Linguine	180
Creamy saffron flavored risotto with shrimps	170

## Plates

Couscous with seafood, onions and candied lemon	180
Crispy squid, red peppers puree and mediterranean vegetables	180
Lightly seared scallops, carrots puree with orange	190
Monkfish and Gambas curry, stir-fried vegetables	220
Chicken pastilla with saffron onions	160
Candied lamb with Balboula (barley couscous), carrots and dates	170
Grilled center-cut beef filet with béarnaise sauce and fries	220
El Morocco's Tournedos Rossini	260

## Desserts

Seasonal fruits soup, fresh mint and lemon sorbet	70
Pastilla and red berries scented with orange blossoms	70
Rose water tiramisu with lychees	80
Lemon meringue pie	70
Crème brûlée with saffron	70
Chocolate fondant and vanilla ice cream	80