



Güiana

MENU

Güiana Signature Creations

Güana

APPETIZERS

Asazuke Cucumbers	50 DH
Edamame	35 DH
Spicy Edamame	40 DH
Aubergine Miso	60 DH

SALADS

Güana Mixed Salad	75 DH
Mixed veggies, mozzarella, olives, pickles, baby onion with Balsamic dressing	
Caesar Salad (chicken or gambas)	85 DH
Roman lettuce, dried tomato, croutons, parmesan, mixed with Güana Caesar sauce	
Güana Wrap (veggie, chicken or gambas)	85 DH
Mixed veggies, stracciatella, peanuts in a lettuce wrap, served with Güana Dip	
Burrata Salad	95 DH
Creamy burrata over avocado, arugula, and dill topped with pine curnels, parmesan and rich balsamic dressing	

GÜANA DELIGHTS

Shrimp Tempura	70 DH
Calamari Tempura	85 DH
Chicken Karaagé	85 DH
With your choice of sauce: Güana, Barbecue, Exotic	
Poké Bowls	85 DH
Edamame, wakame, surimi, avocado, carrot, cabbage, crispy onion, over sushi rice with Güana Poke Sauce	
Served with your choice of :	
Gambas	
Chicken	
Salmon	
Tuna	
Veggie (with extra avocado)	

Güana

SANDOS

Japanese Sandwich served with fries
& Güana Tonkatsu sauce

Tamago Sando Fluffy Japanese omelette	75 DH
Ichi Sando Gouda cheese	75 DH
Tori Sando Chicken	85 DH
Ebi Katsu Sando Shrimp patty	95 DH
Katsu Sando Beef tenderloin	120 DH

GÜANA BURGERS

Served in a potato bun with fries
& Güana sauce

Traditional Smash Burger	95 DH
Grilled Chicken Burger	90 DH
Crispy Chicken Burger	95 DH
Veggie Burger	95 DH

PAD THAI OR FRIED RICE

Veggie	85 DH
Chicken	95 DH
Gambas	110 DH

Güana

EGGZ

95 DH

Spinach & Egg

Spinach, ricotta, scrambled egg, gouda on a wholegrain toast, served with potato croquette

Smokey Salmon Benny

Smoked salmon, avocado, stracciatella, poached egg on a crostini, served with french fries

Turkey, Truffles and Egg Stack

Smoked turkey, truffle omelette & mushrooms, gouda on a wholegrain toast, served with french fries

Chicken & Yolk

Crispy chicken and avocado on a crostini, served with egg yolk croquette and french fries

Pesto

Stracciatella, candied tomato, arugula, poached egg, marinated aubergine and zucchini ribbons, parmesan with pesto sauce on a crostini, served with french fries

Beldee

Eggs with khlii accompanied with a variety of Moroccan pan-breads and mint tea

SIDES

French Fries	25 DH
Sushi Rice	40 DH
Veggie Fried Rice	45 DH
Medley of Veggies	30 DH

Güana

GÜANA TREATS

INDULGENT CREPES* 60 DH

SWEET KOCHI* 65 DH

Mini pancakes and fruit on a stick

FLUFFY PANCAKES* 75 DH

*With your choice of goodness

Respeculoos Topped with warm speculoos spread

Pink Lady Applesauce Delicate apple sauce with a hint of sweetness

Monkey Love Banana slices paired with chocolate sauce

Wild Berry Forest Mix of berries and Güana fruit drizzle

Caramel Crunch Housemade caramel sauce with toasted nuts

Chocolate Leaflet Feuilletine filling topped with chocolate sauce

Pistachio Deluxe* Crunchy kunafa and pistachio
*extra 20 dhs

PAIN PERDU 75 DH

Caramelized brioche with Ice cream and Güana Drizzle

FONDANT

Served with Ice cream and Güana Drizzle

Chocolate 75 DH

Speculoos 85 DH

Pistachio 95 DH

GÜANA BAKES

Mookie 30 DH

Brownie 30 DH

Brookie 35 DH

Muffin 40 DH

Speculoos, Chocolate, Caramel Nuts, Red Berry, Lemon, Orange

Güana

BOWLS

95 DH

Selection of exotic fruit, granola, nuts, goji berries, dates, Güana drizzles
Served with your choice of base:

Açaí
Oats with Veggie milk
Chia Coconut
Frozen Yogurt
Natural Güana Yogurt

GELATO & SORBETTO

MADE WITH NATURAL INGREDIENTS

Small 30 DH

Medium 50 DH

Large 65 DH

Toppings & Drizzles 10 DH

to add a little extra joy

GELATO FLAVORS

Date	Black Sesame
Passion Fruit	Toffee
Hazelnut*	Lychee
Speculoos	Pistachio*
Yogurt	Coffee
Oreo	Coconut
Güanatella	Batna Licorice
Vanilla	
Vegan Dark Chocolate*	
Fior di Latte with Olive or Argan Oil	
Chocolate Chip Cookie Dough	

*Sugar free option available + 10 DH

SORBETTO FLAVORS

Strawberry	Raspberry
Yuzu	Tangerine
Watermelon	Peach
Mango	Melon

AFFOGATO

60 DH

Your choice of Güana Gelato with Coffee

Coffee, Toffee, Chocolate*, Pistachio*, Hazelnut*

*Sugar free option available + 10 DH

DRIZZLES

10 DH

Cashew Nut
Almond
Peanut
Hazelnut
Pistachio
Caramel
Coconut
Olive Oil
Argan Oil
Red Berries
Lychee
Orange
Lemon

Peach
Passion Fruit
Amarena
Pineapple
Apple
Kiwi
Banana
Vegan Dark Chocolate
White Chocolate
Nutella
Black Sesame
Honey

TOPPINGS

10 DH

Cashew Nuts
Almond Petals
Brazil Nuts
Walnuts
Pecan Nuts
Pistachios
Hazelnuts
Macadamia Nuts
Sunflower Seeds
White Sesame
Pumpkin Seeds
Poppy Seeds
Pollen Granules
Coconut Flakes
Dates
Dried Figs
Cranberries
Goji Berries
Raisins
Granola
Oats
Kunafa
Corn Flakes
Rice Pops
Coca-Cola Gummies
Gummies

M&M's Peanut
M&M's Chocolate
Maltesers
Dark Chocolate
Cookie Dough
Toffee Cubes
Speculoos Dust
Crumble
Oreo Dust
Pineapple
Strawberry
Blueberry
Raspberry
Wildberry
Dragon Fruit
Pomegranate
Banana
Melon
Grape
Cherry
Kiwi
Fig
Peach
Kaki
Mango
Amarena

Güana

HEALTHY REFRESHING BOOSTERS

50 DH

Soyokaze Cucumber, ginger, yuzu, wasabi, homemade Calpis

Protein Fix Nuts, date, plant based milk

Güana Glow Peach

Sunburst Carrot, orange, yuzu, passion fruit

Island Recharge Coconut, plant based milk

Hydra Güana Watermelon, grape, basil, mint

Güana Island Mango, passion fruit, lychee

Ruby Velvet Strawberry, raspberry, blueberry

Booster Shots

40 DH

Your selection of 3 healthy refreshing booster shots

LATTES

50 DH

with coffee, dairy or plant based milk

Iced or Hot

| Caramel

| Hazelnut

| Mocha

HOT DRINKS

Espresso

30 DH

Double Espresso

45 DH

Americano

30 DH

Cappuccino

35 DH

Exotic Tea

35 DH

A selection of Dammann Teas:

Jasmine, Red Fruits, Bali

Infusion

35 DH

A selection of Dammann Infusions: Chamomile,

Verveine, Happy Dreams, Fidji, Carcadet Nuit D'été

THE Hot Chocolate Traditional and rich...

50 DH

COLD DRINKS

Sidi Ali

25/50 DH

Oulmes

25/50 DH

Soft Drinks

25 DH

Coca Cola (zero), Hawaii, Sprite, Orangina, Schweppes (lemon, tonic)

Ginger Ale

30 DH

San Pellegrino

35 DH

Red Bull

40 DH

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Fuel your day the Güana way!