

ELEVEN TWELVE

AT ELEVEN TWELVE, WE AIM TO CELEBRATE MOROCCO'S TEA DIVERSITY AND SHOWCASE ITS AUTHENTICITY BY OFFERING TWELVE TEAS, EACH REPRESENTING ONE OF THE COUNTRY'S TWELVE REGIONS.



**7.**  
Daraa Tafilalet

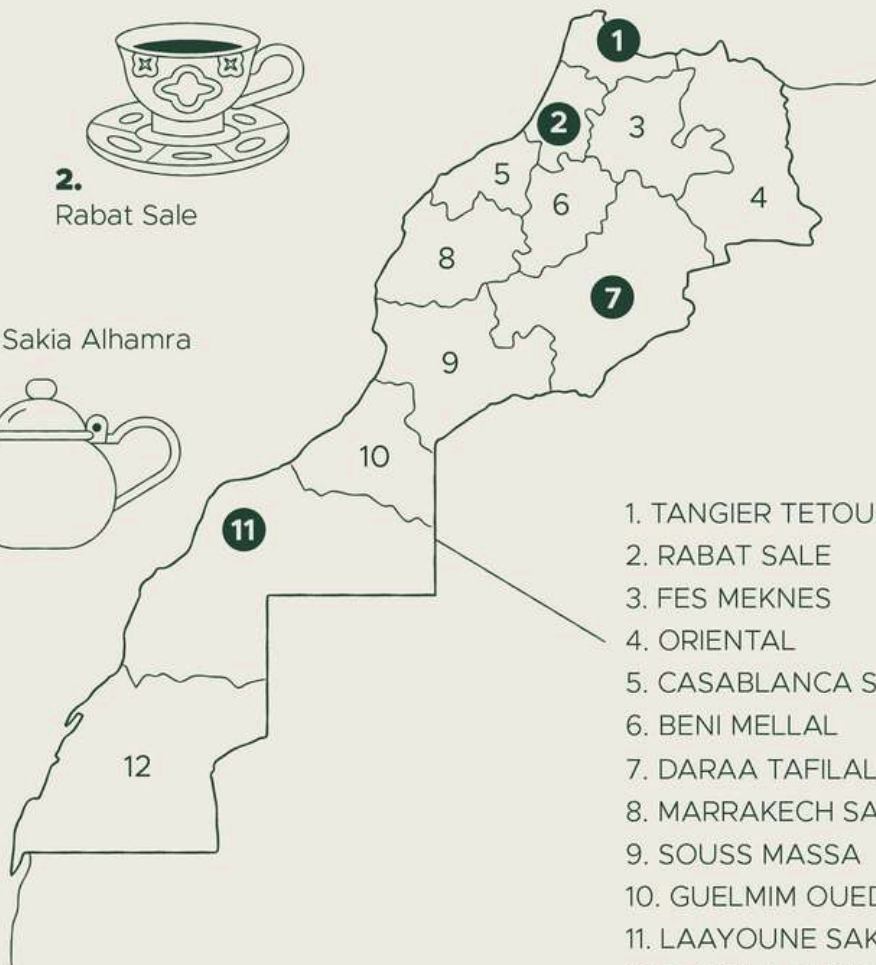


**1.**  
Tangier Tetouane Al Hoceima



**2.**  
Rabat Sale

**11.**  
Laayoune Sakia Alhamra



1. TANGIER TETOUANE AL HOCEIMA
2. RABAT SALE
3. FES MEKNES
4. ORIENTAL
5. CASABLANCA SETTAT
6. BENI MELLAL
7. DARAA TAFILALET
8. MARRAKECH SAFI
9. SOUSS MASSA
10. GUELMIM OUED NOUN
11. LAAYOUNE SAKIA ALHAMRA
12. DAKHLA OUED DAHAB

ALL OUR TEAS ARE AVAILABLE FOR PURCHASE AT OUR STORE

HIGH SUGAR LEVEL ◆◆◆

NO SUGAR ◇◇◇



\* EACH TEA IS BREWED AND SERVED DIFFERENTLY

FOR AN AUTHENTIC EXPERIENCE WE RECOMMEND TO NOT ADJUST SUGAR LEVELS

## 12 REGIONAL TEAS OF MOROCCO

### NORTH

#### TANGIER TETOUANE 45 AL HOCEIMA

ATAY KHOUKHI IS A MOROCCAN TEA BREWED SEPARATELY AND SERVED IN A TALL GLASS WITH FRESH FLUO MINT LEAVES

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#### FES MEKNES 45

IN SEFFARINE SQUARE, FASSI CRAFTSMEN'S FAVORITE TEA IS A BLEND OF VERBENA, GERANIUM, MARJORAM, ABSINTH, SAGE, AND FOUR MINT VARIETIES, BREWED SEPARATELY AND SERVED IN A TALL GLASS

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#### RABAT SALE 80

IN RABAT, COFFEE IS PREFERRED OVER TEA, FEATURING CINNAMON-INFUSED DRIP COFFEE AND ORANGE BLOSSOM MILK, SERVED IN TRADITIONAL SILVER POTS AND IMARI PORCELAIN CUPS

#### ORIENTAL 65

IN THE FAR NORTHEAST, GREEN TEA INFUSED WITH CLOVES IS SERVED IN A TEAPOT. THIS REFRESHING BEVERAGE COMBINES THE CRISPNESS OF GREEN TEA WITH THE WARM SPICE OF CLOVES, CREATING A COMFORTING AND INVITING EXPERIENCE

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#### BENI MELLAL 55

IN THE MIDDLE ATLAS MOUNTAINS, TEA IS INFUSED WITH ROSEMARY AND WILD THYME, KNOWN FOR THEIR STIMULATING PROPERTIES. THIS TEA IS BREWED AND SERVED IN A TEAPOT

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#### MARRAKECH SAFI 55

THIS TEA HONORS ESSAOUIRA'S TRADING HERITAGE WITH A BLEND OF MOGADOR GREEN TEA, KNOWN FOR ITS REFRESHING QUALITIES, INFUSED WITH DELICATE LAVENDER AND AROMATIC GREEN ANISE

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### CENTRAL

#### CASABLANCA SETTAT 55

THIS TEA IS BREWED AND SERVED IN A TEAPOT WITH "TAMARIS" MINT, A VARIETY CULTIVATED WITH SALT WATER THAT GIVES IT A DISTINCTIVE TASTE

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#### DRAA TAFILALET 65

THIS TEA IS INFUSED WITH ROSE PETALS FROM KALAAT M'GOUNA AND IS BREWED AND SERVED IN A TEAPOT, CAPTURING THE DELICATE FLORAL AROMA AND ESSENCE OF THE REGION'S RENOWNED ROSES

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#### SOUSS MASSA 120

GUNPOWDER TEA IS INFUSED WITH SAFFRON FROM THE TALIOUINE REGION AND IS SERVED IN A TEAPOT

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#### GUELMIM OUED NOUN 75

THIS TEA SHOWCASES ROBUST CHUN MEE GREEN TEA, KNOWN FOR ITS SMOKY FLAVOR, SERVED IN A HEAT-RETAINING ENAMEL TEAPOT TO ENHANCE ITS RICH AROMA AND TRADITIONAL MOROCCAN ESSENCE.

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#### LAAYOUNE SAKIA 180 ALHAMRA

IN THE LAAYOUNE REGION, FINEST CHUN MEE TEA IS INFUSED WITH ARABIC GUM AND SERVED IN ENAMEL TEAPOTS AND SMALL GLASS CUPS, WITH A BALANCED 50/50 RATIO OF MOUSSE TO TEA

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#### DAKHLA OUED DAHAB 1200

THE JMA3AA TEA EXPERIENCE AT 1112 IS A REFINED RITUAL WHERE A TEA MASTER BREWS TEA AT YOUR TABLE USING PREMIUM INGREDIENTS, EVOKING THE DEEP DESERT HOSPITALITY OF DAKHLA. THE TEA IS INFUSED WITH RARE AND ETHICALLY SOURCED AMBERGRIS

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### SOUTH

All prices are listed in Moroccan Dirhams (MAD)

The prices include a private museum visit and a comprehensive tour of the house.

All the illustrations on the menu were inspired by designs found in the architectural elements of the riad.

## INFUSIONS

### MIDDLE ATLAS 60

THYM CHAMOMILLE ROSE MINT LEMON  
BALM SPEARMINT OREGANO SAGE  
MARJORAM VERBENA

### LOUIZA 45

VERBENA FROM REGION OF MARRAKECH

### MERSITA 75

LEMON BALM FROM REGION OF OUAZZANE

### SALMIA 60

SAGE FROM MIDDLE ATLAS

### MERDEDOUCH 45

MARJORAM FROM TAFFRAOUT REGION



### MARRAKECH 80

MINT VERBENA SAGE MARJORAM GERANUIM

### ROSE 80

DRIED ROSE BUDS FROM KALAAT MOUNA

### MILK/ ZA'AFRAN 120

HOT MILK INFUSED WITH SAFFRAN FROM  
TALLIOUINE

### MILK/ ORANGE BLOSSOM 90

HOT MILK INFUSED WITH ORANGE  
BLOSSOM FROM REGION OF KHEISSAT

### MILK/ LOUIZA 90

HOT MILK INFUSED WITH VERBENA

## "N'ZAHA"

### FAVORITE MARRAKECHI SUMMER TEA

GREEN TEA, STAR ANIS, SAFFRON , SUGAR

THE MOROCCAN TERM "N'ZAHA" REFERS TO A TRADITIONAL PICNIC GATHERING IN THE  
MARRAKECH REGION WITH FRIENDS AND FAMILY.

160

## OTHER DRINKS

### BOUAANANI JUICE

SESAME, COCONUT MILK, CARDAMOM,  
DATES  
140

### DATE SMOOTHIE

HOMEMADE DATE SYRUP,ALMOND  
MILK, BANANA, CINNAMON  
140

### SPICED ORANGE JUICE

JUS DORANGE, FLEUR DORANGER,  
CANELLE  
90

### MINT LEMONADE

LEMON AND HOMEMADE MINT SYRUP  
90

### ICED HIBISCUS TEA

90

### ICED MOROCCAN MINT TEA

MINT TEA INFUSED WITH SAFRON  
90

MINERAL WATER 75CL. 45

MINERAL WATER 50CL. 30

SPARKLING WATER 75CL 45

SPARKLING WATER 25CL 20



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# DWAZ ATAY

"Dwaz Atay" refers to the treats—sweet or savory—served with tea, like pastries or cookies.

## HONEY BASED

CHOICE OF THREE PASTRIES 85

### MAKROUT RAS EL HANOUT

DAIMOND SHAPED COOKIE STUFFED WITH DATE PASTE, INFUSED WITH WARM SPICES, DRIZZLED WITH HONEY

### BRIOUATE AMANDE

TRIANGULAR SHAPED DEEP FRIED PASTRY FILLED WITH ALMOND PASTE, DIPPED IN ORGANIC HONEY

### CHEBAKKIA

ROSE SHAPED DOUGH, INFUSED WITH WARM SPICES, DEEP FRIED THEN DIPPED IN ORGANIC HONEY, TOPPED WITH SESAME SEEDS

### MHENCHA

ALMOND PASTE ENCLOSED IN A FILO SHEET, KNOWN AS WARQA. ROLLED INTO A SWIRLING SHAPE AND DIPPED IN SIMMERING HONEY



# 11' O'CLOCK ATAY



185 PER PESON

ACCORDING TO MOROCCAN TRADITION, TEA IS BEST ENJOYED AT ELEVEN IN THE MORNING. TO HONOR THIS, WE OFFER FIVE MOROCCAN PASTRIES, PERFECTLY PAIRED WITH YOUR CHOICE OF TEA.

\*DAKHLA TEA IS EXCLUDED FROM THIS OFFER

CHOICE OF THREE PASTRIES 75

### KAAB GHZAL CLASSIC

GAZELLE HORN SHAPPED COOKIE STUFFED WITH ALMOND PASTE INFUSED WITH ORANGE BLOSSOM

### KAAB GHZAL RBAA'I

GAZELLE HORN SHAPPED COOKIE STUFFED WITH DATE PASTE INFUSED WITH WARM SPICES

### KAAB GHZAL PISTACHE

GAZELLE HORN SHAPPED COOKIE STUFFED WITH PISTACHIO PASTE COVERED IN DARK CHOCOLATE

### MAALKA NEKHALA

A SOFT AND CHEWY ROUND WHEAT COOKIE INFUSED WITH ARABIC GUM

### MAALKA COCO

A SOFT AND CHEWY ROUND COCONUT COOKIE

### FEKKAS CLASSIC

TWICE-BAKED MOROCCAN BISCOTTI WITH ALMONDS

### FEKKAS NOIX

TWICE-BAKED MOROCCAN BISCOTTI WITH WALNUTS

## CLASSICS

## CONFECTIONS

SLILOU 50

SELLOU OR SFOUF IS A ROASTED WHEAT FLOUR, BUTTER, HONEY, ALMONDS, SESAME SEEDS, AND SPICES, ENJOYED DURING RAMADAN AS A NOURISHING TREAT

SAADIEN DATES 50 EACH

MEDJOOOL DATES PRESERVED IN RAW HONEY AND SAFFRON OFFER RICH FIBER, VITAMINS, ANTIOXIDANTS, AND ANTI-INFLAMMATORY BENEFITS, PROVIDING A NATURAL ENERGY BOOST

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# BRUNCH

AT 1112, WE SHOWCASE MOROCCO'S CULINARY HERITAGE WITH FORGOTTEN DISHES FROM ACROSS THE COUNTRY, METICULOUSLY PREPARED BY GRANDMOTHERS USING ANCIENT RECIPES AND TRADITIONAL METHODS FOR AN AUTHENTIC DINING EXPERIENCE. OUR BRUNCH FEATURES EITHER SET MENUS TO SHARE OR À LA CARTE OPTIONS.



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## SIJILMASA 340 per px

### HERBEL

Traditional porridge made with crushed wheat, simmered in milk, and topped with Argan oil and organic honey.

### TANJIA

*Beef shank or Chicken cooked with house preserved lemon and Taliouine saffron*

### MADFOUNA

Tafilalet-style stuffed bread with steak, almonds, and hard-boiled eggs.

### LENTIL WITH PUMKIN

Lentil stew with Moroccan dried meat.

### RGHAIF STUFFED WITH ALMONDS

Fried crepes stuffed with almonds and drizzled with organic honey

### MRIKET HZINA

Orange, black olives and garlic salad

### RAIB AMLOU

Home-made yogurt infused with orange blossom and drizzled with amlou

## AMTOUDI

 290 per px

### BISSARA

Split pea soup drizzled with virgin olive oil cumin and paprika

### BERKOUKCH

Moroccan pasta cooked in milk drizzled and drizzled with argan oil

### SHAKSHUKA

Poached eggs in a hearty, spiced tomato and pepper sauce

### HERCHA

Corn bread from the region of Oujda infused with lemon balm

### HELWA GHORAF

Fried crepes stuffed with almonds and drizzled in organic honey

### MRIKT HZINA

Tomato salad with peppers, onions and cappers

### RAIB

Home-made yogurt infused with orange blossom, topped with fruit

# A LA CARTE

**SHAKSHUKA** 110

POACHED EGGS IN A HEARTY,  
SPICED TOMATO AND PEPPER  
SAUCE

**MADFOUNA** 120

TRADITIONAL MOROCCAN PIZZA  
FROM TAFILALET REGION. STUFFED  
WITH BEEF, EGGS AND ALMONDS

**BEGHRIR** 60

MOROCCAN PANCAKES TOPPED  
WITH ARGAN BUTTER "AMLOU"  
AND BANANA SLICES

**RAIB** 50

HOME MADE YOGURT INFUSED  
WITH ORANGE BLOSSOM AND  
TOPPED WITH AMLOU OR FRUIT

**GRISSATE** 65

TRADITIONAL BRIOCHE BREAD  
SERVED WITH HOME MADE  
SPREAD CHEESE "JBEN" AND JAM

**RAZET EL KADI** 95

RZIZA IS A DELICATE CREPE  
DOUGH, SHAPED INTO FINE  
THREADS AND WRAPPED INTO A  
TURBAN-LIKE FORM. SERVED WITH  
RAS EL HANOUT ICE CREAM.

**HERBEL** 80

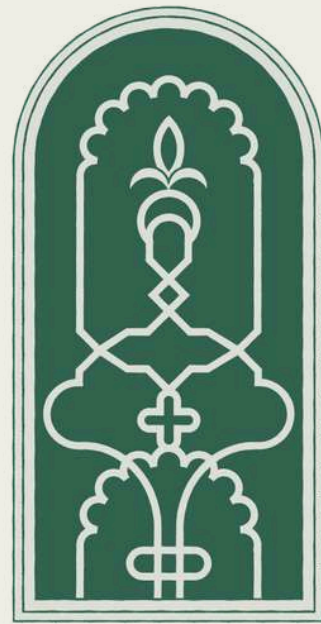
MOROCCAN PORRIDGE SERVED  
WITH HONEY AND ARGAN OIL

**HELWA GHORAF** 70

MOROCCAN FUNNEL CAKE SHAPED  
LIKE A ROSE SPRINKLED WITH  
POWDERED SUGAR

**BISARA** 70

TRADITIONAL SPLIT PEA SOUP  
DRIZZLED WITH VIRGIN OLIVE OIL  
CUMIN AND PAPRIKA



**ALMOND & SESAME RGHAIF** 60

MOROCCAN CREPES STUFFED WITH  
ALMONDS AND SESAME, DRIZZLED  
WITH HONEY

**LENTIL WITH PUMPKIN** 90

TRADITIONAL LENTIL STEW WITH  
PUMKIN AND DRIED MEAT

**BERKOUKCH** 60

TRADITIONAL MOROCCAN PASTA WITH  
MILK AND ARGAN OIL

**HERCHA** 80

TRADITIONAL CORN BREAD INFUSED  
WITH LEMON BALM FROM REGION OF  
OUJDA

**MKHAMER** 80

MOROCCAN FLUFFY BREAD WITH  
WITH OLIVE OIL AND ZATR

**ILANE SOUP** 70

MOROCCAN MILET SOUP  
WITH MILK SERVED WITH DATES

**MRIKT HZINA** 80

MOROCCAN TRADITIONAL ORANGE  
SALADE WITH OLIVES AND GARLIC

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THE NAME "1112" HOLDS DEEP HISTORICAL SIGNIFICANCE, ORIGINATING FROM THE ISLAMIC DATE THAT IS BEAUTIFULLY ETCHED ON ITS WOODEN CEILING. THIS DATE TRANSLATES TO THE YEAR 1700 IN THE GREGORIAN CALENDAR, SERVING AS A TRIBUTE TO THE RICH HISTORY AND HERITAGE OF THE RIAD. THE ESTABLISHMENT ITSELF IS A REFLECTION OF MOROCCO'S ARCHITECTURAL BEAUTY AND CULTURAL DEPTH, CAPTURING THE ESSENCE OF ITS TIME.

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