



TAGINE

Inclusive of one starter, one main course and a dessert

STARTER

FRESH & DELICATE FLAVOURS OF ATLAS (G)(VG)(SE)
Selection of Moroccan salads with atlas flavors

CHEF'S WARM CRISPY BITES (D)(G)(S)(N)(SF)
Selection of crispy bites

CHEF'S SECRET PASTILLA (G)(E)(N)
Traditional filo pastry pie filled with chicken, almonds
and scrambled eggs, covered with cinamon and icing sugar

MOROCCAN TRADITIONAL HARIRA (G)(D)(C)
Flavored with chopped celery, parsley, and coriander,
garnished with lentils, chickpeas, and lamb

MAIN COURSE

CHICKEN M'HAMER
With green olives and lemon confit

TAGINE BARKOOK (N)(SE)
Lamb tagine with caramelized prunes, sesame and roasted almonds

TANGIA MARRAKCHIA
Slow cooked Veal with preserved lemon and seasoned with Moroccan spices

VEGETABLE COUSCOUS (VE)

LOCAL HAMMOUR TAGINE (F)(SUS)
marinated with Moroccan spices.

MIXED KEBAB (D)(G)
Marinated lamb, chicken, lamb chops and minced beef

TAGINE BERBER (VE)
Served with seasonal vegetables, green olives and lemon confit

DESSERTS

JAWHARA(N)(D)(G)(E)
Pastry layers, filled with vanilla cream, crushed almonds, icing sugar and cinamon

MOROCCAN PASTRIES (D)(E)(G)(N)

SERVED WITH FRESH MOROCCAN MINT TEA

All dishes marked with C-CELERY I D- DAIRY I E-EGG I F-FISH I G-GLUTEN I L- LUPINE I MO-MOLLUSCS I M-MUSTARD I P-PEANUT I R-RAW I
SD-SULPHUR DIOXIDE/SALPHITES I SE-SESAME I SF-SEAFOOD I S-SOYBEANS I TN-TREE NUTS IV-VEGETARIAN I
VG-VEGAN I A-ALCOHOL I  SUSTAINABLY SOURCED

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled.

The resort will take maximum precaution but does not assume liability of the same.

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.