



The Dishes

Couscous

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| Vegetarian Couscous with seven vegetables | 120 MAD |
| With seven country vegetables, chickpeas and t'faya (caramelized onion) | |
| Couscous Chicken | 180 MAD |
| With seven country vegetables, chickpea and t'faya | |
| Couscous Beef with seven vegetables | 220 MAD |
| With seven country vegetables, chickpea and t'faya | |
| Couscous Lamb with seven vegetables | 240 MAD |
| With seven country vegetables, chickpea and t'faya | |

Dar El Kaid Flavors

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| Rfissa | 210 MAD |
| Chicken, onion braise, lentils, garlic flavor served and trid | |
| Seffa | 190 MAD |
| Angel hair, chicken, cinnamon and icing sugar | |
| Vegetable Tagine | 120 MAD |
| Seasonal Berber vegetable tagine flavored with olive oil | |
| Organic Free-Range Chicken Tagine | 220 MAD |
| Braised organic chicken with onion and candied lemon garlic served with meslala olives | |
| Mqali Chicken Tagine | 170 MAD |
| Braised chicken with onion and candied lemon garlic served with red olives | |
| Kabab maghdour | 240 MAD |
| Beef fillet pieces marinated and cooked in tagine Beef trotter | |
| Beef trotter | 230 MAD |
| Cooked over low heat, chickpeas, wheat | |



+10% for service

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| Lamb shoulder mechoui | 650 MAD |
| Oven roasted shoulder | |
| Whole fish of the day | 600 MAD |
| In the oven, marinated fish with atlas herbs | |
| Tanjia | 220 MAD |
| Melting beef shank cooked over low heat flavored with bsibissa and cardamom | |
| Beef tagine with seasonal vegetables | 210 MAD |
| Braised beef shank with onion flavored with pure saffron served with seasonal vegetables | |
| Daytime Fish Tagine | 210 MAD |
| Marinated fish fillet with garlic and parsley, mussels and shrimp | |
| Lamb Tagine with Prune and Almond | 240 MAD |
| Braised lamb shank with onions flavored with pu saffron, apricot prune and almond | |

Supplement

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| Fries or Semolina or Rice or Sauteed Vegetables | 40 MAD |
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+10% for service