



The Dishes

Couscous

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 or Lamb with seven vegetables	220 MAD
With seven country vegetables, chickpea and t'faya	

Dar El Kaid Flavors

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	220 MAD
Beef fillet pieces marinated and cooked in tagine Beef trotter	
Beef trotter	230 MAD
Cooked over low heat, chickpeas, wheat	

Non-mandatory tip, 7% appreciated at the time of settling the bill

Lamb shoulder mechoui	550 MAD
Oven roasted shoulder	
Whole fish of the day	550 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	210 MAD
Braised lamb shank with onions flavored with pu saffron, apricot prune and almond	

Supplement

Fries or Semolina or Rice or Sauteed Vegetables	35 MAD
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