

DINING AT RIAD LAAROUSSA

Riad Laaroussa welcomes you to our roof terrace for two distinct dining experiences: the Bistro Laaroussa for a light Mediterranean meal à la carte and the Moroccan restaurant for a traditional home-cooked meal. Our chefs use local, market fresh ingredients. You will enjoy your experience with a view of the historic Merinides tombs and majestic Mt Zalagh. We offer outdoor seating and a cozy dining room equipped with heating and fireplace for cooler weather. We provide a selection of Moroccan wines to go with your meal.

We must warn you that the stairs to the roof are steep and can be challenging. We don't want to disappoint you. A lift is in the pipeline but not yet...

Reservations at 0674187639 and bistro@riad-laaroussa.com

BISTRO LAAROUSSA

Little hungry

- Mousse d'aubergine, *jben* (fresh cow cheese), eggplant, lemon, basil 60
- Les 3 tapenades de Cathy (black olive, sardinade, humous) 80
- Millefeuille of sardine and ratatouille 60
- Grilled vegetable salad
bell peppers, zucchini and anchovy on a bed of oak leaf lettuce 70
- Salade Laaroussa, oak leaf lettuce with seasonal vegetables
(green peas, artichoke hearts, green beans, radish) 90
- Fish tartare with argan oil 80
- Soup of the day 50

Bigger hungry

- Local porcini mushroom risotto 90
- Mediterranean sardines lightly fried 70
- Grilled lamb chops, as we like them 100
- Duck breast in light sweet sauce 170
- Duck confit 130
- Fish of the day
John Dory, bass or bream depending on availability 130

Each main dish comes with one side: fries, seasonal vegetables, cauliflower purée, mashed potatoes, ratatouille

Don't leave without trying one of our homemade desserts

- Tart of the day: apple, pear, lemon, chocolat or apricot 40
- Fatima's lemon posset 40
- Marquise au chocolat with English cream 50
- Crème brûlée 50
- Le délice de tatin sur son lit de crumble
Caramelized apples on orange crumble 50

Open 12pm to 4pm and 7pm to 9pm. Closed on Friday.

THE MOROCCAN RESTAURANT

Our fixed, weekly dinner menu is served in our rooftop dining room and terrace and showcases our favourite traditional Moroccan dishes. We recommend reserving in advance if you would like to dine with us on the night of your arrival. Vegetarian and gluten-free alternatives are available with advance notice. Please see a sample of our current menu below priced at 280 dirhams for 3 courses, 220 dirhams for vegetarian option.

Monday

Trio of traditional Moroccan salads decided by season
Seafood *b'stilla* (a crisp pie made with layers of thin pastry) with green salad
Homemade daily dessert

Tuesday

Hot Soup
Spiced lamb tagine with caramelized quince or other seasonal vegetables
Homemade daily dessert

Wednesday

Trio of *briouates* (crunchy cigar and triangular shaped parcels) stuffed with *kefta*, vegetables and cheese, with harissa and yogurt dipping sauces
Fassi chicken, preserved lemon and red olive tagine
Homemade daily dessert

Thursday

Trio of traditional Moroccan salads decided by season
Seafood or chicken *b'stilla* with green salad
Homemade daily dessert

Friday

Trio of Moroccan soups
Couscous royal with lamb or chicken and *tafiya* (confit of caramelized raisins and onions)
Homemade daily dessert

Saturday

Trio of *briouates* with harissa and yogurt dipping sauces
Chicken, apricot and almond tagine
Homemade daily dessert

Sunday

Trio of traditional Moroccan salads decided by season
Lamb *mrouzia* (festive stew of lamb braised with ras al hanout, raisins and honey)
Homemade daily dessert

Open every day from 7pm to 9pm.