

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 online at www.riad-laaroussa.com

BISTRO LAAROUSSA

Little hungry

- Soup of the day 50
- *Mousse d'aubergine, jben* (fresh cow cheese), eggplant, lemon, basil 60
- Cathy's 3 tapenades (black olive, sardine, humous) 80
- The classic Caesar salad 90
- Laaroussa salad, oak leaf lettuce with seasonal vegetables 90
- Grilled calamari and vegetables cooked the Spanish way 90

Bigger hungry

- Pasta with sauce of the day 90
- Seafood risotto 110
- Grilled lamb chops with local herbs, eggplant caviar and mashed potatoes, drizzled with black sesame gravy 130
- Fish of the day cooked on one side, leeks, and confit tomatoes 150
- Special of the day 120

Our homemade desserts

- Homemade tart of the day (apple, pear lemon, apricot, and chocolate) 40
- *Crème brûlée* as we like it (crispy on the top and tasty inside with a touch of vanilla bean) 50
- Tiramisu revisited with a touch of hazelnut cream 40
- *Jben* cheesecake 50

Open 12pm to 3pm and 7pm to 9pm. Closed on Wednesdays.

THE MOROCCAN RESTAURANT

Our fixed, dinner menu showcases our favourite traditional Moroccan dishes. We recommend reserving in advance if you would like to dine with us. 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

Chicken *b'stilla* (a crisp pie made with layers of thin pastry) with green salad

Homemade chocolate tart

Tuesday

Trio of traditional Moroccan salads decided by season

Spiced lamb tagine with caramelized quince or other seasonal vegetables

Jouhara, delicate layers of lightly fried pastry and rice cream sprinkled with almonds

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

Seasonal fruit tart

Thursday

Trio of traditional Moroccan salads decided by season

Seafood *b'stilla* with green salad

Lemon posset with fennel fakir (crunchy Fassi shortcake)

Friday

Trio of Moroccan soups

Couscous royal with lamb or chicken and *tafiya* (confit of caramelized raisins and onions)

Jouhara, delicate layers of lightly fried pastry and rice cream sprinkled with almonds

Saturday

Soup of the day and Trio of *briouates* with harissa and yogurt dipping sauces

Chicken, apricot and almond tagine

Seasonal fruit tart

Sunday

Soup of the day and Trio of traditional Moroccan salads decided by season

Lamb *mrouzia* (festive stew of lamb braised with ras al hanout, raisins and honey)

Tarte au citron de Tangier

Open every day from 7pm to 9pm (booking before noon)