



Exclusive Mineral Water

Sparkling Water

Perrier 330ml

Perrier 1ltr

Still Water

Evian 330ml

Evian 1ltr

AquaFilette 500ml

AquaFilette 750ml

Oxygenizer 500ml

Hot Beverages

Filtered coffee

Decaffeinated filtered coffee

Cappuccino

Café latte

Single espresso

Double espresso

Turkish coffee

Moroccan tea

Hot chocolate

A selection of fine exclusive teas

Selection of Fresh Mocktails

Rose Paradis

(Strawberry, banana, orange and lemon)

Vitamin

(Fresh lemon, fresh orange, fresh grapefruit, fresh kiwi)

Tropical

(Passion fruit, mango and coconut)

Yoyo Fruit (134 Kcal only)

(Plain yogurt with 3 types of fruit of your choice)

Fresh Juices

Orange, strawberry, lemon with mint, grapefruit, carrot

Chilled Juices

Apple, pineapple, cocktail, orange

Soft Drinks

Coke, Diet Coke, Pepsi, diet Pepsi, 7Up, Diet 7Up

BEVERAGE LIST

Mocktails

Green Tea Infused orange juice
(Fresh orange juice with green tea)

Virgin appletini
(Apple and lemon juice mixed to perfection)

Sundowner
(Blend of fresh mint and lemon juice)

Ginger delight
(Blended lemongrass, ginger and apple juice with splash of lemon)

Foux Kir
(White grape juice with raspberry syrup)

Angelina
(Orange juice blended with pineapple cubes and splash of strawberry cordial)

Eye of hurricane
(Passion fruit syrup with lemon juice and bitter lemon)

For your sweet tooth

Mehencha
(Stuffed phylo with roasted almond and honey serve with vanilla ice cream)

Fresh fruits salad aroma with orange blossom water and mint

3 scoops ice cream with chocolate sauce

Assorted Moroccan sweets for 1 person

From the grill

Chicken skewers marinated with onion and saffron

Beef skewers marinated with paprika and cumin

Spiced minced meat with fresh herbs and garlic

Mixed seafood marinated with charmoula sauce

(All grilled items served with rice and vegetables)

MAIN COURSES

Tagines

Lamb Tagine with prunes and almond

Lamb Tagine with fresh vegetables

Fish Tagine with tomato and bell peppers

Chicken Tagine with lemon pickles and red olive

Couscous

Seafood couscous

Vegetables couscous

Chicken couscous

Lamb couscous

Tangia Marrkchiya

(Slow cooking of lamb with garlic, preserved lemon and ras al hanout for 6 hours)

Ktaf ganmi Mechoui

(Roasted lamb shoulder with Moroccan herbs and served with saffron rice or couscous)

Tangia Exclusive

Chicken wings with harissa and bell pepper

Tiger prawns with fresh tomato and charmoulla

Madfouna
(Stuffed Moroccan bread with spiced meat and argan oil)

Sautéed calamari with argan oil, cumin and dry apricots

Moroccan merguez with taktouka

STARTERS

Assorted Moroccan Salads

(Marinated fresh vegetables with garlic, coriander, lemon juice and olive oil)

Briouats

Spice lamb

Cheese with thyme

Chicken

Vegetables

Mix briouats Platter

(All the briouats served with mayo harissa dip)

Pastilla

Chicken with sugar, almond and cinnamon

Seafood with garlic and parsley

SOUPS

Moroccan vegetable soup

Harira Soup

Seafood

Meat