

TOTAL FRESHNESS

Eggplant in zaalouk with preserved lemon and prawns, harissa, pomegranate seeds	190
🍴 Burrata with pesto and tomato tartare flavored with argan oil	210
Sea bass ceviche with lemon zest and mint sauce	200
Iceberg lettuce Caesar with pecorino cheese, chicken fritters and sun-dried tomatoes	190
🍴 Crunchy salad with white cheese, navel orange and candied orange vinaigrette	190
Prawns and meslala olive with quinoa, orange and argan oil dressing	200
Sliced organic salmon, avocado, clementine and mango sauce	200
Confit tuna, fresh seasonal vegetables, lemon vinaigrette	190
Caliente style hummus with marinated beef tenderloin	220

STREET CHIC*

Oriental wrap with chicken, honey mustard, hummus and cheddar cheese	190
Soft club sandwich with chicken, emmental cheese and eggs	170
Signature burger with bacon, caramelized onions, comté cheese, and beef jus	220
Moroccan-style chicken skewers, hummus and mustard sauce	220

*Our dishes are served with homemade French fries

LA PASTA

🍴 Rigatoni with eggplant cream and shredded truffle	220
Chicken and mushroom pasta shells with gravy	220
Penne with beef ragu	220

LA PIZZA

Simply Margherita	170
🍴 La Rocca Zite and Zaatar, Oil and Feta	180
La Tuna, a light sauce with harissa, tuna, onions and capers	190
La Reine, ham, mushrooms, chives and confit egg	210
La Burratina, tomatoes with pesto, burrata and arugula	210

BELDI CHIC

SURF

Cherka prawns with chermoula and shakshuka salsa	230
Sea bass in semolina breadcrumbs, meslalla relish and fresh salad	250
Octopus and prawn cassalette, confit garlic and lime	220
Sea bream fillet, spinach risotto and white butter	240

TURF

Kefta with tomato jam, onion compote with butter and sage	230
Slow cooked chicken supreme with mustard sauce	260
Matured and grilled ribeye with green peppercorn jus	250
Grilled lamb chop with cumin, Jamaa el Fna style, light jus and coriander sauce	220

DESSERTS

120

Affogato Arabica Coffee
Pistachio and red fruits soft cake
Thin apple and cinnamon tart
Crème brûlée infused with Moroccan tea
Temptation of Beldi yogurt with forest fruits
Glazed date, gazelle horn and dark chocolate
Jawhara Freshness