

PALAIS  
RONSARD  
MARRAKECH

AL MOUKABILATE

HARIRA FASSIA, MEJHOUL DATES, CHEBBAKIA AND QUAIL EGGS  
230 MAD

VEGETABLES CHORBA  
250 MAD

OUR SELECTION OF GOURMET MOROCCAN SALADS  
250 MAD

CHERMOULA-STYLE GAMBAS WITH GRILLED SWEET BELL PEPPER  
SALAD AND FRESH HERBS  
250 MAD

ASSORTMENT OF BRIOUATES AND CRISPY SALAD  
260 MAD

CHICKEN PASTILLA WITH CINNAMON AND APPLE  
260 MAD

AL ATBAK

BERBER VEGETABLES TAGINE WITH SAFFRON PISTILS AND  
PRESERVED LEMON  
310 MAD

COUSCOUS WITH SEVEN VEGETABLES AND BEEF SHANK  
390 MAD

TRADITIONAL FARM CHICKEN TAGINE WITH SWEET LEMON AND  
OLIVES  
450 MAD

SEA BREAM COOKED À L'ÉTOFFÉE, PURPLE OLIVES, POTATOES, AND  
CELERY  
500 MAD

WILD SEA BASS TAGINE WITH CHERMOULA AND MELTING  
VEGETABLES  
650 MAD

LAMB SHOULDER COOKED FOR THIRTY HOURS AT LOW  
TEMPERATURE, WHEAT COUSCOUS WITH SEVEN VEGETABLES  
750 MAD

