
le Salama
MOROCCAN RESTAURANT
Since
2010

EXPERIENCE MENU

(To share)

600 Per person - Minimum 2 people

Our chef invites you to discover Moroccan cuisine
in all its richness and diversity

Traditional Moroccan soup

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Assortment of fine Moroccan salads

&

Assortment of briouates

&

Chicken or seafood pastilla

Three-tagines tasting

&

Seven-vegetable couscous

&

Assortment of skewers

Moroccan pastries

Mint tea

STARTERS

Assortment of Moroccan salads
(for 2)
160

Traditional Moroccan Soup
90

Bissara of the day
fava bean or split pea soup
80

Greek feta pastry with honey & sesame seeds
130

Moroccan Crispy Pastries filled with Cheese
120

Moroccan Crispy Pastries filled with chicken
120

Moroccan Crispy Pastries filled with minced meat
120

Moroccan Crispy Pastries filled with Seafood
120

Moroccan Crispy Pastries filled with Vegetables
100

Moroccan Crispy Pastries filled with Spinach-Cheese
120

Moroccan Crispy Pastries filled with Shrimp
120

Moroccan Crispy Pastries filled with Goat Cheese
120

Beetroot salad
100

Greek salad
120

Tomato Burrata Salad with Fresh Basil
160

Chicken pastilla
130

Seafood pastilla
150

MEZZE SELECTION

LE GRAND MEZZE
Hot & cold mezze selection for 2 pers
540

Beetroot hummus
Hummus with roosted beetroot
85

Hummus
chickpea purée, tahini, lemon juice, olive oil
85

Tabbouleh
parsley, mint, onions, lemon & olive oil
95

Fattouche
Salad, green pepper, tomato, cucumber and onion
95

Tzatziki
cucumber, Greek yogurt, herbs, lemon
90

Falafels
fava beans, chickpeas, spices, served
with tarator (sesame sauce)
95

Baba Ghanouj
grilled eggplant purée, tahini, lemon, garlic, olive oil
90

Guacamole
Avocados, salt, lime juice, onions, chili peppers
85

SOUK FLAVORS

Zaalouk
Eggplant and tomato caviar with spices
100

Taktouka
Roasted peppers and simmered tomatoes, seasoned with garlic, cumin, and olive oil
100

Mechouia
Tomato, roasted red, green and yellow peppers, garlic, parsley, coriander, olive oil
90

Marinated zucchini
Thinly sliced zucchini infused with lemon, garlic, and herbs
80

Sun-dried style tomatoes
Tomatoes slowly roasted in olive oil, garlic and aromatic herbs
80

Squash and lentil tagine
Lentils and squash slow simmered with mild spices and fresh herbs
100

White bean tagine
Tender beans simmered with vegetables
100

Vegetable pastilla
Crispy pastry filled with fragrant vegetables and spices
120

Vegetable Berber tagine
A selection of seasonal vegetables, gently cooked and enhanced by a blend of spices and fresh herbs
170

Seven-vegetable couscous
Fine semolina served with seasonal vegetables, slow-simmered in a fragrant spiced broth
180

CHARCOAL GRILL

Marinated chicken skewers
200

Atlas lamb skewers
210

Beef fillet skewers
240

Grilled merguez
210

Kefta skewers
210

Fish of the day skewers
220

Mix Grill
Chicken, minced meat, merguez and lamb
280

Wood-fire grilled chicken
210

Our grilled dishes are served
with basmati rice or vegetables

OUR BEST SELLER

TO SHARE

Mechoui for 2 people

★★★★★

Roasted lamb shoulder

traditional clay-oven confit served
with vegetable couscous

650



COUSCOUS

Couscous with marinated chicken skewers
230

Couscous with Atlas lamb skewers
240

Couscous with beef fillet skewers
260

Couscous with grilled merguez
240

Couscous with minced meat skewers
230

Couscous with chicken
230

Couscous with beef
240

ROYAL COUSCOUS
with chicken, minced meat, merguez & lamb
280

TAGINES

Chicken tagine with preserved lemon and olives
200

Chicken Tagine with Honey
200

Beef Tagine with prunes
220

Merguez Sausage Tagine with tomato and eggs
190

Kefta Meatball Tagine with tomato and eggs
190

Fish and Vegetable Tagine
235

Veal Tagine with Peas and Artichokes
Best-seller
220

Tagine Makfoul
Beef with caramelized onions and Tomatoes
230

All our tagines are served with semolina

TANGIA MARRAKCHIA
Slow-cooked beef in a traditional clay pot with saffron, cumin, olive oil and semolina
230

SANDWICHES

Chicken Chich Taouk Sandwich
Lebanese bread, garlic cream, coleslaw,
mayonnaise and pickles
150

Beef Chich Taouk Sandwich
Lebanese bread, garlic cream, coleslaw,
mayonnaise and pickles
160

Kebab Chich Taouk Sandwich
Lebanese bread, grilled minced lamb skewers
garlic cream, coleslaw, mayonnaise and pickles
160

Chicken Chawarma
Chicken shawarma wrap, garlic sauce,
salad & pickles
160

PASTA

Spaghetti with tomato & basil
180

Penne rigate with gorgonzola
195

DESSERTS

Almond mhancha with vanilla ice cream
90

Lebanese baklava
Phyllo pastry filled with pistachios
85

Chocolate fondant with vanilla ice cream
90

Tiramisu
100

Chocolate cake
85

Lemon meringue tart
85

Our Pistachio ice cream
80

Cheesecake
80

Moroccan pastries
85

Milk & almond pastilla
85

Orange & cinnamon salad
75

TO SHARE

MINT TEA OR COFFEE

with assortment of Moroccan pastries

10 pieces - 15 pieces

160 - 200


Salama
347641-16