

# A Sunday In Marrakech

## Sunday Brunch with Guest Chef Nourreddine Riahi

#### **MOROCCAN SALAD**

#### **CUMIN CARROT**

Marinated Carrot with Cumin and Orange

#### ZAALOUK

Eggplant Caviar with Red Bell Pepper and Garlic

#### **CHICKPEAS SALAD**

Chickpeas Salad with Onion

#### MARINATED BELLPEPPERS SALAD

Grilled Bell Pepper Marinated with Olive Oil and Garlic

#### PICKLED RADISH SALAD

Red Radish Salad with Vinegar

#### **BATATA**

Cold Potato Salad With Moroccan Spices

#### OLIVES MARINÉES À LA MAROCAINE

Moroccan Style Olives

#### **TAJINES**

#### **MHAMER**

Chicken, Lemon Comfit, Olives, Parsley, Turmeric, Pepper

#### **KOFTA**

Marinated Beef Meatballs with Green Peas, Tomato, Moroccan Spices

#### LAMB WITH PRUNES

Lamb, Prune, Almond, Moroccan Spices

**ROYAL COUSCOUS** 

#### SOUP

#### **HARIRA**

Chickpea, Lentil, Celeri, Parsley, Cilantro, Onion

#### **SHORBA**

Carrot, Turnip, Zucchini, Green Pea, Tomato

#### **BARBECUE STATION**

#### **KOFTA SKEWER**

Marinated Beef with Mint and Spices

#### CHICKEN CHARMOULA SKEWER

Chicken Breast, Charmoula Herbs

#### **MERGUEZ**

Merguez with Harissa Skewer

#### LIVE STATION

#### WHOLE ROASTED LAMB

Grilled Vegetable, Potato, Semolina with Cinnamon Raisin

### FRESHLY BAKED BREAD BY OUR ARTISAN

#### **BATBOUT**

Traditional Moroccan Bread

#### **DESERT**

#### **ALMOND BRIOUAT**

Filo Pastry, Almond, Orange Flower Essence

#### **CORNE DE GAZELLE**

Almond Powder Biscuit

#### **DATE PALM**

Date filled with Almond

#### **BAHGRIR**

Morrocan Pancakes