

LATABLA

Catering the Essence of Morocco

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BREAKFAST 8:00 - 10:30

290 MAD / pp

Served on the terrace with a breathtaking view of the Bouregreg (Includes tea, infusion, or coffee + Oudaya Smoothie)

Bread & Traditions

Golden Semolina Harcha

Soft, warm, and lightly toasted.

Hot Mlaoui

Handmade flaky crêpe, cooked to order.

Eggs & Tartines

Eggs

Scrambled, fried, with or without traditional khlii beldi.

Avocado Tartine

Grilled country bread topped with fresh avocado and house seasoning.

Freshness & Sweetness

Dark Chocolate-Coated Dates

Melt-in-the-mouth dates, delicately hand-dipped.

Seasonal Fruits

A fresh selection from the market.

Fresh Cheese, Olive Oil & Black Olives

A flavorful Mediterranean trio.

Selection of delicious preserves

Refined Beverages

Chilled Drink of Your Choice

Oudaya Smoothie or freshly pressed orange juice.

Hot Beverage

Moroccan tea, infusion, or coffee.

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LUNCH 12:00 - 14:30

400 MAD / pp

Includes one 0.5L bottle of water and Moroccan tea or coffee at the end of the meal. Served on the terrace with a breathtaking view of the Bouregreg.

Moroccan Starters – Your Choice

Selection of Moroccan Mezzes

Takchouka – Zaalouk – Khlar Maréchal

Assortment of Crispy Mini Briouates, Hand-Rolled

Filled with beef – chicken – cheese

Main Courses – Your Choice

Tagine of White Fish Fillet with Chermoula & Tender Vegetables

Light and delicately spiced.

Beef Tagine with Dried Apricots & Roasted Almonds

A sweet and savory harmony, slow-cooked to perfection.

Free-Range Chicken Tagine with Preserved Lemon & Green Olives

A southern tradition in a saffron-infused sauce.

Vegetarian Tagine with Market Vegetables & Chickpeas

Fragrant with fresh herbs, slowly simmered.

Desserts – Your Choice

Seasonal Fruit Tart

Milk Pastilla

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TEA TIME 15:00 - 18:00

250 MAD / pp

Served on a tiered stand, with a breathtaking view of the Bouregreg
(Includes tea, infusion, or coffee + Oudaya Smoothie)

Sweet Selection

Trio of fine pastry mignardises

Trio of Majhoul dates stuffed with almond butter and coated in dark chocolate

Savory Selection

Croque-monsieur with khlii

Crispy pastry with tender salmon and a creamy touch

Vegetarian club sandwich

Beverages

Moroccan mint tea, infusion, or coffee

Oudaya Smoothie

LA TABLA

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DINNER 19:30 - 22:30

550 MAD / pp

Includes one 0.5L bottle of water and Moroccan tea or coffee at the end of the meal.

Served on the terrace with a breathtaking view of the Bouregreg.

Moroccan Starters

Selection of Moroccan Mezzes

Takchouka – Zaalouk – Khlar Maréchal

Assortment of Crispy Mini Briouates, Hand-Rolled

Filled with beef – chicken – cheese

Main Courses – Your Choice

Tagine of White Fish Fillet with Chermoula & Tender Vegetables

Light and delicately spiced.

Rfissa

Free-range chicken slowly simmered with caramelized onions and gentle spices, served over shredded msemmens. A comforting traditional dish.

Beef Tagine with Caramelized Apples & Roasted Almonds

Melt-in-the-mouth beef in a sweet and savory blend, enhanced with cinnamon.

Vegetarian Tagine with Market Vegetables & Chickpeas

Fragrant with fresh herbs, slowly simmered.

Desserts – Your Choice

Seasonal Fruit Tart

Milk Pastilla