



RIAD MAYFEZ SUITES & SPA FEZ MEDINA



SUMMER MENU

June-July-August-September

APPETIZERS

Soups

(All ours soups are served with boiled egg and dates)

Harira (Moroccan soup made of tomatoes, lentils, chick peas and meat)
Bessara, (Moroccan dried broad beans soup)
Cold carottes soup, fresh goat cheese, twist of argan oil
Tomato and summer vegetables cold gaspacho

Or

Selection of 4 salads

(To choose from the following)

Taktouka (Fried tomatoes and pepper salad, fresh coriander seasoning)

Zaalouk (Eggplants stew with Moroccan spices)

Moroccan tomato chutney

Cooked vegetables Moroccan salad, of the day

Raw vegetables Moroccan salad, of the day

Candied Carottes, grilled almonds and goat tome shavings (signature dish)

Oriental houmous or babaghanouch, traditional bread

Orange and fresh mint salad, balsamic vinegar seasoning (signature dish)

Little gem, green beans, orange and roasted hazelnuts (signature dish)

Or

Selection of Briouates

Cheese, Meat, Vegetables

3 course menu : Appetizer, main course, Dessert – 550 MAD
2 course menu: Appetizer, main course or main course, Dessert – 480 MAD
*All our ice creams and sorbets are homemade

Bread is also homemade

MAIN COURSE

Provided by mother Earth

"Meslalla" (broken olives) free range chicken tagine
Barley couscous, lamb and poached seasonal fruits (plat signature)
7 hours low temperature baked lamb shoulder on vermicelli
Beef or lamb tagine M'rouzia, sultana and fried almonds
Couscous or tagine of the day

Provided by the Sea

Seafood Pastilla
Rice Spanish style, tiger prawns (Extra 80 MAD)
Cod-fish loin tagine with tomatoes and candied lemon

SWEET ENDING

Tiramissouk

Apricot crumble, rosemary, vanilla ice cream*

Melon & water melon minestrone, fresh mint

Peach carpaccio, candied rose petals

Inspiration of the day

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