



RIAD MAYFEZ SUITES & SPA  
FEZ MEDINA



GOURMET

MENU

36, RUE OUED SOUAFINE – DOUH - 301110 FEZ MEDINA – MOROCCO  
PHONE : + 212 (0)6 66 88 20 24  
WWW.RIADMAYFEZ.COM

# AUTUMN MENU

October-November-December

## APPETIZER

### Soups

(All our 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*)

Pumpkin and chestnut soup with a twist of argan oil

Seasonal vegetables soup

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 pumpkin chutney

Cooked vegetables Moroccan salad, of the day

Raw vegetables Moroccan salad, of the day

Candied Carrots, grilled almonds and goat cheese shavings (signature dish)

Oriental humous 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

\*All our ice creams and sorbets are homemade  
Bread is also homemade

## MAIN COURSE

### Provided by mother Earth

Quail Pastilla

"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 (*For 2 people*)

Beef or lamb tagine, stuffed dates and walnut

Chicken, beef or lamb tagine with chard and candied lemon

Couscous or tagine of the day

### Provided by the Sea

Seafood Pastilla

Rice, lemon and olives stuffed sea bream or sea bass

(*depending of the catch of the day*)

Cod-fish loin tagine with tomatoes and candied lemon

## SWEET ENDING

Tiramissouk

Authentic milk pastilla

(*Filo pastry, orange blossom cream, icing sugar, cinnamon and grilled almonds*)

Fresh seasonal fruits minestrone, with a hint of basil

Poached pears, orange and saffron threads curd

Inspiration of the day

\*All our ice creams and sorbets are homemade  
Bread is also homemade