



RIAD MAYFEZ SUITES & SPA
FEZ MEDINA

GOURMET

MENU

36, RUE OUED SOUAFINE – DOUH - 30110 FEZ MEDINA – MOROCCO
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SPRING MENU

March-April-May

APPETIZER

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*)

Peas soup, fresh goat cheese and olive oil

Mixed 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 tomato chutney

Cooked vegetables Moroccan salad, of the day

Raw vegetables Moroccan salad, of the day

Candied Carrots, 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

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

MAIN COURSE

Provided by mother Earth

Quail Pastilla

Trid (*steamed crepes*), free range chicken, candied onion and cinnamon

Barley couscous, lamb and poached seasonal fruits (plat signature)

7 hours low temperature baked lamb shoulder, small potatoes

Chicken, beef or lamb tagine with chard and candied lemon

Couscous or tagine of the day

Provided by the Sea

Seafood Pastilla

Oven baked fish from the catch of the day, saffron risotto

Cod-fish loin tagine with tomatoes and candied lemon

SWEET ENDING

Dates and 70% cocoa chocolate brownie

Sweet milk pastilla, Isfahan style

(*Fried filo pastry, rose cream, fresh raspberries, icing sugar and grilled almonds*)

Red berries and pistachios crumble, vanilla ice cream

Poached pears, orange and saffron threads curd

Inspiration of the day

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Bread is also homemade