



RIAD MAYFEZ SUITES & SPA
FEZ MEDINA

GOURMET

MENU

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

*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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Bread is also homemade