

المقبلات  
STARTERS

**Moroccan Salads Sh'hiwates** (V) 

EGGPLANT ZAALOUK/ PEPPERS TAKTOUKA/ TOMATO MAÁSLA  
CUCUMBER SALAD AND OUR ORGANIC FARM TOMATO WITH CUMIN /  
BEET WITH ORANGE / ZUCCHINI MCHARMEL

**Briouates refreshed** (N)  
**with salad of tomato and pearl onions**

FLAVOURED KEFTA /VEGETABLES FROM OUR ORGANIC FARM/  
SPINACH AND FRESH GOAT CHEESE/MCHARMEL PRAWNS

**Seafood Pastilla**

PRAWNS, CALAMARI AND COD-FISH

**Confit duck Pastilla**  (N)

FOIE GRAS, ONION COMPOTE AND HAZELNUT

**Harrira Marrakchia**

DATTE MAJHOUL/CHABAKIA AND QUAIL EGG

**Seasonal vegetables Chorba** (V) 

WITH TALIOUINE SAFFRON

**Veal trotters cromesquis** 

CHICKPEAS SALD, MAYONNAISE WITH CONFIT LEMON

الأطباق  
MAIN COURSES

**Creamy risotto with artichokes** 

CONFIT, CHIPS AND DROPS OF ARGAN

**Catch of the day**

CHERRY TOMATO MARINADE WITH BLACK OLIVES  
AND CONFIT LEMON

**Roasted line-fished sea bass**

CARROT/FENNEL AND CORIANDER FOAM

**Lamb fillet in soft spices crust**  (N)

PEAR, ARTICHOKE AND PECAN NUTS STEW

**Chicken Tride**

FREE-RANG CHICKEN AND LENTILS

**Mixed grill**

MINCED MEAT/MERGUEZ/CHOP/CHICKEN/  
LAMB LIVER/ORIENTALE RICE

**Mechoui lamb shoulder**  
**(2 persons)**

SEASONAL VEGETABLES FRICASSÉE AND SEMOULINA WITH ALMONDS

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TAGINES

**Baby calamari Tagine**

CHERRY TOMATO SAUCE WITH CHARMOULA

**Chicken Tagine**

WITH CONFIT LEMON AND MESLALA OLIVE

**Tangia Marrakchia of beef**

STEWED, CONFIT LEMON AND TALIOUINE SAFFRON

**Berber-style Tagine** (V) 

WITH SEASONAL VEGETABLES

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COUSCOUS

**Couscous : your choice of grains**  
**Barley, Whole Wheat, Quinoa**

**Royal-style Couscous**

CHICKEN, MINCED MEAT AND MERGUEZ

**Lamb Couscous**

WITH SEVEN VEGETABLES

**Chicken Couscous**

TFAYA, CARROT AND CHICKPEA

**Vegetarian Couscous** (V)

WITH SEVEN VEGETABLES AND TFAYA

المحليات  
DESSERTS

**Brie de meaux cheese**

DATE CONDIMENT WITH ROSE

**Coupe Royal Palm**

ÉCLATS DE CORNE DE GAZELLE/SIPHON YOGURT  
WITH ROSE FROM KALÂATE MGOUNA

**Orange salad** 

CRUMBLE AND ORANGE BLOSSOM SORBET

**Rice pudding**

SESAME TIL

**Moroccan pastries**

SELECTION OF HOME-MADE MORROCAN PASTRIES

**Jawhara with almonds**

ORANGE BLOSSOM CREAM

NOS PRIX S'ENTENDENT NETS ET EN DIRHAMS  
ALL PRICES ARE IN DIRHAMS AND NET OF TAXES

V: VÉGÉTARIEN / VEGETARIAN N: NOIX / NUTS

 : BIEN-ÊTRE / WELL-BEING  : SIGNATURE / SIGNATURE DISHES

NOS PRIX S'ENTENDENT NETS ET EN DIRHAMS  
ALL PRICES ARE IN DIRHAMS AND NET OF TAXES

V: VÉGÉTARIEN / VEGETARIAN N: NOIX / NUTS

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**CARTE DES BOISSONS**

**BEVERAGE MENU**

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**SODAS**

COCA COLA  
COCA COLA ZERO  
SPRITE  
SCHWEPPES TONIC

**JUS FRAIS / FRESH JUICE**

JUS D'ANANAS / PINEAPPLE JUICE  
JUS D'ORANGE / ORANGE JUICE  
JUS DE PÊCHE / PEACH JUICE  
JUS DE POMME / APPLE JUICE

**Eaux / WATER**

SIDI ALI 75 CL  
OULMES 1L  
EVIAN 75 CL  
SAN PELLEGRINO 1L

**THÉ ET INFUSIONS / TEA AND INFUSION**

THÉ À LA MENTHE / MINT TEA  
THÉ AU SAFRAN / SAFFRON TEA  
SÉLECTION DE THÉS TCHABA / SELECTION OF TEA  
INFUSIONS D'HERBES / HERBS INFUSION



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**FAIRMONT COCKTAILS**

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**COLLINS ROYAL**

VEUVE CLICQUOT, BELVEDERE, LEMON  
JUICE

**OLD FASHION FAIRMONT**

BOURBON WHISKEY, BROWN RUM, ORANGE SLICES  
(6 CL)

**RIGHT WORD**

LILLET, JAGERMEISTER, BOMBAY SAPHIRE  
(12 CL)

**PERFECT MARTINEZ**

DRY VERMOUTH, GIN, SWEET VERMOUTH, COINTREAU  
(9 CL)

**APERITIF (7 CL)**

MARTINI ROUGE  
MARTINI BLANC  
CAMPARI  
PASTIS  
RICARD

**WHISKY / WHISKEY (5 CL)**

JOHNNIE WALKER BLACK LABEL  
GLENFIDDICH 12 ANS  
MACALLAN 12 ANS

**BIÈRE / BEER**

CASABLANCA (25 CL)  
CORONA (33 CL)  
HEINEKEN (33 CL)

**VODKA (5 CL)**

KETEL ONE  
GREY GOOSE

**RHUM / RUM (5 CL)**

BACARDI  
CLÉMENT 10 ANS

**GIN (5 CL)**

TANQUERAY  
BOMBAY SAPHIRE

***Al Ain Restaurant  
is declared the 2017 :***

***Moroccan Cuisine  
Regional Winner: Middle East & North Africa***

***and***

***Ambience/Romantic Atmosphere  
Continent Winner: Africa***



/ FAIRMONTROYALPALMMARRAKECH



/ FAIRMONTMARRAKECH



/ FAIRMONTMARRAKECH