

AZUR

Appetisers

Avocado Hummus (V) (N) (D) (G)	240
Bean and preserved lemon salsa 865 Kcal/ 395gr	
Kitchen Garden Quinoa Salad (Vg) (L)	270
Mixed vegetables, pomegranate, carrots, broccoli, and asparagus 642 Kcal/ 440gr	
Caesar Salad (G) (D) (E) (S) (NV)	280/360
Caesar dressing, Parmesan cheese and croutons plain, chicken or prawns (plain) 650 Kcal/ 310gr / (chicken) 756 Kcal/ 430gr / (prawns) 747 Kcal / 410gr	
Niçoise Salad (E) (NV) (L)	340
Seared tuna, quail egg, anchovies, olives, tomato, pepper, cucumber 460Kcal/470gr	
Seabass Carpaccio (NV) (L) (E)	340
Mango and passion fruit 415 Kcal/ 278gr	
Blue Lobster Bisque From Essaouira (S) (G) (L)	360
Toast, rouille sauce, cheese 549 Kcal/ 409gr	
Octopus Carpaccio (S) (L) (E)	340
Artichoke and black garlic 534 Kcal/ 271gr	
Black Angus Tartare (NV) (Sy) (G) (E) (L)	380
Parsley, capers, gherkins, shallots served with French fries 797 Kcal/ 330gr	

Sandwiches, Burgers and Snacks

Green Pea and Potato Samosa (V) (G)	260
Tamarind and mint chutney 248 Kcal/ 185gr	
Hummus and Falafel Pita Sandwich (V) (G)	320
Tomatoes, sumac, onions, lettuce 648 Kcal/ 430gr	
Boston Lobster Sliders (S) (E) (G) (L) (D)	580
Lemon mayonnaise, celery, dill 640 Kcal/ 290gr	
Vietnamese Fried Chicken Roll (NV) (G) (Sy) (S)	280
Mixed vegetables , chicken and soy sauce 772 Kcal/ 480gr	
Confit Duck Bao Slider (G) (D) (NV) (L)	330
Duck, shallots and hoisin sauce 481 Kcal/ 240gr	
Classic Club Sandwich (P) (E) (D) (G) (NV)	410
Chicken breast, tomato, lettuce, egg, mayonnaise, cheese, pork bacon 1134 Kcal/ 560gr	
Our signature Black Angus Cheeseburger (NV) (G) (D) (L)	420
Housemade BBQ sauce, onion marmelade, Black Angus beef patty, Comte cheese 1007 Kcal/ 530gr	

(NV) Contains meat & seafood, (G) Gluten, (Vg) Vegan, (V) Vegetarian, (S) Shellfish, (N) Nuts, (Sy) Soy, (Sp) Sulphite, (D) Dairy, (E) Egg, (P) Pork, (A) Alcohol, (L) Local Product

The above mentioned calorific values are based on standard recipes and often vary basis customisation.

Should you be allergic to any ingredient, please bring it to the attention of the server.

All our meat and fish are locally sourced, unless specified otherwise. Please speak to your server for more details on our sustainability practices

All prices are in Moroccan Dirham and inclusive of applicable taxes.

Main Courses

Persian Eggplant Ragu (Vg) (Sp)	280
Eggplant, yellow lentils and cherry tomato 233 Kcal/ 320gr	
Risotto Alla Zucca (V) (D)	280
Pumpkin, morel, cep 654 Kcal/ 290gr	
Salmon Poke Bowl (Sy) (NV) (Sp) (G)	320
Rice, nori seaweed 657 Kcal/ 375gr	
Roast Sea Bass (NV) (D) (L)	480
Fennel mousseline and mini fennel, beurre blanc sauce 475 Kcal/ 315gr	
Roast Salmon (NV) (G) (D)	380
Black rice venere and edamame 766 Kcal/ 335g	
Linguine Alle Vongole (S) (D) (G) (A) (Sp) (L)	360
Garlic cream 601 Kcal/ 390gr	
Tagine of Chicken "M'hammer" (N) (L) (G) (D)	350
Preserved lemon and olives, with almond rice and Moroccan bread 772 Kcal/ 380gr	
Peppercorn Angus Beef Filet (NV) (L) (A) (D)	460
Pomme fondante 402 Kcal/ 360gr	
"Suea Rong Hai" - Thai Spiced Beef (NV) (Sy) (G) (L)	400
Beef and tamarind sauce 344 Kcal/ 249gr	

Desserts

Gluten-Free Black Forest (D)	220
Amarena Sorbet 553 Kcal/ 228gr	
Limoncello Baba (D) (E) (G)	220
Lemon sorbet 528 Kcal/ 252gr	
Charlotte (E) (G) (D) (V)	220
Red fruits, mint, raspberry sorbet 285 Kcal/ 168gr	
Fruit Minestrone (Vg)	120
Sugar Free 232 Kcal/ 338gr	
Red Berry Pavlova (E) (V) (D)	220
252 Kcal/ 171gr	
Ice Creams (D) (L) - per scoop	40
Vanilla, pistachio, caramel, chocolate, cookies, hazelnuts	
Sorbets (Vg) (L) - per scoop	40
Strawberry, raspberry, lemon, mango, passion fruit, coconut	

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Tea

English Breakfast, Sencha Japan, Camomille,
Earl Grey Oriental 85

Artisanal Moroccan Infusions (L)

Pure Verbena, Moroccan Mint Tea 85

Coffee

Americano, Cappuccino, Espresso, Latté, Macchiato 85

*Reflective of our commitment to ethical sourcing
and support for sustainable farming communities,
our coffee is certified by Fairtrade International*

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