

LE **OUAR**
31.38'2 N - 7.59'59 O

UN VOYAGE AUX RACINES
DE LA CUISINE MAROCAINE IMAGINÉ

Par Nos Dadas



SCAN THIS QR CODE
FOR THE MENU IN ENGLISH



امسح هذا الرمز
للحصول على القائمة باللغة العربية

POUR COMMENCER

CHHIWATES FROIDES 30 DHS

FEGOUSS OU CUCUMBER B ZAATAR

EGGPLANT ZAALOUK MANSOURIA
(Eggplant caviar with Moroccan spices)

TAKTOUKA
(Pickled pepper salad)

BECCOULA
(Traditional purslane dish)

POTIRON MAASLA
(Candied pumpkin)

FOULE MANGOUBE
(Marinated beans)

BIDA O BATATA
(Eggs & potatoes)

SUCRINE À L'ORANGE ET À LA CANNELLE
(Sucrine salad with orange & cinnamon)

CHLADA MARRAKCHIA
(Tomato salad, peppers & small onions)

BETTERAVES B LIMOUN
(Orange beetroots)

THON O LHROUR
(Tuna with harissa)

CAROTTES M CHERMAL
(Carrots drizzled with orange blossom and flavored
with cinnamon)

QUINOA, SMOKED SARDINES & PEPPERS

CHHIWATES CHAUDES 45 DHS

KEBDA MECHERMELA
(Marinated chicken liver)

LENTILLES B KHALIAA
(Lentils with dried beet meat)

BISSARA
(Broad bean soup)

CERVELLE D'AGNEAU
(Marinated lamb's brain)

HARICOTS FOUL GNAWA
(Sub-Saharan small beans)

TAYB O HARI
(Chickpeas cooked with cumin)

CHOIX DE 8 CHHIWATES (6 FROIDES ET 2 CHAUDES) 1 9 0 D H S

CHOIX DE 12 CHHIWATES (8 FROIDES ET 4 CHAUDES)..... 2 4 0 D H S

DOUAR BRIWATES SELECTION 1 3 0 D H S

CHOURBA GLACÉE DE CAROTTES AUX AGRUMES
ACCOMPAGNÉE D'UN SORBET À LA CANNELLE. 7 0 D H S
(Gazpacho-style cold carrot and citrus soup with cinnamon, a typical summer dish from Marrakech)

JARDA, CHLADA DE LÉGUMES DE SAISON, JBEN AUX HERBES
ACCOMPAGNÉE D'UN ŒUF MOLLET ET ARROSÉ D'UN FILET D'HUILE CITRONNÉE 1 1 0 D H S
DE TAMALALT, PETITE VILLE DE LA RÉGION DE MARRAKECH.
(A "garden" of vegetables: avocados, tomatoes, cucumbers, hearts of sucrones, enhanced small onions &
other seasonal vegetables. All accompanied by a traditional cheese with herbs)

TAGRA DE SARDINES À LA TÉTOUANAISE 1 0 0 D H S
(Sardine rolls marinated in chermoula presented on a mixed bed of spiced tomatoes,
sundried tomatoes and fried capers)

PLATS

COUSCOUS OU KESCSU

À BASE D'ORGE, DE BELBOULA OU DE BLÉ DUR

KESCSU ROYAL D'AGNEAU MAASSAL TFAYA ET DATTES.	2 2 0 D H S
(Lamb couscous with candied onions)	
KESCSU DOUKKALI AUX SEPT LÉGUMES DE VIANDE OU DE POULET.	1 8 0 D H S
(Couscous from the El Jadida region with vegetables & meat or chicken)	
KESCSU D'ORGE DU DOUAR TIWARDIT.	1 9 5 D H S
(Typical couscous from Douar Tiwardit, with barley and accompanied by vegetables from the farm)	

FISH

TAWA D'ENCORNETS FARCIS AUX PALOURDES PERSILLÉES ACCOMPAGNÉ DE LÉGUMES DE LA FERME	2 0 0 D H S
(Stuffed squid with parsley clams and vegetables)	
TAGRA DE GROSSES CREVETTES, BERKOUKCH DE TOMATES DU DOUAR AGOUJGAL	2 0 0 D H S
(A Marrakech specialty made with large prawns and tomatoes)	
KADRA DE DAURADE AUX RAISINS SECS ET SAFRAN DE TALIWINES.	2 0 0 D H S
(Fez specialty made with sea bream, raisins, onions and almonds)	
LA PASTILLA AUX FRUITS DE MER SIGNATURE DU DOUAR	2 0 0 D H S
(Seafood pastilla, a signature dish)	
HOUT MAEMER MESFIOUI	2 6 0 D H S
(Safi chermoula stuffed fish)	

KANOUN

BOULFAFE DE POULET MARINÉ, CUMIN ET FLEUR DE SEL DE MARIGHA	1 6 0 D H S
(Chicken skewer wrapped in a thin slice of lamb fat)	
BOULFAFE COMME À L'AID EL KBIR	1 9 0 D H S
(Traditional recipe served during the sheep festival: lamb liver wrapped in a thin slice of lamb fat)	
CHOUWAYA RAHMANIA, TOMATES, OIGNONS AUX GRAINS DE CUMIN DE SIDI MOKHTAR, DOUAR SITUÉ SUR LA ROUTE D'ESSAOUIRA	2 1 0 D H S
(Meat «Mixed grill» served with tomatoes, onions with cumin seeds)	
POULET SAFRANÉ ET MARINÉ À LA CHERMOULA	1 8 0 D H S
(Saffron chicken marinated in chermoula)	
QOTBANE DE BOEUF FAÇON DOUAR.	1 9 0 D H S
(Beef skewers marinated in spices)	

PLATS

VIANDES

SEFFA MADFOUNA AU COQUELET ACCOMPAGNÉ DE RAISINS ET PARFUMÉ À LA CANELLE (Cockerel, raisins and cinnamon served with angel hair pasta)	1 8 0 D H S
BERRANIA DE COQUELET AUX AUBERGINES (A specialty with cockerel and aubergines)	1 8 0 D H S
POULET M'ASSAL AUX PRUNEAUX ET ANANAS (Chicken with prunes and pineapple)	1 9 0 D H S
MFOUAR D'AGNEAU ACCOMPAGNÉ DE POMMES DE TERRE ET PETITS OIGNONS (Steamed lamb with potatoes and small onions)	2 4 0 D H S
TANGIA MARRAKCHIA DE JARRET DE VEAU LOUBYA AU CITRON CONFIT (Tangia with veal shank, loubya with candied lemon, served with white beans)	2 2 0 D H S
TAGINE AGHMATI AUX LÉGUMES DU DOUAR ACCOMPAGNÉ DE CITRON ET D'OLIVES (Vegetable tagine with lemon and olive)	1 3 0 D H S
POULET MADRMAR ESSOUIRI (Marinated chicken in a fine egg preparation)	1 8 0 D H S
THE PASTILLA ROYALE WITH PIGEON	2 2 0 D H S
LE TRADITIONEL MAKFOUL D'AGNEAU AU CHOU ACCOMPAGNÉ DE TOMATE ET D'OIGNONS PARFUMÉ A LA CANELLE (Lamb with cabbage served with tomatoes, onions and cinnamon)	1 9 0 D H S
TRIDE OU RFISSA (Traditional dish made of thin crepes served with a savory or sweet broth.)	1 8 0 D H S
MKILA / KEFTA BID O MATICHA (Traditional tagine of beef meatballs with eggs and tomato.)	1 7 0 D H S
MECHOUI D'ÉPAULE D'AGNEAU EN CROUTE DE FOIN. (Roast shoulder of lamb with a hay crust, for 2 persons)	5 2 0 D H S



DESSERTS

TRADITIONNELLE CHEKHCHOUKHA MARRAKCHIA AU LAIT ET À LA FLEUR D'ORANGER	70 DHS
(Traditional Marrakchi chekhchoukha with milk and orange blossom)	
PASTILLA AUX POMMES SERVIE AVEC UNE BOULE DE GLACE AU MIEL ET À LA FLEUR DE SEL	80 DHS
(Apple pastilla served with honey & «fleur de sel» ice cream)	
CHLADA D'ORANGE ACCOMPAGNÉE D'UN SORBET	70 DHS
À LA MANDARINE ET AU SAFRAN (Orange chlada accompanied by tangerine and saffron sorbet)	
TAGRA AUX FRUITS DU DOUAR TANSGHART ACCOMPAGNÉ D'UNE GLACE AUX ÉPICES.....	70 DHS
(Fruits tagra accompanied by spiced ice cream)	
BERKOUKCH, PERLES DE DATTES ET AMANDES, AMLOU	80 DHS
(Berkoukch, date pearls with almond amlou.)	
PALEVI COCO AUX FRUITS ROUGES	70 DHS
(A true childhood memory for all Marrakech residents... A Moroccan-Jewish dessert. Made from biscuits soaked in pomegranate syrup and served with meringues.)	
MAKROUT AU CHOCOLAT, GLACE AMLOU	80 DHS
(French toast drizzled with chocolate and amlou ice cream)	
RAIB AUX TROIS SAVEURS	70 DHS
(Homemade yogurt made from fermented milk.)	
JABANE KOL O BANE.....	70 DHS
(Traditional meringue. A childhood memory from the El Jadida region, with red berries and dried fruits.)	

Morocco, from Tangier to Lagouira, is also a multitude of villages, well-known or lesser-known, but all of them have contributed to the gastronomic history of our beautiful Kingdom.

We are sharing a part of this history by presenting recipes, sometimes forgotten, that highlight products, traditions, and our roots in general..

We wish you a wonderful journey and, above all, a delightful tasting experience!

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Contactez-nous pour réserver au
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Marrakech



LEDOUAR MARRAKECH

