

РИВΛΥΛΤ



Vegetarian ~ Expedition

825 pp (add wine pairing at 350 MAD pp)

Amuse Bouche

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#### Aloo Tikki ~ Honey Yogurt (D)(GF)

Crisp potato cake, tamarind, mint chutney  
(Kir Royale)

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Cauliflower ~ Textures (D)

Samosa, pickle, chutney
(Domaine Jirry, Chardonnay,
Meknès, Maroc)

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#### Tandoori ~ Phool (D)

Charred broccoli, papad, mixed berries  
(Donna Lorenza, Chianti,  
Toscane, Italy)

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Morels ~ Methi korma (D)(N)

Jumbo morels, fenugreek, cashew nut
(S de Siroua, Syrah,
Benslimane, Maroc)

Served with dal tadka,
steamed rice and Indian breads

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#### Bhappa Doi ~ Berries (D)(GF)

Honey comb, steamed yogurt, chutney  
(M17, Muscat, Moelleux Blanc,  
Meknès, Maroc)

### Seafood ~ Expedition

1050 pp (add wine pairing at 350 MAD pp)

#### Amuse Bouche

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Prawn ~ Masala (S)(N)(GF)

Pink prawns, coconut, sesame, peanuts
(Kir Royale)

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#### Lobster ~ Pollichattu (S)(D)

Brioche, South-Indian spices, curry leaf  
(Domaine Jirry, Chardonnay,  
Meknès, Maroc)

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Salmon ~ Mooli (L)(D)

Tandoori tikka, raita, pickle
(Donna Lorenza, Chianti,
Toscane, Italy)

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#### Sea Bass ~ Mangalore (L)(GF)

Pan-seared, curry leaf, coconut  
(S de Siroua, Syrah,  
Benslimane, Maroc)

Served with dal tadka,  
steamed rice and Indian breads

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Date Pecan ~ Cinnamon (N)(GF)(D)

Pistachio, caramel, kulfi
(M17, Muscat, Moelleux Blanc,
Meknès, Maroc)

Signature ~ Expedition

1050 pp (add wine pairing at 350 MAD pp)

Amuse Bouche

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#### Maach Bhat (L)(GF)

Sea bass, coconut, curry leaf,  
(Kir Royale)

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Chicken Lollipop (GF)

Tomato chutney, mustard, black pepper
(Domaine Jirry, Chardonnay,
Meknès, Maroc)

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#### Duck ~ Seekh Kebab (D)(GF)

Pineapple chutney, koshambir, chlorophyll oil  
(Donna Lorenza, Chianti,  
Toscane, Italy)

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Lamb Roganjosh (GF)(L)

Kashmiri chilli, cardamom
(S de Siroua, Syrah,
Benslimane, Maroc)

Served with dal tadka,
steamed rice and Indian breads

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#### Date Pecan ~ Cinnamon (N)(GF)(D)

Pistachio, caramel, kulfi  
(M17, Muscat, Moelleux Blanc,  
Meknès, Maroc)

(V) Vegetarian (N) Contains Nuts (S) Contains Shellfish

(GF) Gluten Free (D) Contains Dairy (L) Locally Sourced

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

## Starters

|                                             |     |
|---------------------------------------------|-----|
| <b>Aloo Tikki ~ Honey Yogurt (V)(D)(GF)</b> | 260 |
| Crisp potato cake, tamarind, mint chutney   |     |
| <b>Dabeli ~ Sandwich (V)(D)(N)</b>          | 260 |
| Tamarind, sesame, peanuts                   |     |
| <b>Cauliflower ~ Textures (V)(D)</b>        | 260 |
| Samosa, pickle, chutney                     |     |
| <b>Prawns ~ Masala (N)(S)(GF)</b>           | 390 |
| Pink prawns, coconut, sesame, peanuts       |     |
| <b>Maach Bhat (GF)</b>                      | 380 |
| Sea bass, coconut, curry leaf               |     |
| <b>Lobster Pollichattu (S)(D)</b>           | 380 |
| Brioche, South-Indian spices, curry leaf    |     |
| <b>Chicken Lollipop (GF)</b>                | 360 |
| Tomato chutney, mustard, black pepper       |     |
| <b>Haleem Bakarkhani (D)(L)</b>             | 360 |
| Lamb, poppy seeds, broken wheat             |     |

## Tandoor - Grills

|                                               |     |
|-----------------------------------------------|-----|
| <b>Paneer Tikka ~ Pepper (V)(D)(GF)</b>       | 275 |
| Cottage cheese, raw papaya, chutney           |     |
| <b>Tandoori ~ Phool (V)(D)</b>                | 295 |
| Charred broccoli, cardamom, mixed berries     |     |
| <b>Scallop ~ Aubergine (D)(GF)</b>            | 395 |
| Marinated, charred, mustard, chutney          |     |
| <b>Lobster ~ Lime</b>                         | 395 |
| Fennel bulb, saffron                          |     |
| <b>Fish Cafreal (GF)(L)</b>                   | 375 |
| Goan spices, pickled onion, harissa           |     |
| <b>Salmon ~ Mooli (D)(GF)(L)</b>              | 375 |
| Tandoori tikka, raita, pickle                 |     |
| <b>Duck ~ Seekh Kebab (D)(GF)</b>             | 380 |
| Pineapple chutney, koshambir, chlorophyll oil |     |
| <b>Chicken Chops ~ Olive (D)</b>              | 295 |
| Charred chicken, Le Puy lentil, soil          |     |
| <b>Chicken Tikka ~ Garlic (D)</b>             | 295 |
| Gram flour, beetroot                          |     |

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## Mains

**Morels ~ Methi Korma (V)(D)(N)** 325  
Jumbo morel, fenugreek, cashew nut

**Chingri ~ Malai (S)(L)(GF)** 395  
Wild prawn, spring onion, coriander

**Sea Bass ~ Mangalore (L)(GF)** 395  
Pan-seared, curry leaf, coconut

**Lobster ~ Coconut (S)(L)(GF)** 450  
Curry leaf, mustard, tomato

**Butter Chicken ~ Fenugreek (D)(L)(GF)** 395  
Yogurt, Kashmiri chilli, vine tomato

**Lamb Roganjosh (GF)** 450  
Kashmiri chilli, cardamom

**Lamb Shank ~ Korma (N)(D)** 450  
Slow-cooked, cashew nut, saffron

**Murg ~ Mussullam Feast (D)(GF)** 1250  
Charred whole chicken, bone marrow sauce,  
onion kulcha, lachha onion, biryani pulao, raita  
*Serves two*

## Rice and Biryani

**Seasonal Greens ~ Biryani (V)(D)(GF)** 350  
French beans, basmati rice, fried onions, raita

**Chicken ~ Biryani (D)(GF)** 375  
Boneless, garlic, basmati rice, fried onions, mint

**Steamed Rice (V)(GF)** 110

**Biryani Rice (V)(GF)** 140

## Classic Indian

**Paneer Tikka ~ Masala (D)(V)** 325  
Charred cottage cheese, vine tomato, fenugreek

**Dal Tadka (GF)(V)** 180  
Yellow lentils, cumin seed, asafoetida

**Kaali Dal (D)(GF)(V)** 200  
Black lentils, fenugreek, vine tomato

**Kadai Subzi (V)(D)(GF)** 200  
Seasonal greens, onion, cumin seeds

**Baingan Bharta (GF)(V)** 200  
Smoked eggplant, ginger, tomato

**Chicken ~ Tikka Masala (D)(L)(GF)** 395  
Tomato, fenugreek, Kashmiri chilli

## Sides

**Breads Basket (D)** 170  
Chef's selection - 3 pieces

**Cheese Naan -2 pcs (D)** 170

**Cucumber Raita (D)** 65

**Missi Roti (GF)** 120  
Chickpea flour, carom seeds, coriander

**Lachha Onion Salad (GF)(V)** 40  
Onion, Kashmiri chilli, chaat masala

**Poppadums and Chutneys (V)(D)** 40  
Lentil crisps, trio of seasonal chutneys

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## Desserts

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>Chocolate ~ Orange (D)(N)</b><br>Meringue, doughnut, murabba           | 220 |
| <b>Bhappa Doi ~ Berries (D)(GF)</b><br>Honeycomb, steamed yogurt, chutney | 220 |
| <b>Pineapple ~ Coconut (Vegan)</b><br>Pink pepper, sorbet                 | 220 |
| <b>Mango ~ Malai (D)(N)</b><br>Cheesecake, pink peppercorn, saffron       | 220 |
| <b>Date Pecan ~ Cinnamon (N)(GF)(D)</b><br>Pistachio, caramel, kulfi      | 220 |
| <b>Trio of Classics (D)(GF)(N)</b><br>Besan laddu, gulab jamun, shrikhand | 220 |

## Tea

English Breakfast, Sencha, Camomille,  
Earl Grey, Masala Chai

85

## Coffee

Americano, Cappuccino, Espresso, Latté, Macchiato

85

## Artisanal Moroccan Infusions (L) 85

Pure Verbena, Moroccan Mint Tea



An ode to India's many culinary traditions and delights, elevated to new heights of refinement and innovation.

Mentored by Michelin-starred chef Rohit Ghai, a true connoisseur and lover of the heritage of Indian cuisine, Rivayat promises a magical experience, taking you on a journey to the very limits of Indian flavors.

Rohit Ghai's first solo restaurant, Kutir in Chelsea, opened in late 2018, followed by the critically acclaimed Manthan in Mayfair in 2021. Rohit has worked in and run the kitchens of some of London's leading Indian restaurants, such as Benares, Trishna, Gymkhana, Hoppers and most recently, Jamavar and Bombay Bustle. He is also the first Indian chef to win a Michelin star for Jamavar within ten months of opening the restaurant and also for Gymkhana.



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