

# fine Mama?

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## Welcome to Fine Mama!

Here, you'll always find that comforting "taste of home"  
the one that warms your heart and brings everyone together.  
Come in, sit down, and let us tell you our story:  
A story of generous, vibrant Moroccan cuisine.

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Eat in or take away  
it's up to you!



# le Réveil de la Médina

8:30am-13pm

## Breakfasts

<b>L'EXPRESS MEDINA</b> _____	39 dh
Msemen (Moroccan pancake) or pastry, honey, butter, fresh orange juice, hot drink*.	
<b>THE SPICE ROUTE</b> _____	49 dh
Moroccan basket: msemen (Moroccan pancake), harcha (semolina galette), batbout (homemade Moroccan bread), honey, butter, olive oil, jben (fresh cheese), fresh orange juice, hot drink*	
<b>THE CONTINENTAL OASIS</b> _____	55 dh
Homemade pastry, crusty baguette, honey, butter, jam, fresh orange juice, hot drink*	
<b>THE TRADITIONAL BELDI</b> _____	75dh
Moroccan basket: msemen, harcha, batbout, <b>mkilat**</b> (plain, with tomato, or with khlii), hssoua (traditional barley soup), honey, jben, olive oil, fresh orange juice, hot drink*	
<b>THE GREAT TRAVELER</b> _____	85 dh
Homemade pastry, crusty baguette, scrambled eggs or fried egg or omelet, fresh fruit salad, honey, butter, jam, fresh orange juice, hot drink*	
<b>THE MAJORELLE GARDEN</b> _____	110 dh
Avocado toast with smoked salmon and fresh cheese, scrambled eggs, bread, honey, butter, jam, fresh orange juice, hot drink*	

\* Hot drink = classic (tea or coffee)

\*\* Mkilat = Moroccan-style omelette cooked in a traditional cast iron pan

## À la Carte Breakfast

Croissant _____	6 dh
Vanilla Danish _____	9 dh
Chocolate Croissant _____	7 dh
Swiss Roll _____	9 dh
Apple Turnover _____	15 dh
Almond Croissant _____	7 dh
Thin Apple Tart _____	20 dh

## OMELETTES & SPÉCIALITÉS

Plain Omelet _____	30 dh
Cheese Omelet _____	35 dh
Ham & Cheese Omelet (turkey ham) _____	40 dh
Salmon Omelet _____	59 dh

## SCRAMBLED & FRIED EGGS

Scrambled Eggs _____	30 dh
Scrambled Eggs with Salmon _____	59 dh
Scrambled Eggs with Cheese _____	35 dh
Fried Eggs _____	25 dh
Mkilat Plain Eggs _____	30 dh
Mkilat Eggs with Tomato _____	35 dh
Mkilat Eggs with Khlii (traditional dried meat) _____	39 dh

\*Mkilat = Moroccan-style omelet cooked in a traditional cast iron pan

## SAVORY TOASTS & TARTINES

Avocado Tartine, fromage blanc and pumpkin seeds _____	45 dh
Avocado & Smoked Salmon Tartine fresh cheese _____	65 dh
Turkey Ham Croque Monsieur _____	39 dh
Croissant with Turkey Ham & Cheese _____	39 dh

## SIDES & EXTRAS

Moroccan Basket (msemen, harcha, batbout) _____	25 dh
Seasonal Fresh Fruit Salad _____	49 dh
Granola with Dried Fruits _____	49dh
Granola with Fresh Seasonal Fruits _____	65 dh

## Bismillah !

With us, every dish begins with this blessing.

A homemade, generous cuisine, prepared with faith, heart, and warmth.

Sit back, and let Mama take care of the rest...



# Entrées du Souk Jdid\*

Starters, Mezzes & Levantine Delights  
solo or to share

## Local Classics

- MOROCCAN SALAD GARDEN** \_\_\_\_\_ 75 dh  
Tchaktchouka, carrots with chermoula, candied pumpkin, eggplant zaalouk
- AVOCADO & SOUTHERN SHRIMPS** \_\_\_\_\_ 89dh  
Shrimps on avocado tartare with preserved lemon, lime zest, argan oil
- SOUK BRIOUATES (6 PIECES)** \_\_\_\_\_ 85 dh  
2 with minced meat, 2 with vegetables, 2 with cheese
- OUAZZANIA CHICKEN PASTILLA** \_\_\_\_\_ 85 dh  
Shredded chicken, almonds, honey, topped with a sweet spiced mourouzia sauce

## From Lebanon (served with Lebanese bread topped with zaatar)

- HUMMUS & FALAFEL** \_\_\_\_\_ 59 dh
- VEGETARIAN TRILOGY** \_\_\_\_\_ 69 dh  
Hummus, smoked babaghanoush, eggplant zaalouk
- FINE MAMA HUMMUS**  
Butternut and hazelnut hummus, tangy tahini, candied orange zest  
Choice of:  
– Vegetarian \_\_\_\_\_ 90 dh  
– Shredded beef mrouzia \_\_\_\_\_ 130 dh
- FATTOUSH HUMMUS** \_\_\_\_\_ 79 dh  
Lemon-infused hummus, crunchy fattoush salad, crispy Lebanese bread chips
- BABAGHANOUSH & FETA DOUKA** \_\_\_\_\_ 99 dh  
Smoked eggplant caviar topped with creamy feta emulsion, sprinkled with toasted douka for a crunchy, spiced finish

\*Souk Jdid, the fresh produce market of the Mellah

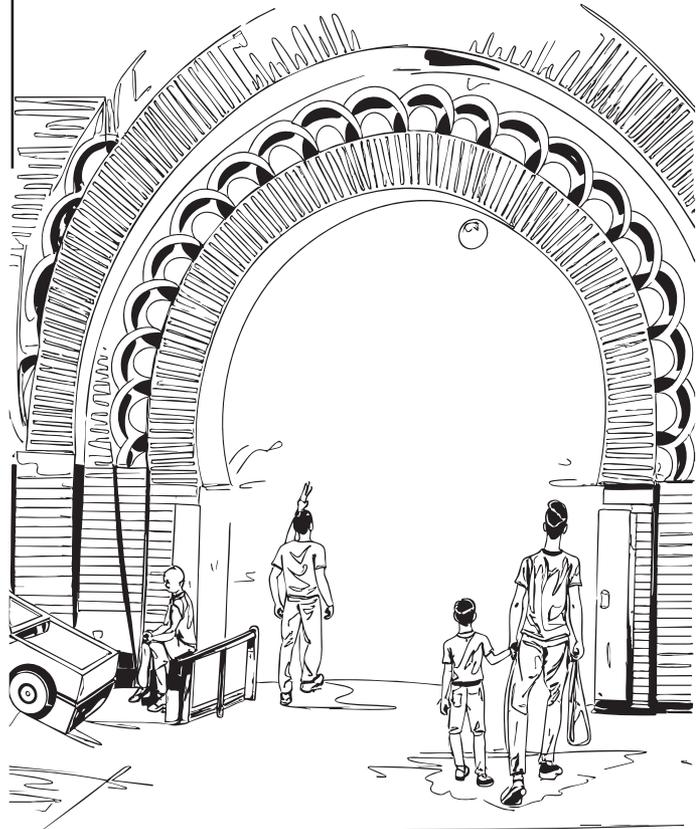
## The Medina Banquets

- MOROCCAN MEZZE** \_\_\_\_\_ 139 dh  
Briouates, zaalouk, carrots with chermoula, tchaktchouka, Moroccan salad, mini chicken and kefta skewers, olives
- ORIENTAL MEZZE** \_\_\_\_\_ 129 dh  
Falafels, hummus, babaghanoush, garlic cream (toum), quinoa tabbouleh, fresh mint
- MEDITERRANEAN MEZZE** \_\_\_\_\_ 149 dh  
Shrimp & avocado salad, crispy chicken Caesar salad, quinoa salad with chermoula, Moroccan salad, mini marinated beef skewer with sweet spices, chef's sauce

## Kids' Menu \_\_\_\_\_ 89 dh

*under 10 years old*

Breaded chicken & fries or Spaghetti Bolognese  
+ 2 scoops of ice cream (your choice)  
or a Nutella crêpe



# Salades couleurs Majorelle

Bowls inspired by the souks,  
the argan groves, and Mediterranean tables  
full of freshness, color, and generosity.

## Salades Repas

### Mama Bowl

A generous bowl full of Moroccan and  
Levantine flavors  
a new discovery with every bite!

**Base ingredients:** Hummus, babaghanoush, zaalouk,  
candied pumpkin, quinoa tabbouleh, tchatchouka,  
avocado, tomatoes, onions, pickled cabbage, cumin  
carrots, cucumber, and grilled eggplant.

**MAMA BOWL** your choice:

SOUK-STYLE RAW (veggies)	79 dh
FALAFELS	89 dh
MARINATED CHICKEN FILLET	99 dh
PICED SHRIMP	119 dh
SMOKED SALMON	129 dh

Created in the 1920s by the painter Jacques  
Majorelle,  
this lush garden blends cacti, bamboo,  
palm trees and fountains  
in a burst of deep blue — now a symbol of  
Marrakech.

It is in this spirit that our salads are imagined:  
fresh, plant-based, colorful — like a stroll through  
nature, the souk, and the Mediterranean.

A plate like a walk.  
A taste like a color.  
A suspended moment, at Majorelle.

## Salads

MARINATED BEEF SALAD,  
ARGAN TOUCH \_\_\_\_\_ 119 dh

Thin slices of beef marinated in sweet spices, crunchy  
vegetables, fresh tomatoes, mixed greens, fresh  
coriander, argan oil dressing, a touch of soy sauce, and  
toasted sesame seeds.

QUINOA TABBOULEH WITH  
TALIOUINE SAFFRON \_\_\_\_\_ 79 dh

Light quinoa, feta, fresh cucumber, cherry tomatoes, red  
onions, smoked bell pepper, chopped mint, roasted  
pumpkin seeds, saffron chermoula dressing.

CRISPY DOUAR CAESAR SALAD \_\_\_\_\_ 89 dh

Crispy chicken, fresh tomatoes, avocado, marinated  
anchovies, crunchy lettuce, shaved parmesan, Caesar  
dressing with anchovies, toasted Lebanese bread.



# Street Food à la Marocaine

Inspired by street traditions, spice markets,  
and inner journeys

## Sandwiches & Wraps

### Fine Mama's Signature Dishes

- THE MROUZIA SANDWICH** \_\_\_\_\_ 89 dh  
Shredded beef scented with prunes, apricots, roasted almonds and caramelized onions in a soft bun.
- LEMON CHICKEN WRAP** \_\_\_\_\_ 65 dh  
Our traditional lemon and olive chicken tagine wrapped up to go.
- MAMA'S FALAFEL** \_\_\_\_\_ 59 dh  
Falafels, crunchy vegetables, hummus, pickles, babaghanoush, tahini sauce, in a Lebanese flatbread.
- MARINATED BEEF** \_\_\_\_\_ 95 dh  
Beef fillet, crunchy vegetables, fresh tomatoes, green salad, argan oil dressing, a hint of soy and toasted sesame seeds, coriander, touma sauce served in a crispy multigrain baguette.

### Classics with a Twist

- CURRY CHICKEN** \_\_\_\_\_ 69 dh  
Crispy chicken, avocado, grated carrots, pickled cabbage, salad, tomatoes, coriander, sweet curry sauce..
- LE KEFTA** \_\_\_\_\_ 69 dh  
Grilled kefta, hummus, fried eggplant, tomatoes, onions, pickles, mint tahini sauce.
- CHICKEN CLUB** \_\_\_\_\_ 79 dh  
Chicken, smoked turkey ham, eggs, tomatoes, lettuce, served in toasted sandwich bread.
- NORTH & ORIENT** \_\_\_\_\_ 95 dh  
Crispy seaweed baguette, smoked salmon, cream cheese, crunchy cucumber, pickled red onion, lemony tahini sauce, fresh herbs.

## Burgers & Pasta

### The Burgers

- THE MARRAKCHI** \_\_\_\_\_ 85 dh  
Minced beef kefta-style, grilled eggplant, tomato, onions, crisp lettuce, melted cheese, pickles, chef's special sauce
- LE DJEJ PANÉ À L'AVOCAT** \_\_\_\_\_ 79 dh  
Crispy chicken, avocado, melted cheese, tomatoes, onions, fresh lettuce, chermoula mayo.

### Pasta

- BOLOGNESE PENNE À LA MARRAKECH** \_\_\_\_\_ 95 dh  
Pénné avec viande hachée et sauce tomate à la chermoula
- POMODORO PENNE ALLA NORMA** \_\_\_\_\_ 89 dh  
Penne, cherry tomatoes, grilled eggplant, jben cheese
- SMOKED SALMON PENNE** \_\_\_\_\_ 139 dh  
Penne with cream sauce and smoked salmon



# Plats aux Mille Épices

A celebration of ancestral recipes, simmered with patience and love.

Each dish immerses you in the scents of the kasbahs, the spice-filled souks, and Moroccan family traditions.

## Moroccan Dishes

### Couscous

VEGETARIAN COUSCOUS WITH VEGETABLES \_\_\_\_\_ 90 dh

COUSCOUS WITH BEEF AND VEGETABLES \_\_\_\_\_ 129 dh

COUSCOUS WITH CHICKEN AND VEGETABLES \_\_\_\_\_ 119 dh

ROYAL COUSCOUS \_\_\_\_\_ 159 dh  
Chicken, kefta skewer, beef skewer

### Grilled Specialties

MARINATED CHICKEN SKEWERS \_\_\_\_\_ 95 dh  
Tender and flavorful, served with salad, tomatoes, olives, and fries.

KEFTA SKEWERS \_\_\_\_\_ 99 dh  
Beef kefta marinated with spices and herbs, served with salad, tomatoes, olives, and fries.

BEEF SKEWERS \_\_\_\_\_ 119 dh  
Beef marinated with spices, served with fries.

MIXED SKEWERS \_\_\_\_\_ 139 dh  
(chicken, kefta, beef)  
The perfect combo for the indecisive foodie

### Tagines

VEGETARIAN TAGINE WITH VEGETABLES \_\_\_\_\_ 89 dh  
Potatoes, zucchini, carrots, olives, and mild spices.

CHICKEN TAGINE WITH PRESERVED LEMONS & GREEN OLIVES \_\_\_\_\_ 119 dh  
An emblematic recipe with beldi lemon and saffron sauce.

KEFTA TAGINE WITH EGGS \_\_\_\_\_ 115 dh  
Minced meatballs in a spicy tomato sauce, poached eggs.

BEEF MROUSIA TAGINE WITH PRUNES, APRICOTS, CARAMELIZED ONIONS & ALMONDS \_\_\_\_\_ 135 dh  
A refined sweet-and-savory dish with hints of honey, cinnamon, and candied fruits.

BELDI PRAWN TAGINE WITH QUINOA \_\_\_\_\_ 129dh  
Prawns, quinoa, tomato chermoula sauce, lightly spiced "pil-pil" style.

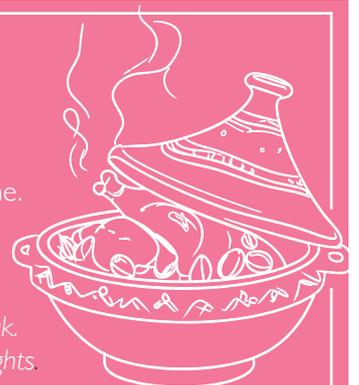
## tajine, a slow-simmered story

Over a low flame, in earthenware, the tagine takes its time. Each home has its secret, each region its own recipe.

**As they say around here:**

**"Tagine is patience that feeds."**

*At Fine Mama, we let the aromas — and the heart — speak. And yes, we say le tagine — even if it's usually her who delights.*



# Douceurs de la Ménara

A sweet finale like a whisper from the Orient,  
between childhood memories, fragrant delights,  
and medina dreams.

## Desserts & Pâtisseries

### Zest of the Orient

ORANGE WITH CINNAMON & DATES \_\_\_\_\_ 49dh  
lices of fresh orange, cinnamon, orange blossom water,  
and julienned soft dates.

PASTILLA WITH ALMOND MILK &  
ORANGE BLOSSOM \_\_\_\_\_ 69 dh  
Crispy puff pastry filled with almond milk cream,  
scented with orange blossom.

optional: almond ice cream \_\_\_\_\_ 85 dh  
optional: red fruits topping \_\_\_\_\_ 75 dh

MOUHALABIEH WITH PISTACHIOS & \_\_\_\_\_ 59 dh  
ORANGE BLOSSOM  
Lebanese flan with orange blossom and pistachios.

MOUHALABIEH WITH RED FRUITS \_\_\_\_\_ 69 dh  
Delicate oriental cream with orange blossom, topped  
with a red fruit coulis and fresh berries.

FRESH SEASONAL FRUIT SALAD \_\_\_\_\_ 49 dh  
A colorful and refreshing mix of the day's fruits.

ROBS PERDU \_\_\_\_\_ 65 dh  
Oriental French Toast with Caramel & Raz el Hanout  
Golden toast with house-made caramel and desert  
spices.  
optional: ice cream \_\_\_\_\_ 79 dh

THIN APPLE TART \_\_\_\_\_ 59 dh  
WITH VANILLA ICE CREAM



### Gourmandises and Classics

MOROCCAN PASTRY ASSORTMENT (x4) \_\_\_\_\_ 40 dh  
Chef's selection of 4 different Moroccan treats  
extra gazelle horn \_\_\_\_\_ 10 dh

MOROCCAN GOURMET COFFEE OR TEA \_\_\_\_\_ 55 dh  
3 mini pastries handpicked by our pastry chef  
extra gazelle horn \_\_\_\_\_ 10 dh

AFFOGATO AL CAFFE \_\_\_\_\_ 59 dh  
Espresso poured over a scoop of vanilla ice cream

### Crêpes

#### THE ESSENTIALS

Sugar \_\_\_\_\_ 29dh  
Fresh lemon & sugar \_\_\_\_\_ 33dh  
Jam or honey \_\_\_\_\_ 33dh  
Hot chocolate \_\_\_\_\_ 39dh  
Nutella \_\_\_\_\_ 45dh  
Amlou \_\_\_\_\_ 45dh  
(nutella berbère aux amandes torréfiées)

#### GOURMANDES

BANANA CHOCO \_\_\_\_\_ 49 dh

BANANA NUTELLA \_\_\_\_\_ 55 dh

CHOCO VANILLA \_\_\_\_\_ 65 dh  
Banana, vanilla ice cream, hot chocolate &  
whipped cream

RED FRUITS \_\_\_\_\_ 59 dh  
Raspberries, chocolate & whipped cream

BOUNTY \_\_\_\_\_ 69 dh  
Coconut milk ice cream, hot chocolate &  
whipped cream

# Our Signature Creations

Crafted by MFF (Marrakech Fine Food),  
these pastries blend French classics, modern inspirations,  
and artisanal precision  
with a rigorous selection of premium ingredients.

**PRALINE DELIGHT** \_\_\_\_\_ 30dh  
Hazelnut biscuit, crunchy praline, milk chocolate ganache, light whipped cream

**OPÉRA** \_\_\_\_\_ 30dh  
Joconde sponge, dark chocolate ganache, coffee cream, glossy glaze

**MACARONNADE** \_\_\_\_\_ 35dh  
Macaron shells, whipped ganache, red fruits or chocolate

**PARIS-BREST** \_\_\_\_\_ 35dh  
Choux pastry, praline mousseline cream, hazelnut pieces

**CLASSIC RED VELVET** \_\_\_\_\_ 35dh  
Red velvet sponge, cream cheese frosting, vanilla

**TROPICAL** \_\_\_\_\_ 35dh  
Soft sponge, exotic fruit mousse, mango or passionfruit insert

**CHOCOLATE ÉCLAIR** \_\_\_\_\_ 30dh

**MILLEFEUILLE** \_\_\_\_\_ 35dh  
All-butter puff pastry, vanilla custard cream

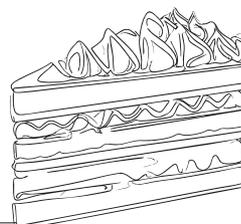
**CAPPUCCICAKE** \_\_\_\_\_ 35dh  
Biscuit base, coffee or chocolate cream, glaze or creamy topping

**DARK DESIRE** \_\_\_\_\_ 35dh  
Soft chocolate sponge, dark chocolate mousse, molten center

**PRALINE MILLEFEUILLE** \_\_\_\_\_ 39dh  
Puff pastry, hazelnut praline, diplomat or mousseline cream

**LEMON MERINGUE TART** \_\_\_\_\_ 30dh  
Shortcrust pastry, lemon cream, Italian meringue

**ROSE HEART** \_\_\_\_\_ 35dh  
Soft biscuit, light rose mousse, raspberry heart



MFF reinvents flavors with sincerity.  
Fresh ingredients, artisanal know-how,  
and a constant desire to elevate the  
essentials.

Here, tradition inspires, and quality prevails...

## Afternoon Gourmands

*Afternoons, 4 to 6:30 PM*

One MFF pastry  
or a selection  
of Moroccan pastries  
+ one hot drink,  
(Marrakech coffee or mint tea)

for 59 dh

# Toubkal Ice Creams

## Ice Cream Sundaes

100% natural, free from colorants and artificial flavors, handcrafted by Morgan Lechatellier, a passionate master ice cream maker.

### 3-Scoop Cups \_\_\_\_\_ 45 dh

your choice of flavors

#### CLASSIC FLAVORS:

Vanilla  
Milk Chocolate  
Strawberry  
Intense Dark Chocolate  
Pistachio  
Yogurt  
Stracciatella  
Coconut  
Bubble Gum  
Oreo  
Salted Butter Caramel  
Mango  
Raspberry  
Passion Fruit  
Hazelnut

#### MOROCCAN FLAVORS:

Gazelle Horn  
Chebakia  
Amlou  
Orange Blossom  
Nouss-Nouss Coffee  
Dried Fig  
Beldi Almondldi



### Frozen Creations

#### CLASSIC SUNDAES \_\_\_\_\_ 65 dh

##### Chocolat Liégeois

Dark chocolate sorbet, hot chocolate sauce, whipped cream

##### Dame Blanche

Vanilla ice cream, hot chocolate sauce, whipped cream

##### Café Liégeois

Nouss-Nouss ice cream, shot of espresso, whipped cream

#### MAMA SUNDAES \_\_\_\_\_ 75 dh

##### Mama Gazelle

Glace Corne de gazelle, Glace Amandes beldi, Brisures de chebakia, Amlou, Chantilly

##### MAMA YAOURT MELBA

Raspberry sorbet, yogurt ice cream, fresh raspberries, red fruit coulis, whipped cream

##### Mama Bounty

Coconut milk ice cream, hot chocolate sauce, grated coconut, whipped cream

##### Mama Nutella

Vanilla and hazelnut ice cream, Nutella, roasted hazelnuts, whipped cream

##### Mama caramel

Salted caramel ice cream, vanilla ice cream, caramel coulis, whipped cream

##### Mama TuttiFrutti

Mango sorbet, raspberry sorbet, seasonal fruits, red fruit coulis, whipped cream

##### Mama Split

Chocolate, vanilla & strawberry ice cream, banana, hot chocolate sauce, whipped cream

## Frosty Afternoons

Afternoons, 4 to 6:30 PM

BUY  
one signature ice cream

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Get one house cocktail  
FREE

# Barista Menu and Hot Drinks

## Signature Novelties

MATCHA LATTE _____	55 dh
Whisked organic Keiken matcha (plant-based milk available upon request)	
ICED HAZELNUT MATCHA _____	60 dh
CHAI LATTE _____	55 dh
Tchaba black tea with spice blend, steamed milk	
GOLDEN MILK _____	50 dh
(Curcuma Latte) Turmeric, ginger, honey – caffeine-free –	

## Coffee, Marrakech coffee co.

ESPRESSO _____	22 dh
DOUBLE ESPRESSO _____	39 dh
AMÉRICAIN (Long coffee) _____	25 dh
MAROQUINO (Espresso with milk) _____	28 dh
NOSS-NOSS (Half milk / Half coffee) _____	28 dh
CAFÉ CRÈME _____	28 dh
CAFÉ SÉPARÉ _____	28 dh
CAPPUCCINO _____	35 dh

## Chocolats and Gourmet Lattes

extra whipped cream +8dh

HOT CHOCOLATE _____	30 dh
VIENNESE CHOCOLATE (whipped cream) _____	35 dh
LATTE MACCHIATO _____	35 dh
Blend of espresso and smooth steamed milk	
FLAVORED LATTE MACCHIATO _____	39 dh
Vanilla, hazelnut, caramel or cinnamon	
FLAVORED LATTE _____	35 dh
Steamed milk infused with:	
Vanilla, hazelnut, caramel or cinnamon	
VIENNESE COFFEE (whipped cream) _____	30 dh
FLAVORED CAPPUCCINO _____	35 dh
Vanilla, hazelnut, caramel or cinnamon	

## Frappés and Iced Coffees

extra whipped cream +8dh

MAMA ICED COFFEE _____	39 dh
Condensed milk, chocolate drizzle	
FRAPPUCCINO _____	39 dh
Signature blend of espresso and iced milk Flavors: vanilla, hazelnut, caramel or cinnamon	
ICED MATCHA _____	59 dh

## Teas and Herbals

FRESH MINT TEA _____	25 dh
OUR TCHABA TEAS _____	35 dh

### GREEN TEA

SENCHA ZEN
NIBANCHA ASAMUSHI. Japanese green tea
JASMINE HAZE, Green tea, jasmine flowers
FRUIT PASSION Green tea, mango pieces, safflower, cornflower
MOROCCAN NIGHT, Mint, green tea, black tea
ARABESQUE SPICE, tGreen tea, ginger, lemongrass, natural flavo

### BLACK TEA

ROYAL BREAKFAST
EARL GREY FLORA
MARRAKECH, Black tea, orange peel, natural flavor
MASALA CHAI, Black tea, cinnamon, ginger, black pepper, cardamom, star anise, clove, natural flavor

### OOLONG TEA

ORIENTAL PRINCESS, Oolong tea, licorice, orange blossom, natural flavor
MYSTERIOUS MEDINA, Oolong tea blend, star anise, coriander seeds

### WHITE TEA

ROSA, White tea, green tea, rose petals, natural flavor
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### WELLNESS INFUSIONS

TCHABA MINT, Peppermint	29 dh
HAPPY FOREST, Hibiscus, blackcurrant, rosehip, apple pieces, elderberries, strawberry leaves, raspberry pieces, natural flavor	
CHAMOMILE BREEZE, Lemongrass, chamomile, rosehip, orange zest, lemon myrtle, peppermint, hibiscus, orange blossom, natural flavor	
VERBINA MINT, Lemon verbena, mint	

## Extras

WHIPPED CREAM _____	8 dh
FLAVOURED SYRUPS _____	8 dh
(caramel, hazelnut, vanilla or cinnamon)	
PLANT MILK (almond / oat) _____	15 dh

# Mama's Fresh Specialties

## Homemade Lemonades

**LEMONADE** \_\_\_\_\_ 45 dh  
Fresh lemon juice, yellow lemons, mint, cane sugar, mineral water

**RASPBERRY LEMONADE** \_\_\_\_\_ 49 dh  
Fresh lemon juice, yellow lemons, mint, fresh raspberry purée, cane sugar, mineral water

**GINGER LEMONADE** \_\_\_\_\_ 45 dh  
Fresh lemon juice, yellow lemons, fresh ginger, mint, cane sugar, mineral water

**Iced tea** \_\_\_\_\_ 39 dh  
(TCHABA teas, steeped fresh on demand)

**HAPPY FOREST**  
Hibiscus, blackcurrant, rosehip, apple pieces, elderberries, strawberry leaves, raspberry pieces, natural flavor

**LEMONADA**  
Green tea, lemongrass, lemon zest, natural flavor.  
Berry Twist: Hibiscus, rosehip, blackcurrant, blueberries, strawberry leaves, beetroot, sweet mulberry leaves, natural flavor.

**MOJITO ICE TEA**  
Mint, peppermint, hibiscus, lemon zest, licorice, lemon myrtle, sweet blackberry leaves, lemon juice granules, natural flavor.

**PINA COLADA**  
Lemongrass, pineapple pieces, coconut, licorice, mate, sweet mulberry leaves, natural flavor.

## Mama Cocktails \_\_\_\_\_ 65 dh

**PIÑA COLADA**  
Pineapple juice, fresh pineapple, coconut milk, cane sugar

**VIRGIN MOJITO**  
Sparkling water, mint, lime, cane sugar

**PINK MOJITO**  
Sparkling water, mint, lime, red berry coulis

**PASSION MOJITO**  
Sparkling water, mint, lime, passion fruit coulis

## Frozen Daiquiris \_\_\_\_\_ 69 dh

**RASPBERRY DAIQUIRI**  
Raspberry sorbet, lime juice, cane sugar

**LEMON GINGER DAIQUIRI**  
Lemon-ginger sorbet, fresh ginger, lime juice, cane sugar

**PASSION DAIQUIRI**  
Passion fruit sorbet, mango, lime juice, cane sugar

## Detox & Wellness Juices \_\_\_\_\_ 49 dh

**VITALITY**  
Grapefruit, carrot, lemon & ginger  
*Rich in vitamins C and A and antioxidants — perfect to boost vitality*

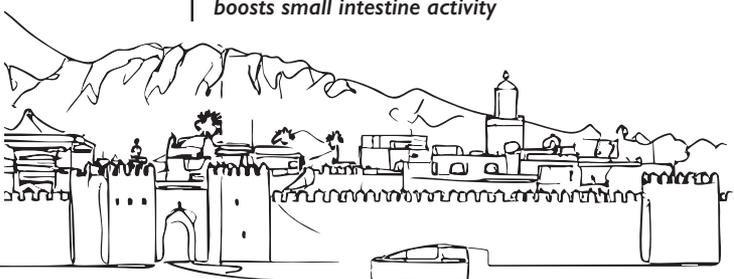
**SLIM NAANAA**  
Cucumber, apple, parsley, ginger, mint, lemon  
*Ideal to cleanse the intestines and enhance digestion to burn more fat*

**PURE DÉTOX**  
Pineapple, orange, grapefruit, ras el hanout  
*Rich in vitamins A and C, it stimulates digestion and boosts small intestine activity*

**Sky Bar**

**HAPPY HOUR**  
from 6PM to 8PM  
**1 FREE meze**  
with the purchase of  
a **Signature Cocktail**  
or a **Frozen Daiquiri**

available only on the rooftop



# Chilled Drinks from the Atlas

## Vitality Shots “Maison Amaury”

To be enjoyed solo or as a 3-shot ritual

I SHOT \_\_\_\_\_ 20 dh

TRILOGIE OF 3 SHOTS \_\_\_\_\_ 50 dh

100% natural boost made from fresh-pressed  
lemon & infused honeys from Maison Amaury

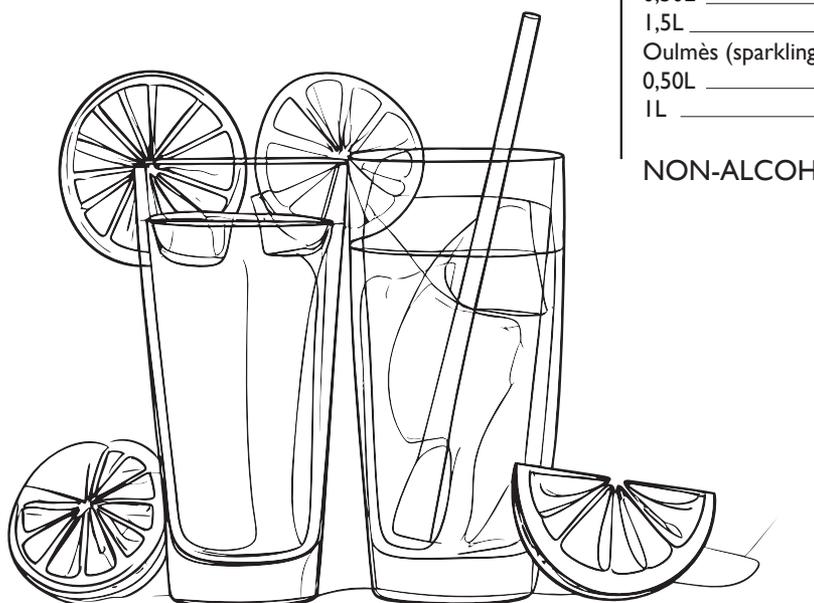
**TURMERIC & HONEY** Anti-inflammatory and  
warming

**GUARANA & HONEY**  
Natural energy & instant boost

**GINGER & LEMON**  
Powerful digestive & stimulant  
With Spirulina & Honey – rich in iron and minerals

## Milkshakes \_\_\_\_\_ 55 dh

Vanilla, Strawberry, Chocolate, and all other flavors  
from the artisanal ice cream « Oriental Legend »



## The Juice Bar

### FRESHLY PRESSED JUICES:

Orange \_\_\_\_\_ 25 dh

Lemon \_\_\_\_\_ 39 dh

### JUICES WITH ORANGE OR MILK BASE (your choice):

Strawberry \_\_\_\_\_ 45 dh

Banana \_\_\_\_\_ 40 dh

Mango \_\_\_\_\_ 45 dh

Avocado \_\_\_\_\_ 45 dh

Avocado with nuts \_\_\_\_\_ 59 dh

Apple \_\_\_\_\_ 35 dh

Seasonal fruit mix \_\_\_\_\_ 55 dh

## Soft Drinks, Mineral Waters & Non-Alcoholic Beers

### SOFT DRINKS

Coca-Cola Zero, Sprite \_\_\_\_\_ 25 dh

Schweppes, Lemon Schweppes \_\_\_\_\_ 25 dh

Hawai \_\_\_\_\_ 25 dh

### MINERAL WATERS

Sidi Ali (still water)

0,50L \_\_\_\_\_ 15 dh

1,5L \_\_\_\_\_ 30 dh

Oulmès (sparkling water)

0,50L \_\_\_\_\_ 18 dh

1L \_\_\_\_\_ 30 dh

NON-ALCOHOLIC BEERS \_\_\_\_\_ 49 dh