THE MELLAH

MARRAKECH

New Year's Eve 2026.

ROOFTOP · 31 DECEMBER

AMUSE-BOUCHE

Mini crab pastilla

Sweet harissa, Moroccan ratatouille

STARTERS

Seared foie gras

Chebakia crisp, bitter orange and fig chutney, ras el hanout

Saffron ravioli

Ricotta and feta, caramelised fig, preserved lemon, toasted almonds

INTERMÈDE

Bergamot & verbena granité

MAIN

Monkfish tanjia

Caramelised baby carrots, preserved lemon, herb salsa

or

Confit lamb shank

Barania-style fried aubergine, truffle purée

DESSERT

Moroccan apple pie

Jawhara pastry, caramelised apple, orange-blossom almond-milk ice cream

TO FINISH

Mint tea, poured high

Moroccan pastries alongside, and the pot left on the table

THE EVENING

Gnaoua fusion, then an Andalusian ensemble. Midnight on the rooftop.

Vegetarian menu on request.

Please tell us about any allergies or dietary requirements.