



Born in the Atlas Mountains, our leopard is an eternal traveler.
From the Mediterranean to the Orient, he has roamed the world in search of unforgettable
flavors.

Today, he opens his travel journal for you. Each dish is a stopover – a discovery he wishes
to share, here, in his Marrakech home.

Let yourself be guided!

MEZZE & TAPAS

VEGETARIAN MEZZE & TAPAS

Spring Rolls With crispy fried vegetables, sweet and sour sauce	130
Vine Leaves Stuffed with Risotto Filled with creamy risotto and tangy sumac	130
Avocado Hummus Homemade hummus enriched with avocado and preserved lemon. Served with warm pita bread	140
Homemade Fries with Truffle Sauce Fresh potatoes, infused with truffle aroma	120
Mediterranean Gyoza Japanese dumplings revisited with confit chicken and fresh ginger	140
Festive Truffle Croquettes Golden crispy spheres with black truffle and parmesan	150

SEA TAPAS

Pil-Pil Prawns Whole peeled prawns with olive oil, garlic, and chili. Served sizzling in their pan	120
Hake Meatballs Marrakchi Style Hake meatballs simmered in a tomato sauce with pepper and fresh coriander	140
Fried Calamari Crispy calamari with tartar sauce	140
Galician Octopus Tender Galician-style octopus served with fondant potatoes topped with smoked paprika	145
6 Fresh Oysters from Dakhla Natural oysters served on ice	150
Artisanal Smoked Salmon & Blinis Homemade smoked salmon, served with blinis and dill cream	160
Crispy Fan Seafood cigar, kofta briouate, Philadelphia & truffle, confit lemon chicken	170
6 Gratinated Oysters from Dakhla Gratinated with smoked salmon, Paris mushrooms, and parmesan	200

ARTISANAL PIZZETTES

Truffled Pizzette with Shaved Parmesan	185
Salmon Pizzette with Fresh Cheese	190
Beef Carpaccio Pizzette with Truffle Parmesan Sauce	195

OUR STARTERS

Caesar Salad with Farm Chicken 150 Farm chicken, romaine lettuce, signature Caesar dressing, shaved parmesan	Burrata & Candied Tomato Salad 190 Creamy burrata, candied tomato pieces, and Leopard homemade pesto
Sweet & Savory Chicken Pastilla 150 Free-range chicken pastilla with cinnamon and almonds	Fish Soup Bouillabaisse Style 190 White fish soup with mussels, prawns, clams, served with homemade rouille and croutons
Warm Goat Cheese & Honey Salad 180 Grilled goat cheese with eucalyptus honey on mesclun and walnuts	Beef Carpaccio with Truffle & Parmesan 210 Thin slices of beef with old-fashioned mustard, 24-month aged parmesan shavings
6 Moroccan Seasonal Salads (2 persons) 180 Refined selection of Moroccan seasonal salads	

FISH & SEAFOOD

Seafood Paella / per person 250 Saffron rice with fresh seafood (mussels, clams, prawns, calamari) Preparation time: 45 minutes	
Asian Wok Prawns with Thai Basil 210 Royal prawns, crispy vegetables, sweet and sour Thai basil sauce	
Maple & Ginger Glazed Salmon 280 Salmon fillet glazed with maple syrup, fresh ginger, soy, and sesame crust	
Grilled or Meunière Sole 290 Fresh sole, prepared meunière-style with brown butter or grilled with Provençal herbs	
Grilled Lobster with Linguine in Bisque Sauce 420 Grilled lobster served on a bed of linguine with refined bisque	

All our breads are homemade

Prices in Moroccan dirhams (MAD) • Service and VAT included

CHEF'S MEATS

Grilled Ribeye with Thyme (250g) 290
Tender beef ribeye grilled to perfection, perfumed with fresh thyme, served with side and sauce of choice

Crying Tiger 290
Flank steak marinated in Asian spices, grilled, served with Thai sesame rice

Beef Tenderloin (200g) & Sauce of Choice 300
Served with side and sauce of choice (mushroom sauce, relish sauce, or pepper sauce)

ORIENTAL & MOROCCAN DISHES

Authentic Halabi Kebab, Wood-Flamed 200
Tender minced lamb with herbs, pistachio treasure served with aubergine and tomato medley

Greek Chicken Taouk, Wood-Grilled 200
Chicken cubes marinated 24h (yogurt, lemon, garlic, spices), wood-grilled, creamy sauce, and fragrant basmati rice

Tanjia Jemaa el-Fna Style 300
Traditional Marrakech preparation - slow-cooked beef with spices in a clay jar, served with Moroccan beans

Chicken Tajine Mhammer 240
Preserved lemon and meslalla olives

Royal Couscous 300
Couscous de semoule fine, bouillon riche, assortiment de viandes (agneau, poulet, merguez), et légumes de saison

Kharouf mehchi 350
Lamb shank confit 5 hours with mild spices, basmati rice, pistachios, and almonds

SUPER PASTA

Linguine with Salmon & Lemon Cream 250
Fresh linguine, smoked salmon, light cream with lime and dill

Rigatoni with Truffle & Paris Mushrooms 240
Rigatoni pasta, creamy sauce with black truffle and forest mushrooms

Leopard Seafood Risotto 260
Carnaroli risotto, lobster bisque, fresh seafood, perfectly creamy

All our breads are homemade

Prices in Moroccan dirhams (MAD) • Service and VAT included

SUPER VEGGIE

Asian Wok of Vegetables & Thai Basil	185
Crispy stir-fried vegetables with intense Thai basil aroma and savory miso sauce	
Roasted Cauliflower with Sweet Spices & Tzatziki	190
Cauliflower braised with Cajun spices, served with fresh creamy tzatziki sauce	
Berber Tajine	210
Colorful mix of seasonal vegetables slowly cooked in a fragrant tagine with traditional spices	

OUR SIDES

Fragrant Basmati Rice	45
Sautéed Vegetables "Harvest of the Day"	45
Homemade "Golden" Fries	45
Truffle Velvet Mashed Potatoes	60
Classic Mashed Potatoes	45
Crispy Sucrine Salad	45

OUR SAUCES

Madagascar Green Pepper Sauce	35
Parisienne Sauce	35
Forest Mushroom Sauce with Wild Porcini	40

HOMEMADE DESSERTS

Pavlova with Red Fruits, Whipped Cream & Raspberry Ice Cream	110
Molten Chocolate Cake & Vanilla Ice Cream	110
Pistachio Crème Brûlée from Iran – The Secret of Persia	115
Leopard’s Signature Tiramisu	120
Profiteroles with Vanilla Ice Cream, Chocolate Sauce & Roasted Hazelnuts	120
Leopard’s Cipriani & Lemon Meringue Tart	120
Homemade Pistachio & Fresh Raspberry Mille-Feuille	120
Homemade Kunafa – The Leopard Secret	130
Seasonal Fresh Fruit Plate	120

NOS GLACES ARTISANALES

3 scoops of your choice	80
Vanilla / Pistachio / Raspberry / Chocolate	

SPECIAL BIRTHDAY OFFERS

Birthday Cake

(Homemade cake prepared by our chef – choice of:)

- Lemon Meringue Cipriani
- Valrhona Chocolate Ganache
- Red Fruit Gourmet Pavlova

Customized with your name and candles

Starting from 5 people

120 MAD / person

SPECIAL SHOW

Festive entertainment with dancing waiters, music, and a personalized banner

400dhs

To organize your celebration, please inform our staff or the reservation service.



COCKTAILS NON-ALCOHOLIC

Virgin Mojito	100
Classic / Passion / Red Fruit	
Virgin Colada	100
Pineapple juice, coconut purée, coconut syrup	
Picasso (virgin)	120
Yuzu purée, passion fruit purée, pineapple juice, fresh mint, jasmine syrup	
Freshly Drink (virgin)	120
Mango, orange juice, raspberry, basil	
Medina (virgin)	120
Lemon, ginger, apple juice, ginger ale, cinnamon syrup	
Rouge Crush (virgin)	120
Strawberry purée, raspberry purée, cranberry juice, rose syrup	

SIGNATURE COCKTAILS

Smooky See Smoky Do	130
Smoky cinnamon whiskey, angostura bitter, lemon juice, orange juice, homemade saffron syrup	
Lady Killer	130
Cherry-infused gin, pineapple purée, passion fruit purée, homemade geranium syrup	
Leopard Star Martini	130
Vodka, passion fruit purée, vanilla liqueur, passion fruit cream, vanilla	
White Angel	130
Tequila, passion fruit purée, amaretto, lemon juice	
Leopard Spritz	130
Campari infused with dried apricot, yuzu purée, peach purée, fresh basil, prosecco	
Parc des Princes	130
Gin, kiwi, cucumber, lemon juice, elderflower syrup	
Vixen	130
Vodka, raspberry liqueur, lychee purée, rose syrup, champagne	
Midnight Sun	130
Whiskey, yuzu purée, jasmine syrup, lemon juice, red vermouth	
Golden Sage	130
Vodka, ginger, sage, lemon juice, ginger ale, cinnamon syrup	

COCKTAILS ALCOHOLIC

Porn Star	130
Cosmopolitan	120
Margarita	120
Blue Lagoon	120
Sex on the Beach	120
Aperol Spritz	120
Espresso Martini	120
Negroni	120
Leopard	120
Bloody Mary	120

APERITIFS

Bailey's	80
Martini bianco / rosato / rosso	80
Ricard Berger Jaune	80
Martini Bitter	80
Porto Offley red / white	80
Get 27	80
Fernet Branca	80
Caffè Borghetti	80

BEERS

San Miguel 25cl	50
Heineken 25cl	55
Budweiser 20.7cl	50
Mahou 25cl	50
Casablanca 33cl	60
San Miguel Fresca 33cl	60
Budweiser 33cl	70
Leffe Blonde / Brune	80
Smirnoff Ice	80
San Miguel non-alcoholic 25cl	45
Corona 33cl	70
Spécial Gold	40

MOROCCAN WINES

Red Wines

Médailon	400
S de Siroua	410
Aït Souala	420
CB Signature	500
La Tour Roselane AOC Coteaux de l'Atlas	500
CB Initiales	600
Azayi	700
Tandem	750
Château Roselane AOC Coteaux de l'Atlas	750
Glass of Moroccan Terroir Wine Aït Souala	80

White Wines

Médailon	400
S de Siroua	410
Aït Souala	420
CB Signature	500
La Tour Roselane AOC Coteaux de l'Atlas	500
CB Initiales	600
Château Roselane AOC Coteaux de l'Atlas	750
Glass of Moroccan Terroir Wine Le Petit Clos	80

Rosé & Grey Wines

Médailon Rosé	400
S de Siroua Rosé	375
Aït Souala Gris	380
Tandem Rosé	600
Glass only Médailon	80

INTERNATIONAL WINES

Red Wines

Château Côtes du Gros Caillou – Saint-Émilion, Bordeaux	600
Chianti Donna Lorenza – Toscane, Italie	400
Château Lalande-Borie – Saint-Julien, Bordeaux	1350
Roda I Bodegas Roda Reserva – Rioja, Espagne	2000
Château Gloria – Saint-Julien, Bordeaux	2300
Châteauneuf-du-Pape de Beaucastel Perrin – Vallée du Rhône	3240
La Vieille Ferme Perrin – Vallée du Rhône Sud	340
Brouilly Les Jarrons – Beaujolais, France	680
Marqués de Cáceres – Rioja, Espagne	370
Conde de San Cristóbal – Ribera del Duero, Espagne	750
Pinot Noir Antonin Rodet – Bourgogne, France	600
Sela Bodegas Roda – Rioja, Espagne	770
Château Lafitte – Côtes de Bordeaux	800
Mouton Cadet Baron P. Rothschild – Bordeaux	470
Blason d'Issan – Margaux, Bordeaux	1500
Château de Ferrand – Bordeaux	1900
Héritage de Chasse-Spleen – Haut-Médoc, Bordeaux	3000

White Wines

Chardonnay Antonin rodet- bourgogne	550
Marqués de Cáceres – Rioja, Espagne	350
Pouilly fuissé marie Antoinette- bourgogne	1050
Sancerre cellier des marnes dezat- vallée de la loire	660
Chablis Gérard Tremblay- bourgogne	650
Albariño pazo son Mauro- rias baixas	600
La Vieille Ferme Perrin – Vallée du Rhône Sud	350
Chablis 1er cru fourchaume- bourgogne	1100

Rosé & Grey Wines

Mateus – Portugal	370
Château Minuty Cuvée Or Rosé – Côtes de Provence	900
Manon Ravoire – Côtes de Provence	420
Marqués de Cáceres – Rioja	360
M de Minuty – Côtes de Provence	630
Pétale de Rose – Côtes de Provence	630

CHAMPAGNES

Laurent Perrier Brut 75cl	1800
Laurent Perrier Rosé 75cl	3500
Laurent Perrier Blanc de Blancs 75cl	4000
Ruinart Blanc de Blancs	3850
Dom Pérignon Brut 75cl	8000
Dom Pérignon Rosé 75cl	12000
Laurent Perrier BB	600

WHISKY

	G	B
Tullamore Dew Irish Whisky	100	1500
Jack Daniel's 75cl	100	1500
Jack Daniel's 75cl Honey / Fire / Apple	100	1500
Woodford Reserve Bourbon	105	1550
Grant's 12 Years	100	1600
Glenfiddich 12 Years	120	1650
JW Black Label	120	1750
Gentleman Jack	110	1650
Double Black Label	140	2100
Jack Daniel's 75cl Single Barrel	140	2000
Glenfiddich 15 Years	160	2250
Dimple	155	2350
Old Parr	150	2300
JW Gold Label	170	2500
Glenfiddich 18 Years	250	3500
Glenfiddich 21 Years	380	5280
JW Blue Label	700	8800
Chivas 12 Years	120	1600
Chivas 18 Years	190	2000

TEQUILA

	G	B
Camino Real	100	
Patron Silver 70cl	150	2100
Azul Reposado 70cl	660	9200
Patron Añejo 70cl	220	3000
Azul Plata 70cl	430	5800
Patron Reposado 70cl	180	2500

VODKA

	G	B
Tito's Handmade	90	1350
Grey Goose	110	1650
Grey Goose Citron	110	1650
Grey Goose Magnum		3300
Beluga Gold Line		6500

GIN

	G	B
Bombay Sapphire	100	1350
Hendrick's	110	1500

COGNAC

	G	B
ABK6 VC 70cl	110	1600
ABK6 VSOP 70cl	145	1800
ABK6 XO 70cl	300	4350
Hennessy VSOP 70cl	200	2700
Hennessy XO 70cl	540	7300

RHUM

	G	B
Bacardi Carta Oro	85	1400
Bacardi Blanco	85	1200
Rhum	75	

DIGESTIFS

Massenez Poire Williams	80
Golden Eight	
Massenez Mirabelle	80
Massenez Framboise	80
Jägermeister	80
B52	80
Sambuca	80
Baileys Irish Cream	80
Grappa Sandro Bottega	80
Amaretto Disaronno	80

SOFT DRINKS

Sidi Ali 50cl	50
Oulmes 25cl	50
Sidi Ali 75cl	80
Soda	60
Pineapple Juice	80
Orange Juice	60
Lemon Juice	60
Red Bull	100
Oulmes 75cl	80
Ginger Ale	60

HOT BEVERAGES

Espresso	40
Americano	40
Mint Tea	50
Cappuccino	50
Relaxing Moments – Teas & Infusions	50

Thank you

A delicious glimpse of our dishes
in pictures – scan the QR code



Follow us on Instagram to discover
our latest news

