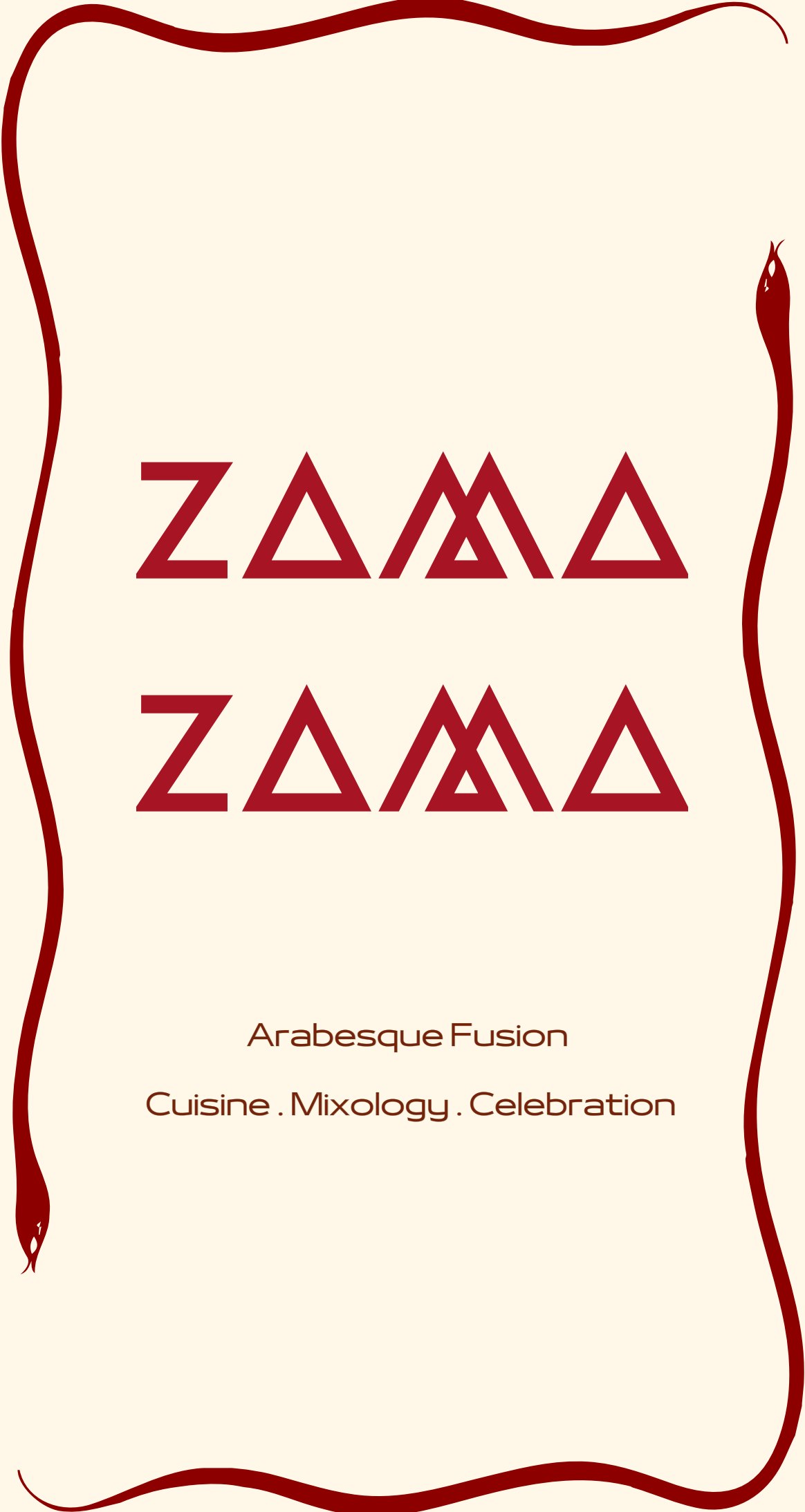




ZΔΛΔΔ

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Arabesque Fusion

Cuisine . Mixology . Celebration



BAROMÈTRE

C U I S I N E & M I X O L O G I E

MARRAKECH

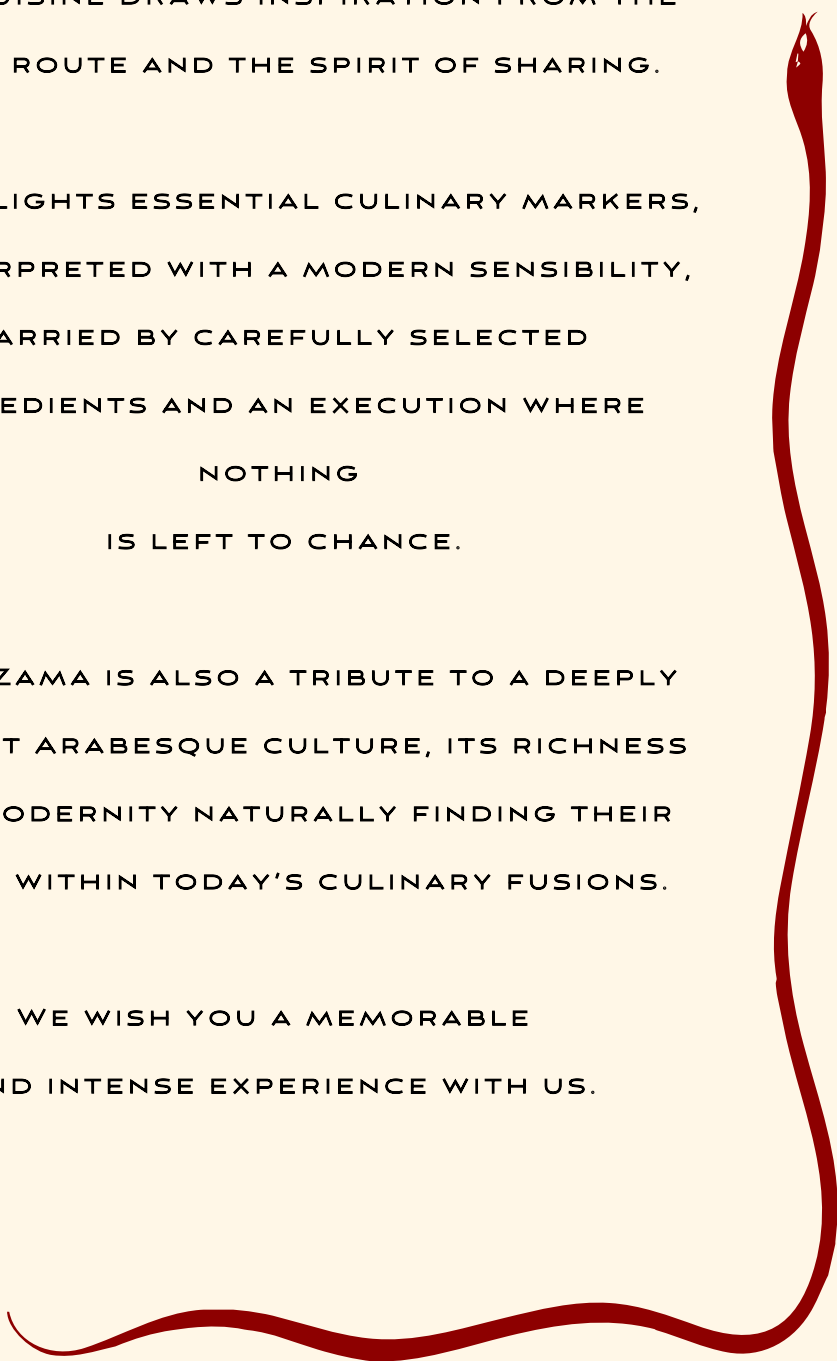
ZAMA ZAMA IS A CONTEMPORARY ARABESQUE
DINING EXPERIENCE WHERE CULTURES,
FLAVORS, AND THE ART OF CELEBRATION COME
TOGETHER THE WAY IT IS LIVED ACROSS THE
MAGHREB, THE LEVANT, AND THE MIDDLE
EAST.

FROM MARRAKECH TO BEIRUT,
OUR CUISINE DRAWS INSPIRATION FROM THE
SPICE ROUTE AND THE SPIRIT OF SHARING.

IT HIGHLIGHTS ESSENTIAL CULINARY MARKERS,
REINTERPRETED WITH A MODERN SENSIBILITY,
CARRIED BY CAREFULLY SELECTED
INGREDIENTS AND AN EXECUTION WHERE
NOTHING
IS LEFT TO CHANCE.

ZAMA ZAMA IS ALSO A TRIBUTE TO A DEEPLY
VIBRANT ARABESQUE CULTURE, ITS RICHNESS
AND MODERNITY NATURALLY FINDING THEIR
PLACE WITHIN TODAY'S CULINARY FUSIONS.

WE WISH YOU A MEMORABLE
AND INTENSE EXPERIENCE WITH US.



Les Entrées

Houmous Fatteh

LEBANESE & SYRIAN FUSION,
WITH CRISPY PITA SHARDS. 95



Tfaya Chèvre Chaud

WARM GOAT CHEESE
MOROCCAN CINNAMON ONION JAM. 120



Ceviche Barba

SEA BASS MARINATED IN BEETROOT
BERBER-STYLE CORIANDER MARINADE. 150



Burrata Beldi

TOMATO TARTARE, BLACK OLIVES & PESTO
PINE NUTS WITH POMEGRANATE MOLASSES. 170



Marrakesh-Beyrouth

SELECTION OF CONFIT TOMATO, BABA GHANOUJ,
FRESH TABBOULEH & PICKLED CARROTS. 110



Tanjia Marrakechia

SLOW-COOKED, CONFIT VEAL
SERVED CRISPY WITH SAFFRON SAUCE. 150

Salade Zamalek

ROASTED CHICKEN, MANGO & AVOCADO
CHERRY TOMATOES & CRUSHED PISTACHIOS. 130



Rivages d'Oman

SPIDER CRAB & SWEET PAPRIKA
ZAATAR & PRESERVED LEMON VINAIGRETTE 160



à partager

Daghmira Parmentier

MOROCCAN SLOW-COOKED CHICKEN
OVEN-ROASTED POTATO. 120

Briouates Thalata

CRISPY THREE MELTED CHEESES
WITH HERBED LABNEH CREAM. 95

Falafels Tarator

LEBANESE FALAFEL BITES, SILKY TAHINI CREAM. 115



Kefta Meshwya

GRILLED MINCED MEAT BARBECUE
GRILLED TOMATOES & ONIONS
SMOKED PEPPER VELOUTÉ. 140

Gambas de Carthage

HARISSA-SEARED PRAWNS
LEMON AND GARLIC BUTTER. 160



Cannelloni Tribal

HAND-ROLLED CHICKEN TRID
SAFFRON BROTH & QUAIL EGGS. 135



Poulpe Levantin

OCTOPUS & POTATO CROQUETTES
VIBRANT SWEET & SOUR SAUCE. 130



Shawarmas Mezze

GRILLED TORTILLAS WITH MECHOUI CHICKEN
TAHINI ZEST & PICKLED ONIONS. 130



Les Plats

Osso Bucco Mrozia

SEVEN-SPICE PULLED BEEF, TOASTED
ALMONDS, BONE MARROW & RICH REDUCED JUS

270



Tawouk

MARINATED & GRILLED CHICKEN, TOUM,
CRISPY PITA TUILES & CURRY-SPICED RICE.

260



Le Tigre qui Danse

BEEF FILLET IN THIN SLICES,
RAS EL HANOUT & GINGER UMAMI SAUCE,
NUTMEG-SCENTED GRATIN DAUPHINOIS.

290



Loup Bar Doré

SEA BASS IN TAGINE STYLE,
MELTED PEPPER TAKTOUKA,
FONDANT POTATO MEDALLIONS.

290



Agneau Samarkand

AMB CUTLETS, CAPER & BROWN BUTTER SAUCE
AROMATIC HERB GNOCCHIS

270

Perles du Maghreb

MHAMSSA WHEAT PEARLS RISOTTO-STYLE,
AGED PARMESAN AND SAFFRON CREAM, FRESH CLAMS

270



SIDES

FRESH MESCLUN SALAD, NUTMEG GRATIN DAUPHINOIS
FRAGRANT RICE, MASHED POTATOES. 55

TREE NUTS / SESAME / SEAFOOD / FISH / VEGAN OPTION



Les Desserts

Chocolate Fondant

SERVED WITH VANILLA & AMLOU ICE CREAMS

90



Jawhara

CRISPY ORANGE BLOSSOM & PISTACHIO PASTRY

80



Apple Pie

MIDELT APPLES, CINNAMON CARAMELISED

90

Ice Cream & Sorbets

CHOOSE FROM THE DAY'S SELECTION.

80

Liquid Sweets

130

PEAR & APPLE SALAD,
CITRUS & GINGER TEQUILA.

ALMOND CREAM PASTILLA-STYLE,
ORANGE BLOSSOM HONEY & GIN

ASK FOR OUR COCKTAILS & DIGESTIFS MENU





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