

LE DOUAR  
31.38'2 N - 7.59'59 O

# UN VOYAGE AUX RACINES DE LA CUISINE MAROCAINE IMAGINÉ

Par Nos Dadas



SCAN THIS QR CODE  
FOR THE MENU IN ENGLISH



امسح هذا الرمز  
للحصول على القائمة باللغة العربية

# POUR COMMENCER

## CHHIWATES FROIDES

30 DHS

FEGOUSS OU CUCUMBER B ZAATAR

EGGPLANT ZAALOUK MANSOURIA  
(Eggplant caviar with Moroccan spices)

TAKTOUKA  
(Pickled pepper salad)

BECCOULA  
(Traditional purslane dish)

POTIRON MAASLA  
(Candied pumpkin)

FOULE MANGOUBE  
(Marinated beans)

BIDA O BATATA  
(Eggs & potatoes)

SUCRINE À L'ORANGE ET À LA CANNELLE  
(Sucrine salad with orange & cinnamon)

CHLADA MARRAKCHIA  
(Tomato salad, peppers & small onions)

BETTERAVES B LIMOUN  
(Orange beetroots)

THON O LHROUR  
(Tuna with harissa)

CAROTTES M CHERMAL  
(Carrots drizzled with orange blossom and flavored with cinnamon)

QUINOA, SMOKED SARDINES & PEPPERS

## CHHIWATES CHAUDES

45 DHS

KEBDA MECHERMELA  
(Marinated chicken liver)

LENTILLES B KHALIAA  
(Lentils with dried beet meat)

BISSARA  
(Broad bean soup)

CERVELLE D'AGNEAU  
(Marinated lamb's brain)

HARICOTS FOUL GNAWA  
(Sub-Saharan small beans)

TAYB O HARI  
(Chickpeas cooked with cumin)

CHOIX DE 8 CHHIWATES (6 FROIDES ET 2 CHAUDES) ..... 1 9 0 D H S

CHOIX DE 12 CHHIWATES (8 FROIDES ET 4 CHAUDES) ..... 2 4 0 D H S

DOUAR BRIWATES SELECTION ..... 1 3 0 D H S

CHOURBA GLACÉE DE CAROTTES AUX AGRUMES  
ACCOMPAGNÉE D'UN SORBET À LA CANNELLE. .... 7 0 D H S  
(Gazpacho-style cold carrot and citrus soup with cinnamon, a typical summer dish from Marrakech)

JARDA, CHLADA DE LÉGUMES DE SAISON, JBEN AUX HERBES  
ACCOMPAGNÉE D'UN ŒUF MOLLET ET ARROSÉ D'UN FILET D'HUILE CITRONNÉE ..... 1 1 0 D H S  
DE TAMALALT, PETITE VILLE DE LA RÉGION DE MARRAKECH.  
(A "garden" of vegetables: avocados, tomatoes, cucumbers, hearts of sucrones, enhanced small onions & other seasonal vegetables. All accompanied by a traditional cheese with herbs)

TAGRA DE SARDINES À LA TÉTOUANAISE ..... 1 0 0 D H S  
(Sardine rolls marinated in chermoula presented on a mixed bed of spiced tomatoes, sundried tomatoes and fried capers)

# PLATS

## COUSCOUS OU KESCSU

### À BASE D'ORGE, DE BELBOULA OU DE BLÉ DUR

|                                                                                                 |             |
|-------------------------------------------------------------------------------------------------|-------------|
| KESCSU ROYAL D'AGNEAU MAASSAL TFAYA ET DATTES. ....                                             | 2 2 0 D H S |
| (Lamb couscous with candied onions)                                                             |             |
| KESCSU DOUKKALI AUX SEPT LÉGUMES DE VIANDE OU DE POULET. ....                                   | 1 8 0 D H S |
| (Couscous from the El Jadida region with vegetables & meat or chicken)                          |             |
| KESCSU D'ORGE DU DOUAR TIWARDIT. ....                                                           | 1 9 5 D H S |
| (Typical couscous from Douar Tiwardit, with barley and accompanied by vegetables from the farm) |             |

## FISH

|                                                                                             |             |
|---------------------------------------------------------------------------------------------|-------------|
| TAWA D'ENCORNETS FARCIS AUX PALOURDES<br>PERSILLÉES ACCOMPAGNÉ DE LÉGUMES DE LA FERME ..... | 2 0 0 D H S |
| (Stuffed squid with parsley clams and vegetables)                                           |             |
| TAGRA DE GROSSES CREVETTES, BERKOUKCH DE TOMATES<br>DU DOUAR AGOUJGAL .....                 | 2 0 0 D H S |
| (A Marrakech specialty made with large prawns and tomatoes)                                 |             |
| KADRA DE DAURADE AUX RAISINS SECS ET SAFRAN DE TALIWINES. ....                              | 2 0 0 D H S |
| (Fez specialty made with sea bream, raisins, onions and almonds)                            |             |
| LA PASTILLA AUX FRUITS DE MER SIGNATURE DU DOUAR .....                                      | 2 0 0 D H S |
| (Seafood pastilla, a signature dish)                                                        |             |
| HOUT MAEMER MESFIOUI .....                                                                  | 2 6 0 D H S |
| (Safi chermoula stuffed fish)                                                               |             |

## KANOUN

|                                                                                                                        |             |
|------------------------------------------------------------------------------------------------------------------------|-------------|
| BOULFAFE DE POULET MARINÉ, CUMIN ET FLEUR DE SEL DE MARIGHA .....                                                      | 1 6 0 D H S |
| (Chicken skewer wrapped in a thin slice of lamb fat)                                                                   |             |
| BOULFAFE COMME À L'AID EL KBIR .....                                                                                   | 1 9 0 D H S |
| (Traditional recipe served during the sheep festival: lamb liver wrapped in a thin slice of lamb fat)                  |             |
| CHOUWAYA RAHMANIA, TOMATES, OIGNONS AUX GRAINS<br>DE CUMIN DE SIDI MOKHTAR, DOUAR SITUÉ SUR LA ROUTE D'ESSAOUIRA ..... | 2 1 0 D H S |
| (Meat «Mixed grill» served with tomatoes, onions with cumin seeds)                                                     |             |
| POULET SAFRANÉ ET MARINÉ À LA CHERMOULA .....                                                                          | 1 8 0 D H S |
| (Saffron chicken marinated in chermoula)                                                                               |             |
| QOTBANE DE BOEUF FAÇON DOUAR. ....                                                                                     | 1 9 0 D H S |
| (Beef skewers marinated in spices)                                                                                     |             |

# PLATS

## VIANDES

SEFFA MADFOUNA AU COQUELET ..... 1 8 0 D H S  
ACCOMPAGNÉ DE RAISINS ET PARFUMÉ À LA CANELLE  
(Cockerel, raisins and cinnamon served with angel hair pasta)

BERRANIA DE COQUELET AUX AUBERGINES ..... 1 8 0 D H S  
(A specialty with cockerel and aubergines)

POULET M'ASSAL AUX PRUNEAUX ET ANANAS ..... 1 9 0 D H S  
(Chicken with prunes and pineapple)

MFOUAR D'AGNEAU ACCOMPAGNÉ DE POMMES DE TERRE ET PETITS OIGNONS ..... 2 4 0 D H S  
(Steamed lamb with potatoes and small onions)

TANGIA MARRAKCHIA DE JARRET DE VEAU ..... 2 2 0 D H S  
LOUBYA AU CITRON CONFIT  
(Tangia with veal shank, loubya with candied lemon, served with white beans)

TAGINE AGHMATI AUX LÉGUMES DU DOUAR ACCOMPAGNÉ DE CITRON ET D'OLIVES ..... 1 3 0 D H S  
(Vegetable tagine with lemon and olive)

POULET MADRMAR ESSOUIRI ..... 1 8 0 D H S  
(Marinated chicken in a fine egg preparation)

THE PASTILLA ROYALE WITH PIGEON ..... 2 2 0 D H S

LE TRADITIONEL MAKFOUL D'AGNEAU AU CHOU ACCOMPAGNÉ DE TOMATE ET D'OIGNONS PARFUMÉ  
A LA CANELLE ..... 1 9 0 D H S  
(Lamb with cabbage served with tomatoes, onions and cinnamon)

TRIDE OU RFISSA ..... 1 8 0 D H S  
(Traditional dish made of thin crepes served with a savory or sweet broth.)

MKILA / KEFTA BID O MATICHA ..... 1 7 0 D H S  
(Traditional tagine of beef meatballs with eggs and tomato.)

MECHOUI D'ÉPAULE D'AGNEAU EN CROUTE DE FOIN ..... 5 2 0 D H S  
(Roast shoulder of lamb with a hay crust, for 2 persons)



# DESSERTS

|                                                                                                                                                                  |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| TRADITIONNELLE CHEKHCHOUKHA MARRAKCHIA AU LAIT<br>ET À LA FLEUR D'ORANGER .....                                                                                  | 70 DHS |
| (Traditional Marrakchi chekhchoukha with milk and orange blossom)                                                                                                |        |
| PASTILLA AUX POMMES SERVIE AVEC UNE BOULE DE GLACE<br>AU MIEL ET À LA FLEUR DE SEL .....                                                                         | 80 DHS |
| (Apple pastilla served with honey & «fleur de sel» ice cream)                                                                                                    |        |
| CHLADA D'ORANGE ACCOMPAGNÉE D'UN SORBET .....                                                                                                                    | 70 DHS |
| À LA MANDARINE ET AU SAFRAN<br>(Orange chlada accompanied by tangerine and saffron sorbet)                                                                       |        |
| TAGRA AUX FRUITS DU DOUAR TANSGHART ACCOMPAGNÉ D'UNE GLACE AUX ÉPICES.....                                                                                       | 70 DHS |
| (Fruits tagra accompanied by spiced ice cream)                                                                                                                   |        |
| BERKOUKCH, PERLES DE DATTES ET AMANDES, AMLOU .....                                                                                                              | 80 DHS |
| (Berkoukch, date pearls with almond amlou.)                                                                                                                      |        |
| PALEVI COCO AUX FRUITS ROUGES .....                                                                                                                              | 70 DHS |
| (A true childhood memory for all Marrakech residents... A Moroccan-Jewish dessert.<br>Made from biscuits soaked in pomegranate syrup and served with meringues.) |        |
| MAKROUT AU CHOCOLAT, GLACE AMLOU .....                                                                                                                           | 80 DHS |
| (French toast drizzled with chocolate and amlou ice cream)                                                                                                       |        |
| RAIB AUX TROIS SAVEURS .....                                                                                                                                     | 70 DHS |
| (Homemade yogurt made from fermented milk.)                                                                                                                      |        |
| JABANE KOL O BANE.....                                                                                                                                           | 70 DHS |
| (Traditional meringue. A childhood memory from the El Jadida region, with red berries and dried fruits.)                                                         |        |

Morocco, from Tangier to Lagouira, is also a multitude of villages, well-known or lesser-known, but all of them have contributed to the gastronomic history of our beautiful Kingdom.

We are sharing a part of this history by presenting recipes, sometimes forgotten, that highlight products, traditions, and our roots in general..

We wish you a wonderful journey and, above all, a delightful tasting experience!

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LEDOUAR MARRAKECH

