

# STARTERS

## TRADITIONAL MOROCCAN SALAD VARIATIONS 145

Zaalouk, Chlada, potatoes in olive oil, garlic peppers, Mchermel carrots, beets in vinaigrette (Vegan)

## SEA BREAM CEVICHE 195



Fresh sea bream, crisp green apples, homemade lemon-ginger sorbet

#### CREAMY BURRATA 150

Italian burrata, garden cherry tomatoes, marinated eggplant, homemade pesto (Vegetarian)

#### RED TUNA TARTARE, ASIAN FLAVORS 190

Lemon from Bled, crunchy shallot, juicy mango, touch of Japanese mirin

## CRUNCHY PRAWN TACOS 195 ( )



Avocado dice, lime, spicy mango sauce

#### SALMON TATAKI 175

24-hour marinated salmon, just snacked, homemade tataki sauce, roasted sesame seeds

#### AVOCADO TARTAR 100

Dried tomatoes, fresh basil, Bled lemon juice (Vegan)

#### **SMOKED SALMON PLATTER 180**

Artisan smoked salmon, homemade blinis, sour cream with chives, green pepper, hard-boiled egg

Starters to share



#### BEEF CARPACCIO XXL, FRAGRANCE OF ITALY 160

Thin slices of tender beef, arugula, balsamic vinegar, shavings of aged parmesan cheese

#### SIGNATURE CAESAR SALAD 130

Chicken supreme, anchovies, golden croutons, aged parmesan, homemade Caesar sauce

#### TACOS OF SHREDDED BEEF 195

Marinated peppers, pickled onions, smoked paprika

## FOIE GRAS WITH ARMAGNAC 240

Home-made foie gras infused with Armagnac, fig chutney, gingerbread, farmhouse bread

# CRISPY CHICKEN WITH HERB 90 /

Crispy chicken marinated in Atlas herbs, homemade barbecue sauce

#### **EXOTIC PRAWN SALAD 180**

Mesclun from the garden, green apple, citrus, fresh pineapple, vinaigrette with artisan honey

# VIETNAMESE CHICKEN NEMS 125 /

Crispy nems, fresh salad, sweet and spicy sauce

#### OUALIDIA OYSTERS

6 pieces 160 12 pieces 300

Shallot, asian sauce & lemon from Bled (Available from Thursday to Sunday)



# MEATS

#### THE GOURMET BURGER 220

Ground meat with spices, caramelized onions, processed cheese, homemade bread, homemade fries

#### AUTHENTIC LAMB MOUSSAKA 200

Simmered lamb, melting eggplant, tomato confit, aged parmesan, oregano

# BEEF FILLET, BÉARNAISE SAUCE 290 (29)

Selected beef fillet, melting gratin dauphinois, sautéed seasonal vegetables

#### LEMONGRASS CHICKEN, THAI RICE 190

Flavored rice, mushrooms, Thai sauce

#### TENDER BRAISED LAMB SHANK 280

Slow-cooked lamb, house-made mild spice sauce, mashed potatoes, dried fruits, sweet-and-savory signature sauce, a house favorite for the past 5 years.

## THINLY SLICED RIBEYE STEAK, BLACK PEPPER SAUCE 220

Crispy homemade fries, black pepper sauce

#### TEPPANYAKI BEEF, CHIMICHURRI SAUCE 280 🚝



Slices of beef tenderloin Japanese-style snack, sautéed green beans with garlic, creamy mashed potatoes

#### GIANT SKEWER OF MARINATED CHICKEN 200

Garden lemongrass marinated chicken, marinated peppers, cabbage with grapes and homemade Thai sauce

# FISH

#### SEARED BLUEFIN TUNA, BASMATI RICE 240

Pan-seared red tuna with melting center, basmati rice flavoured with fresh ginger, homemade Asian sauce

# GRILLED "BLACK TIGER" PRAWNS 200

Black Tiger prawns, sautéed baby potatoes, homemade aioli

## LOBSTER THERMIDOR WITH BUTTERED LINGUINE 500 (2)

Gratinéed royal lobster, creamy sauce, fresh buttered linguine

#### SALMON FILLET, BEURRE BLANC 240

Fresh salmon fillet, sautéed seasonal vegetables, beurre blanc sauce

# SOLE MEUNIÈRE WITH YUZU 240 (240)



Fresh sole pan-seared in butter, infused with Japanese yuzu, crisp market vegetables

## ROASTED SEA BREAM, GRATIN DAUPHINOIS 230

Oven-roasted sea bream fillets, creamy gratin dauphinois, finished with a touch of fresh herbs

# PASTA

#### LINGUINE WITH TWO SALMONS 195 (22)



Fresh linguine, smoked salmon & fresh salmon, cream sauce

#### FOUR-CHEESE PENNE 185

Artisanal penne, selection of aged cheeses, hint of nutmeg (Vegetarian)

#### RUSTIC TAGLIATELLE, SIGNATURE SAUCE 190

Free-range chicken, fresh tagliatelle, light cream with mushrooms and basil



# **DESSERTS**

# SIGNATURE TIRAMISU WITH SALTED CARAMEL 90

Crispy Speculoos, molten salted caramel center

#### SEASONAL FRUIT PLATTER 85

Crispy puff pastry, light diplomat cream, semi-salted caramel

## A THOUSAND AND ONE LAYERS 90 (22)

Crispy puff pastry, light diplomat cream, semi-salted caramel

#### CRÈME CATALANE 85

Silky vanilla-infused custard, freshly caramelized crust

# VANILLA ÉCLAIR, PRALINE (A) HAZELNUT CRUMBLE 90

Light choux pastry, smooth vanilla cream, caramelized hazelnuts

#### THE MOKA 85

Soft Sponge Soaked in Italian Coffee, Light Coffee Mousse

#### SALTED CARAMEL TART 90

Crispy pastry, homemade salted caramel, touch of fleur de sel

## 78% DARK CHOCOLATE FONDANT 100 9

White chocolate flowing heart, scoop of vanilla ice cream

#### LEMON MERINGUE TART 90

Tangy lemon cream, light meringue toasted with a torch

## RED BERRY SOUP 100

Marinated red berries, homemade basil sorbet

#### EXOTIC CHEESECAKE 90

Creamy cheesecake, passion fruit coulis, fresh mango cubes

# SIDE DISHES

EXTRA CHARGE

35

CRISPY HOMEMADE FRIES
CREAMY GRATIN DAUPHINOIS
SEASONAL VEGETABLES SAUTÉED IN OLIVE OIL
GARDEN GREEN SALAD
GARLIC LINGUINE
CREAMY PURÉE
STEAMED VEGETABLES
SAUTÉED RICE

# SAUCES EXTRA CHARGE

20

BLACK PEPPER SAUCE HOMEMADE BARBECUE SAUCE CHIMICHURRI SAUCE TRADITIONAL BÉARNAISE SAUCE



Each day, our garden supplies Es Saadi's tables with fresh fruits and vegetables.

Season after season, the chefs of our various restaurants elevate the flavors of our garden's produce, grown organically, authentically, and traditionally, with their exceptional talent.

