



moroccan house

a world beyond your dreams

Winter set menu

STARTER

HARIRA SOUP

The most traditional tomato base soup, with lentils, chickpeas, and a glorious range of spices and herbs

or

RED LENTIL SOUP

A country-style soup with red lentils and tomato, flavoured with garlic, chilli, mixed Moroccan spices, and a dash of lemon

or

BUTTERNUT SOUP

Butternut, sweet potato, orange, ginger, cinnamon, and a hint of fragrant spices

All soups served with pita bread

MAIN COURSE

TOMATO LAMB TAGINE

Cooked in a tomato concasse with saffron & cinnamon

or

CHICKEN TAGINE

A traditional dish prepared with preserved lemons and green olives

or

BUTTERNUT TAGINE

A Moroccan spiced vegetarian speciality with sweet potato and lentils.

All tagines served with jewelled couscous

DESSERT

ROSEWATER CHEESECAKE

With strawberry topping & Turkish delight nibbles served in a delicate Moroccan tea glass

or

ORANGE BLOSSOM CHEESECAKE

With Turkish delight and citrus topping & Turkish delight nibbles served in a delicate Moroccan tea glass

Dinner is served in La Riad Conservatory

(pending availability, alternatively dinner is served on your veranda)