

# Every dish tells a story.

## Dinner Menu



### Starters

	MAD		MAD
<b>Bessara</b> Broad bean soup with garlic and spices	50	<b>Mezze</b> Selection of traditional Moroccan salads	100
<b>Laadas</b> Traditional lentil soup spiced with cumin and paprika	50	<b>Harira</b> Berber soup with tomatoes, lentils, chickpeas, lamb, herbs & spices	60
<b>Batbout</b> Puffed pitta bread stuffed with chicken	70	<b>Prawn "briouate"</b> Moroccan pastry parcels filled with prawns	100
<b>Msemen with onion</b> Traditional pan fried crepes stuffed with 30 onions	30	<b>Lamb "briouate"</b> Moroccan pastry parcels filled with minced lamb	100
<b>Tabouleh</b> Finely chopped tomatoes, onion, couscous, parsley & mint	60	<b>Vegetarian "briouate"</b> Moroccan pastry parcels with vegetables & cheese	70

### Main Course - Tagines & CousCous

	MAD		MAD
<b>Chicken "Berber"</b> Tagine with four vegetables, olives & raisins	200	<b>Lamb "Berber"</b> Tagine with four vegetables, olives & raisins	210
<b>Chicken Tagine</b> With preserved lemons and olives	190	<b>Lamb Tagine</b> With almonds and prunes	200
<b>Kefta Mkawra Tagine</b> Lamb meatballs served in zesty homemade tomato sauce crowned with poached eggs	180	<b>Fish Tagine</b> With seasonal vegetables and a mix of traditional local spices	210
<b>CousCous</b> With seasonal vegetables and traditional accompaniment of caramelised onions with cinnamon & raisins		<b>Beef</b>	210
		<b>Lamb</b>	210
		<b>Chicken</b>	190
		<b>Vegetarian</b>	170

## Other Traditional Dishes

	MAD		MAD
<b>Traditional whole large baked white fish with preserved lemons</b> (Min. 2 Persons)	330	<b>Peppers Stuffed</b>	150
		With minced lamb, tomatoes and a mix of traditional local spices	
<b>Tangia</b>	200	<b>"Rfissa" chicken with lentils</b>	200
Marrakshi spicy lamb slow-cooked over a wood fire in an earthenware pot		Traditional Moroccan dish of spiced chicken served with lentils and fenugreek on a bed of shredded "msmen" or buttery pancake-like bread	
<b>Seafood "pastilla"</b>	200	<b>Pigeon pie</b>	200
Traditional dish of fish and seafood with preserved lemons and coriander wrapped in warqa, a local variation of filo pastry		Sweet and savoury flaky pastry filled with a subtle traditional mixture of pigeon and almonds spiced with cinnamon (also available in a savoury version)	
<b>Chicken "pastilla"</b>	200	<b>Ouzi</b>	195
Traditional sweet & savoury dish of chicken with sweetened almonds wrapped in warqa pastry and garnished with cinnamon and icing sugar		Traditional mix of lamb, almonds and rice with seasonal vegetables spiced with allspice, cinnamon, cumin, cardamom and nutmeg and then baked in a savoury flaky pastry case	
<b>Spicy sardines</b>	180		

## Desserts - Served with ice cream upon request

	MAD		MAD
<b>M'hench</b>	70	<b>Fresh orange slices sprinkled with cinnamons</b>	50
Known as "serpent cake" due to its coiled form, a traditional dessert of sweetened almonds, citrus fruits and cinnamon wrapped in warqa pastry			
<b>Traditional Celebration Orange &amp; Chocolate Cake</b>	70	<b>Fruit "pastilla"</b>	60
		Seasonal fruit and sweetened almonds wrapped in warqa pastry	
<b>Moroccan Apple and Almond Tart</b>	60	<b>Tartlet</b>	70
		Three nuts (almond, hazelnut & cashew) and dried fruits, drizzled with honey	
<b>Date cheesecake</b>	70		



Riad Hikaya  
MARRAKECH

252 Rue Sidi Mansour, Kasbah, Marrakech

[www.riadhikaya.com](http://www.riadhikaya.com)