

STARTERS

Trio of briouates signature LATITUDE 31 **85**

Coquelet pastilla with almonds **70**

Seafood pastilla with fish crumbs **95**

Our selection of contemporary moroccan salads **65**

Trio of chef gazpachos **65**

Tomato buffalo mozzarella salad with pesto sauce **90**

Cesar salad LATITUDE 31 **85**

Beef carpaccio **75**

MAIN COURSES

Chicken tagine with dried and exotic fruits **110**

Madarebale Chicken tagine served with caramelized tomatoes, potatos with honey and thyme **110**

Chicken tagine with olives and candied lemons **110**

Lamb tagine with seasonal vegetables served with coucous and herbs **120**

Lamb tagine with shallots and almonds **120**

Tangia Marrakchia (Red meat with preserved lemons) **120**

Mrouzia Sweet dish of lamb with raisins, almonds and honey **125**

Meatballs Tagine with eggs **100**

Seafood tagine with two peppers **130**

Couscous (chicken / lamb / vegetarian) **110 / 130 / 100**

Chicken thighs stuffed with candied lemon served with green pepper sauce and straw potatoes **120**

Chicken medallion stuffed with walnuts served with red pepper sauce and caramel of olives **120**

Mixed grill marinated in herbs of the atlas **125**

Beef fillet stuffed with nuts and cep sauce **170**

Roasted sea bass fillet served with risotto and saffron **185**

DESSERTS

Fruits skewers **60**

Crèmes brulées with amlou and cardamom **60**

Kaab el ghzal Almond paste **65**

Pastilla with dates, ginger and apples **70**

Chocolate fondant **80**

Assortment of Panna Cotta **50**

For any specific diet, please don't hesitate to contact our manager.