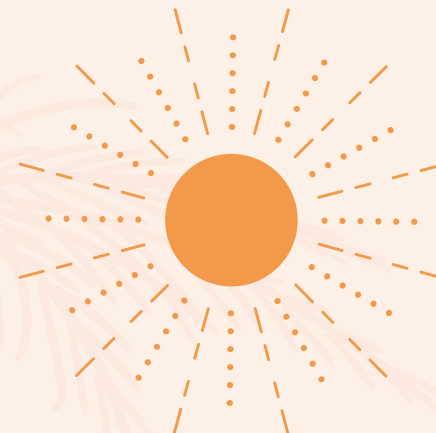


DAR ZELLIJ



FOOD MENU

SOUPS

Harira (G) Moroccan tomato and lamb soup with lentils, chickpeas and spices	45
Chorba Fassia (V) Slow-cooked chicken and seasonal vegetable soup from Fez	40

COLD APPETISERS

Dar Zellij Assorted Salads Zaalouk, taktouka, carrot mcharmél, kabda mchermla, mechouia salad, beets and orange	65
Kabda Mchermla Sautéed beef liver with olive oil and ras el hanout	45
Eggplant Zaalouk (V) Chargrilled eggplant with roasted tomato, garlic and Moroccan spices	39
Taktouka à l’Argan (V, N) Grilled capsicum trio with argan oil	39

HOT APPETISERS

Marjan Pearls Pastilla (G, F, D) Crispy filo pastry filled with shrimp, calamari, white fish and vermicelli	70
Chicken Pastilla (Bastilla) (G, N, D) Layered filo pastry with slow-cooked spiced chicken, almonds and saffron	60
Dar Trio Briouat (G, D, E) Golden Moroccan parcels filled with spiced minced lamb, saffron chicken and creamy goat cheese	40

TAGINES

Dar Al Marjan Seafood Tagine (F) Prawns, calamari and white fish simmered in saffron tomato chermoula	115
Royal Lamb Tagine (N) Slow-cooked lamb with saffron, caramelised prunes and apricots	90
Chicken Tagine with Preserved Lemon and Olives Tender chicken thighs slowly braised with preserved lemons and green olives	85

SPECIALTY DAR ZELLIJ

Couscous Royal (G, D) Tender lamb, spiced chicken, merguez sausage and seasonal vegetables	135
Seffa Djaj (G, N, D, E) Sweet steamed vermicelli with cinnamon, raisins and almonds over saffron-braised chicken	129
Tangia Marrakchia (D) Slow-cooked Marrakech-style lamb, marinated in garlic, cumin, saffron, preserved lemon, S'men and olive oil	125
Djaj M'hamar (D) Slow-roasted chicken marinated in garlic, saffron and Moroccan spices	119
Couscous Tfaya (G, D) Caramelised onions, raisins, cinnamon and toasted almonds	109

BEVERAGE MENU

MOROCCAN SPECIAL TEA BLENDS

Saffron	35	Sahara	25
Herbs	28	Oregano	25
Mint	25		

MOROCCAN MOCKTAILS

Sand of Kasbah	39
White Dune	39
Moroccan Sunrise	39
Atlas Vibe	39

TRADITIONAL MOROCCAN DRINKS

Koutobia Hibiscus	32
Hawai	22
Poms	22

TEAS

Chamomile	25	Peppermint	22
Earl Grey	22	Rooibos	22
Green	22	Jasmine	22

COFFEES

Moroccan Spiced	30	Nos-Nos	25
Café Latte	25	Espresso	22
Cappuccino	25	Americano	22
		Ristretto	22

DESSERT

Assorted Almond Pastries (G,D,E,N) Traditional Moroccan almond sweets: Ghriba, Kaab El Ghazal, Fekkas and Almond Briouat	60
Moroccan Mint Tea Crème Brûlée (D, E) Silky custard infused with Moroccan mint and green tea, topped with caramelised sugar	55
Jawhara (Milk Pastilla) (G, D, E, N) Crispy warqa pastry with orange blossom milk custard	45

SOFT DRINKS

Red Bull	32	Mirinda	19
Pepsi	19	7UP	19
Diet Pepsi	19		

JUICES

Fresh Pineapple	30	Tomato	25
Fresh Watermelon	30	Grape	25
Fresh Orange	30	Apple	25
Cranberry	25		

POWER SMOOTHIES

Zaazaa	48
Orange Panache	45
Milk Panache	42
Mogadore Berry	42

NON-ALCOHOLIC BEERS

Heineken 0.0	35
Corona 0.0	35

WATER

Coconut	25
Sparkling	22
Still	19

V = Vegetarian | F = Fish/Seafood | D = Dairy | S = Soya | N = Nuts | E = Eggs | G = Gluten

If you have any dietary requirements or food allergies, kindly inform us and we will do our best to accommodate your needs.

Here, our food has a local accent. We favor local produce, our Tomatoes, Cucumbers, Capsicums, Coriander, Parsley, Turnips, Eggplants, Marrows, Labneh & Dates are all locally grown and produced. Our tea and coffee are sustainably sourced. In line with our sustainability commitment, we do not serve endangered fish.

All prices are in AED & are inclusive of 7% Destination Fee, 10% Service Charge & 5% VAT.