
SALADS

RIVIERA SALAD (S) 240

Romaine lettuce, prawns, seared tuna,
quail egg, Parmesan, cream cheese tartine

RED WINE POACHED PEAR SALAD (V)(GF)(A) 240

Rucola, roquefort, maple
and argan oil dressing

SUMMER KALE SALAD (V)(GF)(N) 240

Peach, pickled beetroot, Pecorino,
mélange of nuts and seeds

APPETIZERS

PHYLLO WRAPPED FETA CIGAR (V)(N) 240

Pistachio, cream cheese, toasted sesame,
mint, orange blossom honey

CHARCOAL ROASTED LEEK TART (V)(A) 240

Black garlic, Champagne sabayon

SMOKED AND CAMELISED MISO AUBERGINE (V) 240

Crisp onion, sunflower seeds,
sour cream

SEAFOOD FRITURE (S)(L) 390

Batter-fried prawn,
Saint Pierre, calamari,
harissa and rose water mayonnaise

LEON CECINA TARTINE (N)(DF) 260

Spanish cured beef, rucola,
sundried cherry tomato pesto,
rye bread toast

FOIE GRAS TORCHON 380

Caramelized peach,
brioche, peach chutney

MOROCCAN

VEGETABLE PASTILLA (V)(D)(L) 210

Mushroom, carrot, zucchini

ASSORTMENT OF MOROCCAN SALADS (VEGAN)(N)(GF)(L) 220

Zaalouk, taktouka, m'assla pumpkin,
carrot walnut and cinnamon,
oregano-cucumber, orange-beetroot

CHICKEN AND ALMOND PASTILLA (D)(N)(L) 380

Egg, cinnamon, icing sugar

CRUDO

SCALLOP CRUDO VERDE (GF)(DF)(S) 380

Coriander, lime, red onion

ATLANTIC CRAB TARTARE (S)(GF) 310

Celeriac espuma, garden orange

BEEF CARPACCIO 360

Capers, rucola, Parmesan,
carpaccio sauce

SOUP

HARIRA (V)(DF) 180

Tomato broth, chickpea, coriander,
Moroccan aromatic spices

CHILLED WHITE TOMATO SOUP (V) 180

Tomato water, cumin-infused
puff pastry torsades

CREME DUBARRY (V) 180

Mustard croutons,
dill with whipped cream

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(L) Locally Sourced (A) Contains Alcohol

All prices are in Moroccan Dirham and inclusive of applicable taxes.

MAIN COURSE

FISH

SALMON POKE

BOWL (GF)(DF) 320

Salmon avocado, nori,
mango, wakame, sesame

SEARED SEABREAM (GF) 340

Beetroot pickle, smoked leek

SEAFOOD

BOUILLABAISSE (S)(DF) 290

Saint Pierre, sea bass, mussels, clams,
prawn, rouille, toasted rye

VEGETABLE

SUMMER TRUFFLE

LINGUINI (V) 350

Shaved truffle, Parmesan, butter

WILD MUSHROOM

RISOTTO (V)(L) 350

Atlas mountains mushrooms,
stracciatella

MEAT

DUCK A L'ORANGE (GF)(L) 480

Classic Bigarade sauce,
glazed carrots

IRISH BEEF STEW (L)(A) 450

Slow-cooked with leeks and carrots,
dark ale, mashed potatoes

TOURNEDOS ROSSINI (L) 550

Beef fillet, seared foie gras,
mushroom duxelle madeira sauce,
pomme fondant

EAST

PRAWN MANCHURIAN (S)(DF) 340

Bellpeppers, spring onions,
sweet and sour sauce,
served with fried rice

NASI GORENG (N)(DF) 380

Indonesian egg fried rice,
chicken skewers, prawn crackers,
sunny side up, satay sauce

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MAIN COURSE

MOROCCAN

TAGINE OF VEGETABLES (V)(GF) 290

Bell pepper, zucchini, potato with tomato sauce

VEGETABLE COUSCOUS (V)(L) 290

With chickpeas, vegetables and tefaya sauce

TAGINE OF SEA BASS (GF)(L) 460

Chermoula, fennel, bell peppers,
Taliouine's saffron, potatoes and olive

TAGINE OF CHICKEN

“M'HAMMAR” (N)(GF)(L) 350

Preserved lemon and olives, with almond rice

LAMB COUSCOUS (L) 360

With vegetables and tefaya sauce

MARRAKCHI BEEF TANGIA (L) 400

Beef shanks cooked in a traditional amphore
with preserved lemon and stew

PERSIAN

KOOBIDEH AND JOOJEH KEBAB 460

Yoghurt and Persian spice marinated

lamb and chicken kebab.

Served with grilled vegetables and taftoon bread

TO SHARE

SLOW-COOKED

LAMB LEG (N)(GF) 580

Dill and parsley pesto,
date and pistachio salsa,
sumac yoghurt

BAKED PANDORA

AL PUTTANESCA (DF)(GF) 580

Pandora fish, anchovies, capers, basil,
Taggiasche black olives, cherry tomato,
preserved lemon

DAKHLA LOBSTER

LINGUINI (A)(S)(L) 580

Lobster tail, basil,
Cognac-infused cherry tomato sauce

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SMOKY CHARCOAL KAMADO GRILL

“Grilling is about more than just cooking food—it’s about creating something primal and real”.

-Anthony Bourdain

Our Charcoal Kamado Grill brings together the art of slow cooking and high-heat grilling, infused with the natural essence of hardwood charcoal smoke.

All grill items include a choice of one side dish

TIGER PRAWNS (S) 480

Grilled with persillade

SALMON (S) 430

Sake and Miso marinated grilled salmon

WOODFIRE COCKEREL (GF)(L) 390

Roasted baby chicken

BEEF (GF)(L) 610

Grilled Black Angus ribeye with chimichurri sauce 400gr

BLACK ANGUS COTE DE BOEUF (GF)(L) 830

Sharing or alone, 900gr charcoal grilled

SIDES

Mashed Potatoes 90

Baby Potatoes 90

French Fries 90

Ratatouille 90

Green Vegetables 90

Truffle Mac and Cheese 140

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CHILDREN'S MENU

PARENT'S SIDE MENU

What they expect the children should eat

SEASONAL VEGETABLE SOUP (V)(GF) 160

VEGETABLE CRUDITÉS WITH
CREAM CHEESE DIP (V)(GF) 160

PETIT TOMATO
AND MOZZARELLA SALAD (V)(GF) 160

GREEN SALAD (V)(GF) 180

STEAMED FILET OF FISH
WITH VEGETABLES (GF) 90

FRUIT SALAD (V)(GF) 110

CHILDREN'S SIDE MENU

What the children really would like to eat

MINI BURGERS 200
Emmental cheese, tomato

PIZZA MARGHERITA (V) 160
Tomato sauce, mozzarella cheese

CHICKEN NUGGETS 180
Served with French Fries

SPAGHETTI NAPOLITANA (V) 160

FRENCH FRIES (V)(GF) 75

ICE CREAM OR SORBET SCOOP 40

INFANTS MENU

With our compliments

AUTUMN-WINTER PURÉE (V)(GF)
Squash, coriander, almond milk

HEALTHY PURÉE (V)(GF)
Broccoli, green beans, cabbage

LITTLE STEP PURÉE (GF)
Carrot, leak, potatoes, steamed sea bas

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DESSERTS

ESPRESSO TIRAMISU 160

Minute-made tiramisu, lady finger, Mascarpone cheese

GLUTEN-FREE BLACK FOREST TART (GF) 160

Amarena sorbet

PROFITEROLE (N)(L) 160

Amlou from Agadir, hazelnut ice cream

CHOCOLATE FONDANT 160

Pure black chocolate fondant, vanilla ice cream

Baking time is 15 minutes

ROSE AND LYCHEE PANNACOTTA (GF) 160

Raspberry caviar

CARAMELISED PEAR TATIN (L) 160

Orange chiboust tart

FRUIT MINESTRONE (VEGAN)(GF)(L) 120

Sugar-free seasonal fruit burnoise, orange juice mint

SORBETS AND ICE CREAMS 40

Classic and local perfume selection

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