

AZUR

Appetisers

Vitello Tonnato (V) (N) Tuna, capers 380 Kcal/ 263gr	300
Heirloom Tomato Salad (V) (D) Rucola and burratina salad 449 Kcal/ 450gr	260
Tuna Tartare (G) (Sy) (NV) Avocado, ponzu sauce, radish pickles, caviar 4535 Kcal/ 343gr	580
Avocado Hummus (VG) (N) Bean and preserved lemon salsa 865 Kcal/ 395gr	220
Blue Lobster Bisque From Essaouira (E) (NV) (L) Toast, rouille sauce, cheese 549 Kcal/ 409gr	360
Caesar Salad (G) (D) (E) (S) (NV) Caesar dressing, Parmesan cheese and croutons, plain, chicken or prawns 497 Kcal/ 320gr (plain), 620 Kcal/ 410gr (chicken), 579 Kcal/ 430gr (prawns)	260
Our Seasonal Niçoise Salad (E) (NV) (L) Seared tuna, quail egg, anchovies, olives, tomato, pepper, cucumber 716 Kcal/465gr	300
Black Angus Tartare (NV) (Sy) (G) Parsley, capers, gherkins, shallots, served with French fries 797 Kcal/ 330gr	360

Snacks

Green Pea and Potato Samosa (VG) (G) Tamarind and mint chutney 248 Kcal/ 180gr	200
Truffle and Vegetables Spring Roll (VG) (Sp) (Sy) Mix vegetables with truffle, soy sauce 321 Kcal/ 180gr	260
Prawn Pil-Pil (S) Chili salsa 258 Kcal/ 168gr	260
Niçoise Pissaladiere (G) (NV) Melting onions and bread dough 432 Kcal/ 160gr	160

(NV) Contains meat & seafood, (G) Gluten, (Vg) Vegan, (V) Vegetarian, (S) Shellfish, (N) Nuts, (Sy) Soy, (Sp) Sulphite, (D) Dairy, (E) Egg, (P) Pork, (A) Alcohol, (L) Local Product

The above mentioned calorific values are based on standard recipes and often vary basis customisation.

Should you be allergic to any ingredient, please bring it to the attention of the server.

All our meat and fish are locally sourced, unless specified otherwise. Please speak to your server for more details on our sustainability practices

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

Main Course

Pumpkin Ravioli (D) (V) (G) Gorgonzola sauce, walnuts 1431 Kcal/ 515g	260
Linguini Alle Vongole (S) (D) (G) (A) (Sp) (L) Garlic cream 1064 Kcal/ 390gr	360
Persian Eggplant Ragù (VG) (Sp) Yellow lentils, cherry tomato 233 Kcal/ 320gr	260
Risotto Al Pomodoro (V) (D) (N) Pesto Genovese, burrata 1138 Kcal/ 370gr	280
Roasted Sea bass (NV) (D) (A) (Sp) (L) Celeriac mousseline and artichoke 529 Kcal/ 340gr	480
Salmon Poke Bowl (Sy) (NV) (Sp) (G) Rice, nori seaweed 657 Kcal/ 375gr	260
Black Angus Beef Filet (NV) (L) Pomme pont neuf, veal jus 758 Kcal/ 390gr	420

Sandwiches and Burgers

Served with a choice of French fries, green salad or sauteed vegetables

Boston Lobster Roll (S) (E) (G) (L) Yuzu mayonnaise, celery, coriander 640 Kcal/ 290gr	580
Classic Club Sandwich (P) (E) (D) (G) (NV) Chicken breast, tomato, lettuce, egg, mayonnaise, cheese, pork bacon 1134 Kcal/ 560gr	410
Our signature Black Angus Cheeseburger (NV) (G) (D) (L) Housemade BBQ sauce, onion marmelade, Black Angus beef patty, Comte cheese 1007 Kcal/ 530gr	480
Hummus and Falafel Pita Sandwich (V) (G) Tomatoes, sumac, onions 648 Kcal/ 430gr	320

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Desserts

Chocolate Symphony (E) (V) (D) (N) Orange marmelade and chocolate sorbet 553 Kcal/ 228gr	220
Lavender Crème Brulée (D) (E) (V) Vanilla ice cream, roasted peach with honey 528 Kcal/ 525gr	210
Revisited Charlotte (E) (G) (D) (V) Red fruits, raspberry sorbet 285 Kcal/ 168gr	220
Fruity Flavors Minestrone (Vg) <i>Sugar Free</i> 232 Kcal/ 338gr	120
Classic Pavlova (E) (V) (D) With red fruits 252 Kcal/ 171gr	220
Ice Creams (D) (L) Vanilla, pistachio, caramel, chocolate, cookies, hazelnuts	40
Sorbets (Vg) (L) Strawberry, raspberry, lemon, mango, passion fruit, coconut	40

Tea

English Breakfast, Sencha Japan, Camomille, Earl Grey Oriental	85
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Coffee

Americano, Cappuccino, Espresso, Latté, Macchiato	85
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Artisanal Moroccan Infusions (L)

Pure Verbena, Moroccan Mint Tea	85
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