



Menu

Riad Malaika

Signature menu

Every day

Starter, main course and dessert of your choice from our signature creations. Choose the number of menus, then compose each one.

Starter, main course and dessert

MAD 390

Starter : Asian-style king prawns in crispy kunafa · Atlantic fish soup, Malaika style · Foie gras pastilla

Main course : Imperial couscous with 4 meats · Scallop gratin with leek and mushroom fondue · Roast monkfish wrapped in cured ham · Surf & turf of king prawns & foie gras on spiced vegetables

Dessert : Malahbia under a cloche · Tagine of fresh fruit pan-fried in salted butter · Hot & cold chocolate sphere

Children's menu

Every day

Marinated chicken skewer, side of your choice, 2 scoops of ice cream of your choice... and a little surprise!

Main course, side and ice cream

MAD 160

Side : Rice sautéed in salted butter · Mashed potatoes with parmesan · Spaghetti bolognese

Ice cream (scoop) (1) : Vanilla ice cream · Chocolate ice cream · Raspberry ice cream

Ice cream (scoop) (2) : Vanilla ice cream · Chocolate ice cream · Raspberry ice cream

Starters

Harira, traditional Moroccan Ramadan soup

MAD 65

Aubergine zaalouk & candied tomatoes, olive oil

MAD 75

Vegetarian · Vegan

Falafels with tahini sauce

MAD 75

Vegetarian · Vegan

Poultry gizzard salad with citrus, hazelnut and argan oil

MAD 90

Asian-style king prawns in crispy kunafa

MAD 110

Fish

Atlantic fish soup, Malaika style

MAD 90

Fish

Foie gras pastilla

MAD 130

Signature

Smoked salmon & avocado tartare millefeuille	MAD 110
Fish	
Spider crab parcel on a cream of garden peas	MAD 120
Fish	

From the sea

Spider crab ravioli with king prawn sauce	MAD 160
Fish	
Chequerboard seafood pastilla	MAD 160
Fish	
Monkfish fillet tagine-style with market vegetables	MAD 230
Fish	
Braised monkfish with rosemary & fresh lemon	MAD 230
Slow-cooked.	
Fish	
Roast monkfish wrapped in cured ham	MAD 240
Fish · Not halal	
Surf & turf of king prawns & foie gras on spiced vegetables	MAD 210
Spicy · Fish	
Cod fillet, chorizo crumble, orange sauce and sweet potatoes	MAD 200
Fish · Not halal	
Scallop gratin with leek and mushroom fondue	MAD 230
Fish	
King prawn mosaic with shellfish broth and fried rice balls	MAD 230
Fish	

Meat & ravioli

Asian-style beef fillet tataki & raw vegetables	MAD 190
Beef fillet tournedos, figs stuffed with semi-cooked foie gras & mashed potatoes, foie gras sauce	MAD 230
Spiced roast lamb, slow-cooked for 3 hours & market vegetables	MAD 210
Boned 300 g piece, made to order.	
Ricotta & spinach ravioli with saffron threads	MAD 160
Vegetarian	

Our Moroccan dishes

Imperial couscous with 4 meats	MAD 240
Signature	
Lamb couscous	MAD 190
Chicken couscous	MAD 140
Vegetable couscous	MAD 110
Chicken tagine with candied onions & raisins	MAD 140
Chicken tagine with potatoes, olives & preserved lemon	MAD 140
Lamb tagine with candied onions & raisins	MAD 180
Lamb tagine with almonds & prunes	MAD 180
Seafood tagine	MAD 160
Fish	
Seffa medfouna	MAD 140
Vermicelli, chicken, almonds, raisins, icing sugar, cinnamon.	
Market vegetable pastilla	MAD 120
Vegetarian	

Desserts

Sfoglita & mini toffee apples, crispy apple-cinnamon rolls	MAD 110
Oriental pastry & fruit coulis	MAD 100
Crunchy pastries with pure almond milk	MAD 110
Malahbia under a cloche	MAD 110
Cream, pistachios, honey syrup, orange blossom.	
Signature	
Spiced caramel panna cotta & salted-butter lace crêpe	MAD 110
All-chocolate with 3 ganaches	MAD 120
Like a lemon tart	MAD 110
Fresh pineapple delight	MAD 110
Tagine of fresh fruit pan-fried in salted butter	MAD 110
Hot & cold chocolate sphere	MAD 120
Cinnamon-orange trilogy	MAD 100

Net prices, service included.

Allergen information is available from our staff.



<https://riad-malaika-essaouira.com/en/menu>