

**THE HOUSE OF MOROCCAN  
ART & FLAVOURS**



**DAR ZELLIJ**

**YOUR JOURNEY THROUGH MOROCCO**

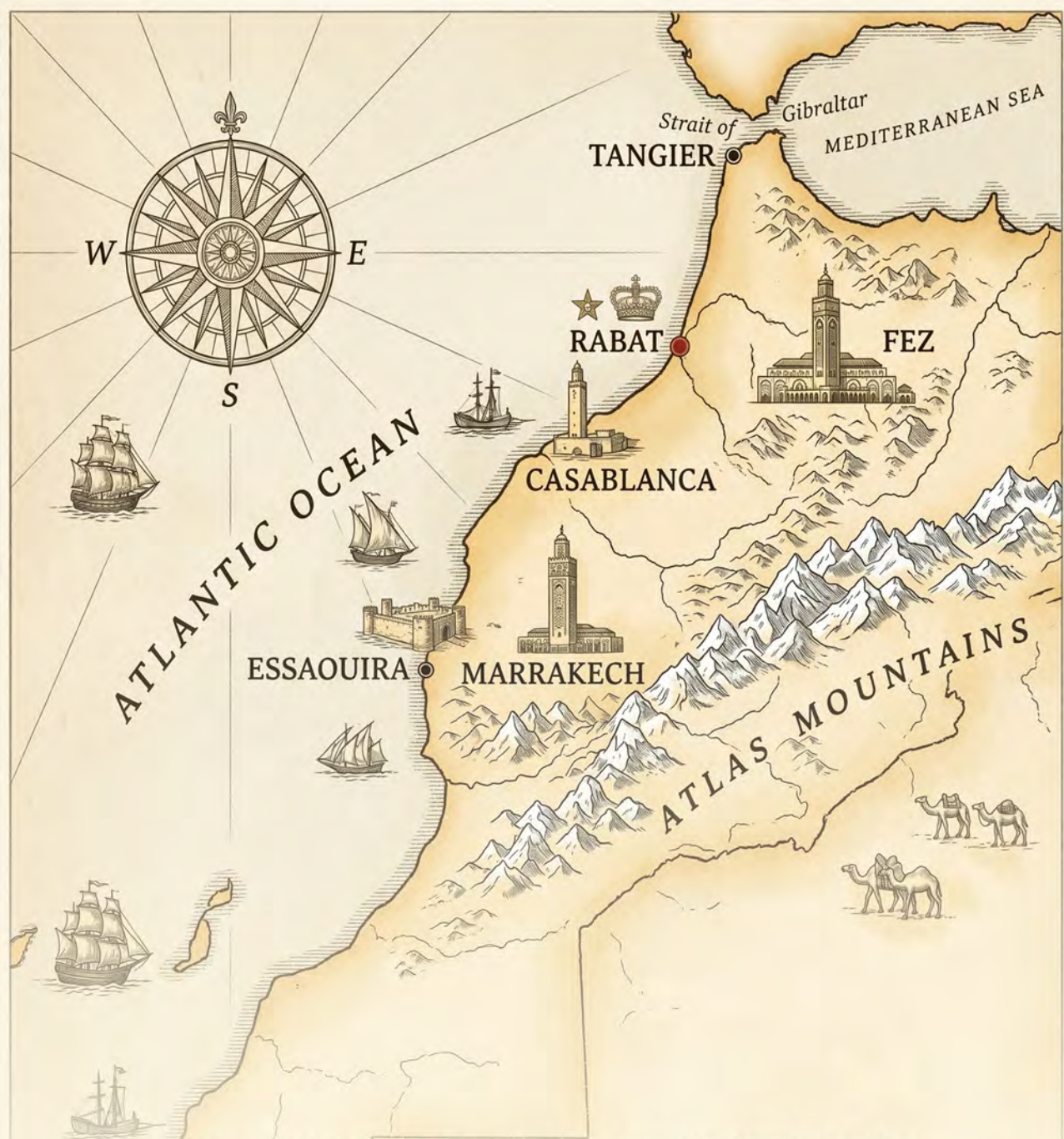


# YOUR JOURNEY THROUGH MOROCCO

From bustling souks to serene mountain villages, every design in Morocco tells a story.

Our menu is a journey through Morocco's rich landscapes and vibrant flavours.





# A CULINARY JOURNEY THROUGH MOROCCO

SEVEN CITIES, ONE HERITAGE, COUNTLESS FLAVOURS

TANGIER | RABAT | FEZ | CASABLANCA | MARRAKECH | ATLAS MOUNTAINS | ESSAOUIRA

# TANGIER

## Seafood Chorba Chamalia <sup>F | G</sup>

55

Traditional northern Moroccan seafood soup with fish, prawns, calamari, tomatoes and fragrant saffron

## Ibn Battuta Fish Tagine <sup>F</sup>

90

Fresh local fish fillet with tomato, peppers and Dar Zellij chermoula

## Sardine Tagine <sup>F</sup>

90

Marinated sardines cooked in Dar Zellij Chermoula

### Where Two Seas Meet

Tangier, Morocco's historic gateway between Africa and Europe, is renowned for its vibrant culinary heritage, where fresh seafood, aromatic spices and Mediterranean influences come together to create a rich and distinctive dining experience

Should you have any allergies, please inform your waiter

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# RABAT



## Harira <sup>G</sup>

45

Traditional Moroccan soup with tomatoes, lentils, chickpeas and vermicelli

## Djaj Mhamer Rbati

90

Roasted Chicken with preserved lemon, green olives and Doukkala golden potatoes

## Kofta Tagine <sup>E</sup>

90

Moroccan meatballs in a rich tomato sauce, gently spiced and baked with eggs

## Seffa Madfouna <sup>G | D | N | E</sup>

119

Layered vermicelli with tender chicken, cinnamon, almonds and icing sugar, prepared in traditional Moroccan style

## Almond Festive <sup>G | D | N | E</sup>

60

Traditional Moroccan almond pastry delicately infused with orange blossom

### The Royal Table

Rabat's culinary scene reflects Morocco's rich heritage, blending aromatic spices, fresh Atlantic seafood and timeless recipes that celebrate the country's vibrant flavours and traditions.

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# FEZ



## Shorba Fassia <sup>G</sup>

40

Refined Fassi-style broth with slow-cooked chicken, Atlas Mountain spices and delicate vermicelli

## El Fassia

39

Chargrilled caramelised tomatoes topped with toasted almonds

## Chicken Pastilla <sup>G | D | N | E</sup>

70

Traditional Moroccan pastry filled with slow-cooked chicken, almonds and aromatic spices, finished with cinnamon and icing sugar

## Mrouzia de Fez <sup>N</sup>

135

Traditional Fassi lamb slow-cooked with honey, raisins, almonds and Ras el Hanout

## Jawhara <sup>G | D | N | E</sup>

45

Classic Moroccan layered dessert with crisp pastry, milk cream, toasted almonds and cinnamon, finished with orange blossom and icing sugar

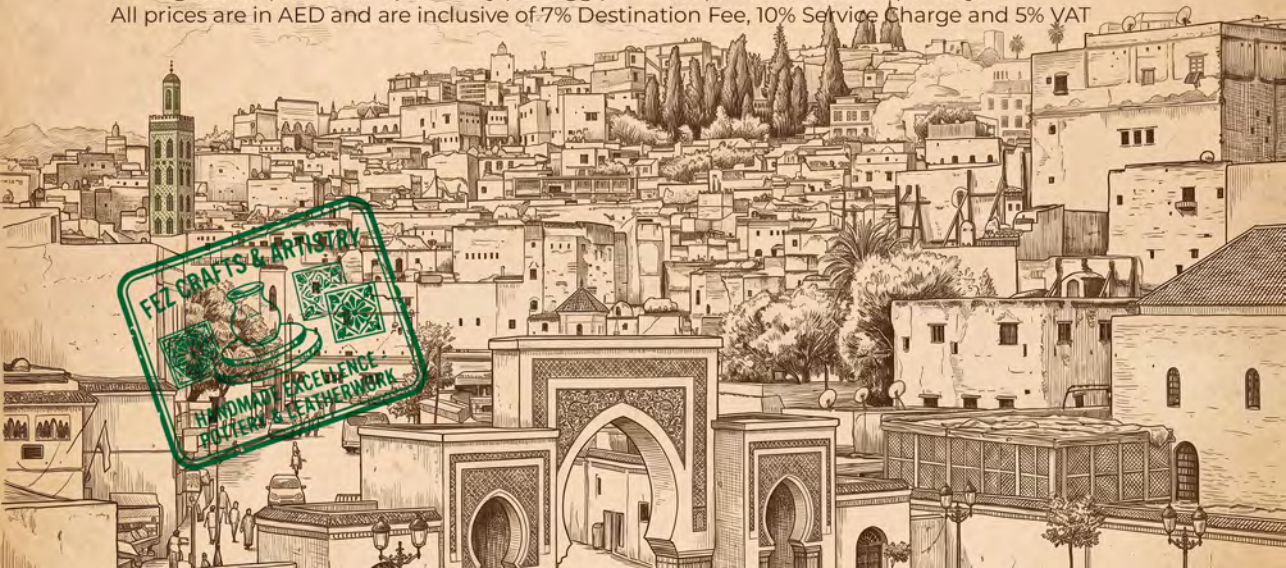
### The Cradle of Moroccan Cuisine

Fez, Morocco's cultural and spiritual capital, is celebrated for its centuries-old culinary traditions, where fragrant tagines, slow-cooked delicacies and authentic spice blends reflect the rich history of one of the world's oldest medieval cities.

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# CASABLANCA

## Assorted Dar Zellij Appetizers <sup>V</sup> 65

A selection of tektouka, zaalouk, beetroot salad, carrot mcharmél, mechouia salad and fennel with argan oil

## Aubergine Zaalouk <sup>V</sup> 39

Smoked aubergine and tomato salad with garlic and extra virgin olive oil

## Tektouka <sup>V</sup> 39

Chargrilled peppers and tomato salad with garlic and extra virgin olive oil

## El Beldia <sup>F | D | E</sup> 39

Traditional rice salad with sweetcorn, tuna and seasonal vegetables

## Lamb or Chicken Couscous <sup>G | D</sup> 135

Traditional Casablanca couscous with your choice of chicken or lamb, served with seasonal vegetables and tfaya

### Where Tradition Meets Modernity

Casablanca, Morocco's vibrant economic capital, blends historic influences with modern energy, offering a dynamic food scene where traditional Moroccan flavours meet contemporary dining and fresh Atlantic seafood.

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# MARRAKECH

## Assorted Briouat <sup>D | E | G | N</sup>

45

Selection of crispy Moroccan pastries filled with cheese, meat and chicken

## Kébdà Mchermla

55

Traditional liver salad marinated with fragrant chermoula

## Royal Lamb Tagine <sup>N</sup>

110

Slow-cooked lamb with a house blend of spices and Taliouine saffron, served with prunes and apricots

## Tangia Marrakchia <sup>D</sup>

145

Slow-cooked lamb in its own juices with freshly ground cumin, traditionally prepared in a clay tangia

## Rose & Pistachio Mhancha <sup>D | E | G | N</sup>

60

Traditional Moroccan coiled pastry filled with pistachios, honey and rose petals, delicately scented with orange blossom

### The Flavours of the Red City

Marrakech, Morocco's iconic Red City, is a vibrant crossroads of history, culture and cuisine, renowned for its bustling souks, aromatic spices, slow-cooked tagines and centuries-old culinary traditions that bring the flavours of Morocco to life.

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# ATLAS MOUNTAINS

## Lamb Chops

168

Grilled lamb chops, garlic and Atlas herbs, served from the fire with Doukkala golden potatoes

## Chicken Brochette

135

Chicken skewers marinated with garlic and Atlas herbs, grilled over charcoal with Atlas herbs and Doukkala golden potatoes

## Lamb Kofta Brochette

135

Minced lamb skewers seasoned with garlic and herbs, grilled over charcoal, served with Doukkala golden potatoes

## Meshwi Royal

185

A royal selection of lamb chops, lamb kofta and chicken brochettes, grilled to perfection and served with tektouka and zaalouk

### Front the Heart of the Atlas

The Atlas Mountains, stretching across Morocco's historic landscape, have shaped the country's culinary heritage for centuries, inspiring hearty Berber cuisine made with locally grown herbs, saffron, olives and slow-cooked tagines passed down through generations.

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# ESSAOUIRA

## Fennel & Argan Oil Salad <sup>V</sup>

shaved fennel, citrus, cherry tomato, and argan oil dressing

39

## Marjan Pearl Pastilla <sup>F | G</sup>

Seafood pastilla filled with prawns, calamari and fish, delicately infused with saffron and chermoula

80

## Essaouira Seafood Grill <sup>F</sup>

Charcoal-grilled prawns, calamari and locally sourced fish fillet with preserved lemon butter and harissa, served with tektouka and zaalouk

195

### The Spirit of the Coast

Essaouira, Morocco's historic coastal gem, is renowned for its rich maritime heritage and vibrant food culture, where freshly caught seafood, aromatic spices and traditional Moroccan flavours come together against the backdrop of its UNESCO-listed medina.

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# A CELEBRATION OF MOROCCO

## WHERE LOVE MEETS TRADITION

In Morocco, a wedding is more than a ceremony, it is a magnificent celebration of family, heritage and hospitality. Across generations, guests gather around beautifully prepared sharing tables filled with fragrant tagines, delicate pastillas, charcoal-grilled meats and sweet delicacies, all accompanied by the timeless ritual of pouring Moroccan mint tea.

Inspired by these joyous occasions, Dar Zellij invites you to experience the warmth of Moroccan togetherness through a selection of signature sharing feasts, crafted to be enjoyed with family and friends.

### SHARING TABLES

#### **Moroccan Wedding Table** <sup>G I E I D I N</sup>

For 2 Guests | AED 440

A celebration of Morocco's most treasured wedding traditions featuring El Beldia Salad, Traditional Chicken Pastilla, Royal Lamb with Prunes & Apricots, and Almond Festive, beautifully concluded with our Moroccan Tea Ritual.

#### **Atlas to Atlantic Feast** <sup>F</sup>

For 2 Guests | AED 430

A journey from Morocco's majestic mountains to its Atlantic coast, featuring charcoal-grilled lamb chops, lamb kofta, chicken brochettes, prawns, calamari and locally sourced fish fillet, served with preserved lemon harissa, tektouka and zaalouk.

#### **Nzaha de Marrakech** <sup>E I G I D</sup>

For 2 Guests | AED 390

A leisurely escape to the heart of Marrakech, beginning with Assorted Dar Zellij Appetisers, followed by Kébdá Mchermla and Tangia Marrakchia, and ending with the traditional Moroccan Tea Ritual served alongside homemade Fekkas.

In Morocco, every celebration begins around the table, where stories are shared, traditions are honoured and memories are created.

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