

*A culinary journey through the markets of Marrakech —
featuring premium, seasonal ingredients, locally sourced whenever possible.*

A TASTE OF MOROCCO

Starter

Sweet chermoula–roasted cauliflower bites

*Fire-roasted cauliflower tossed in sweet chermoula and citrus, finished with
toasted almonds and mint yogurt.*

Main

Chicken tagine with preserved lemons and green olives

*Slow-braised chicken tagine with preserved Meyer lemons, green olives,
saffron, and warm spices.*

Traditional Moroccan couscous

Hand-steamed couscous with seasonal vegetables and aromatic broth.

North African glazed carrots

Honey-glazed carrots with cumin, coriander, and fresh herbs.

Dessert

Almond Mhencha with Chef Daniel's cardamom ice cream

*Delicate Moroccan almond pastry spirals with house-made cardamom ice
cream and orange blossom syrup.*



\$150 PER GUEST | MINIMUM OF 8 GUESTS

INCLUDES PRIVATE CHEF SERVICE, CURATED MENU,
FULL TABLE CLEAN-UP, AND PERSONALIZED PLATING.