

RIAD  JOYA  
MARRAKECH

*Combining Berber traditions with Moorish-Andalusian, Mediterranean and middle-eastern influences, Morocco's varied cuisine is a kaleidoscope of flavours.*

*It's centuries-long standing as cosmopolitan centre has led to Marrakech's unique culinary tradition, which is embraced and embellished in the dishes prepared by our Chef.*

# LUNCH MENU

## STARTERS

### **Joya Selection**

*Mini Briouates, Mini selection of Moroccan Salads, Tomato gazpcho*

### **Fresh Salad**

*Shrimps, Cucumber, Corn, Tomatoes, Hearts of palm, 3 Peppers*

### **Chicken Salad**

*Chicken, Green salad, Tomatoes, cheese*

### **Lalla's Fingers**

*(Spring rolls: cheese, ground beef, vegetables)*

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### ***Tagine de Kefta aux œufs***

*(Ground beef, tomato sauce, eggs)*

### **Fish of the day with Marrakech herbs**

*(Marinated Fish in garlic & fine herbs)*

### **Sautéed Chicken à la Chermoula**

*(Marinated Chicken in Chermoula Sauce)*

### **Mixed grill**

*( Chicken, Kefta, Merguez )*

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## DESSERT

**Fruit Pastilla**

**Poached Pear**

**Seasonal Fruit**

# DINER MENU

## STARTERS

### **Selection of Moroccan Salad**

*Chakchouka, Aubergine, Carrots Mcharmél, Confited Tomatoes...*

### **Avocado Salad**

*Avocado, Shrimps & vinegar Sauce*

### **Vegetables Soup**

*Vegetables of the season*

### **Harira Marrakechia**

*Moroccan Soup with Tomatoes, Chickpea, Lentils...*

## **VARIED BRIOUATES**

Varied Triangle Samosa : Ground beef, vegetables, cheese

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## MAIN DISH

### **Chicken Tajine with Olives and Lemon**

### **Lamb Tajine with Prunes**

### **Tanjia Marrakchia**

*Beef dish cooked in the oven*

### **Fish Tajine de Poisson à La Chermoula**

*Fish of the day with the traditional sauce*

### **Royal Couscous**

*Beef or chicken with vegetables OR Tfaya : confited onion & raisins...*

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## DESSERT

Fruits Pastilla

Poached Pear with Safran & Honey

Apple Cider with Cinnamon & orange blossom