

GOOD MORNING !

BREAKFAST

AVAILABLE FROM 8:00 AM TO 11:00 AM

- Orange juice, hot beverage (tea or coffee), soup
- Homemade yogurt
- Batbout, cake, harcha, msemen
- Eggs (omelette, sunny side up, scrambled...)
- Jben (Moroccan fresh cheese), olives, olive oil
- Butter, jam, cheese, honey

150 DH

INCLUDED FOR RESIDENTS

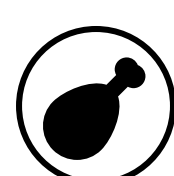
DISH TYPES



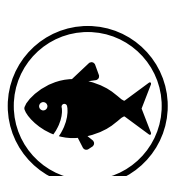
Vegetarian



Red Meat



Poultry



Seafood

AVAILABLE FROM 12:00 AM TO 7:00 AM

STARTERS

Assortment of Moroccan Salads

Zaalouk, Taktouka, Moroccan salad
50 DH

Moroccan Salad

Tomatoes, onions, garlic, olive oil
20 DH

Zaalouk

Eggplants, tomatoes, garlic, sweet pepper, fresh coriander, olive oil
20 DH

Taktouka

Bell peppers, tomatoes, garlic, sweet pepper, olive oil
20 DH

Grilled Tomatoes & Onions

15 DH

TAJINES

Fayoumi Chicken Tagine

Ranch-raised Fayoumi chicken tagine cooked over charcoal
120 DH

Beef & Vegetables Tagine

Beef tagine with vegetables, charcoal-cooked
110 DH

Beef & Prunes Tagine

Beef tagine with prunes, charcoal-cooked
110 DH

AVAILABLE FROM 12:00 AM TO 7:00 AM

GRILLED DISHES

Grilled Kefta

300g of ground meat
79 DH

Chicken Skewers

300g marinated chicken skewers
65 DH

Grilled Chicken

Charcoal-grilled chicken leg
59 DH

Whole Smoked Farm Chicken

Ranch chicken cooked in an earth oven, served
with sautéed vegetables and pilaf rice
300 DH

KIDS' CORNER

Burger et frite

65 DH

Nuggets et frite

65 DH

Club sandwich

65 DH

Bolognese Pasta

65 DH

DESSERTS

Fruit Salad

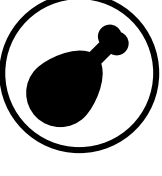
35 DH

Caramel Flan

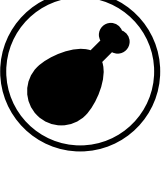
20 DH

COLD STARTERS

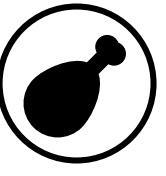
Beetroot Hummus with Pita Bread 
75 DH

Classic Caesar Salad 
Salad, chicken, marinated anchovies, parmesan and walnuts
85 DH

The Ranch Salad 
Mixed greens with homemade balsamic vinaigrette
95 DH

Foie gras 
Pan-seared foie gras, pear chutney, fig confit
with star anise and chestnut
95 DH

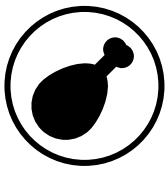
HOT STARTERS

Briouates Assortment 
Filled with chicken, kefta, and cheese
79 DH

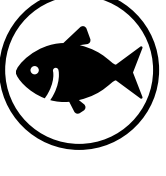
Shredded Beef Croquettes 
Potato croquettes with shredded beef
85 DH

Birria Tacos 
Mexican-style tacos with slow-cooked meat
95 DH

LOCAL DELICACIES

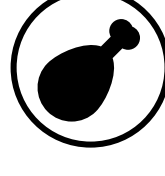
Pigeon
Castilla 
115 DH

Chicken
Pastilla 
115 DH

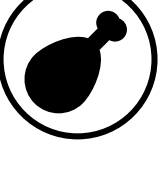
Seafood
Pastilla 
135 DH

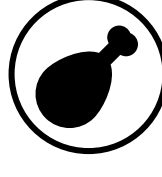
Beef Shank
Tanjia 
150 DH

Vegetarian
Couscous 
100 DH

Chicken
Couscous 
120 DH

STEAKHOUSE

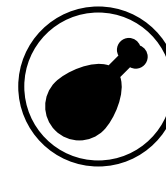
Beef Fillet 
Cooked in foamy butter, mashed potatoes, meat jus
185 DH

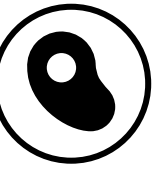
New York Strip Steak 
Served with chimichurri sauce, mashed potatoes and sautéed vegetables
185 DH

Pulled Beef Burger 
Slow-cooked beef, BBQ sauce, Swiss cheese, potato chips, mustard
149 DH

Lamb Shank 
Mashed potatoes, pearl onions, mushrooms, beef jus reduction
249 DH

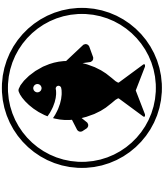
Ribeye Steak 
Served with steakhouse sauce and fries
195 DH

Braised Lamb Shoulder (for 4 people) 
Pilaf rice, sautéed vegetables, sautéed mushrooms and mashed potatoes
750 DH

Beef with Mushrooms 
175 DH

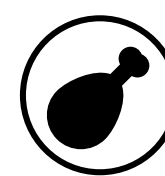
MAIN DISHES

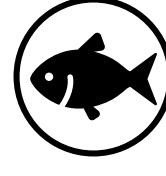
Chicken Leg Stuffed with Mushrooms 
125 DH

Ras El Hanout Risotto with Lemon-Marinated
Gambas in Chermoula 
149 DH

Tagliatelle with Chicken & Mushroom
in White Sauce 
110 DH

Bolognese
Pasta 
110 DH

Mustard Farm
Chicken 
149 DH

Salmon Fillet 
195 DH

SIDE DISHES

Mashed Potatoes
35 DH

Pilaf Rice
35 DH

Sautéed Vegetables
35 DH

Sautéed Mushrooms
45 DH

French Fries
25 DH

DESSERTS

Tiramisu
Ladyfinger biscuits soaked in espresso, sweet cream
75 DH

Chocolate Fondant
65 DH

Crème Brûlée
65 DH

Jawhara with Orange Blossom
75 DH

Seasonal Fresh Fruit Plate
65 DH

Ice Cream Trio
59 DH

SMOOTHIES & JUICES

Orange Juice
35 DH

Virgin Mojito
59 DH

Ginger Carrot
59 DH

The Ranch Cocktail
59 DH

Strawberry Milkshake
59 DH

COLD DRINKS

Sidi ali 50cl
15 DH

Sidi ali 1,5L
25 DH

Coca 45cl
20 DH

Oulmes 50cl
20 DH

Oulmes 1L
25 DH

Hawai 45cl
20 DH

HOT DRINKS

Espresso
25 DH

Long Coffee
25 DH

Coffee with Milk
25 DH

Small Tea
20 DH

Medium Tea
25 DH

Large Tea
30 DH

Milk chocolate
25 DH