



A Gourmet Escape in the Heart of Morocco

Taj Moroccan Food transports you to a universe where traditional Moroccan flavors meet refined contemporary cuisine. Each dish is a celebration of aromas and colors, carefully prepared to offer a warm and memorable experience, where the art of hospitality becomes a true sensory journey.



Taj

Moroccan food



Breakfast Menu



Marrakchi

Fried egg, white beans in tomato sauce, batbout , white soup, extra virgin olive oil, jben , raib with dried fruits, orange juice with orange blossom water, hot drink of your choice.

70 Dhs

Chamali

Hard-boiled egg, bissara, whole wheat batbout, white soup, black olives, extra virgin olive oil, jben , raib with dried fruits, orange juice with orange blossom water, hot drink of your choice.

80 Dhs



Fassi

Khlii Tagine , harcha , baghrir , msemen & meloui , butter, honey, extra virgin olive oil, amlou, jben , raib with dried fruits, white soup, orange juice with orange blossom water, hot drink of your choice.

90 Dhs



Signature Starters

Harira Marrakchia

60 Dhs

Traditional Moroccan soup, served with dates, artisanal chebakia and a boiled egg.

Vegetarian Briouates

60 Dhs

A mix of slow-cooked vegetables, fresh herbs, and mild spices.

Medina Palace Salads

80 Dhs

Assortment of Moroccan salads: Zaalouk , Taktouka, Bissara , and carrots with cumin.

Chicken Briouates

70 Dhs

Crispy pastry triangles stuffed with chicken and fragrant herbs.

Minced Meat Briouates

80 Dhs

Golden pastry sheets stuffed with minced meat and Moroccan spices.

Cheese & Spinach Briouates

85 Dhs

Tender spinach and Moroccan cheese wrapped in a crispy pastry sheet.

Briouate Assortment

100 Dhs

A sampler of chicken, minced meat, and spinach & cheese briouates.

Royal Medina Pastilla

95 Dhs

Pastilla with tender chicken, almonds, cinnamon, and orange blossom.

Seafood Pastilla

105 Dhs

Crispy pastry layers filled with fish and mixed seafood.



Premium Moroccan Sandwiches

Garden of Flavors

70 Dhs

Pain frena, jben au thym de l'Atlas, poivron grillé, tomate grillée, aubergine grillée, courgette grillée, roquette.

Rustic Street-Style Chicken

80 Dhs

Frena bread, harissa mayonnaise, salad greens, grilled tomato, grilled chicken breast fillet with thyme, and grilled onion.

The Oriental Kefta

90 Dhs

Frena bread, grilled ground beef steak with fresh coriander, salad greens, grilled tomato, grilled onion, and harissa mayonnaise.



Signature Moroccan Burgers

Berber Chicken

70 Dhs

Frena bread, harissa mayonnaise, salad greens, grilled tomato, grilled chicken breast fillet, grilled onion.

Kefta of the Mellah

90 Dhs

Frena bread, harissa mayonnaise, salad greens, grilled tomato, grilled ground beef steak with fresh coriander, grilled onion.

Mrouzia Gourmet

120 Dhs

Frena bread with dried fruits, beef, caramelized onion, prune compote.



Exceptional Tajines

Vegetable Tajine with Taliouine Saffron

80 Dhs

Slow-cooked vegetables with AOP saffron and light argan oil.

Chicken Lemon & Meslalla

105 Dhs

Braised chicken with preserved lemon and Meslalla olives.

Kefta & Beldi Eggs Tajine

110 Dhs

Homemade kefta , tomato sauce, and whole eggs.

Beef & Vegetable Tajine

130 Dhs

Tender beef stewed with market vegetables and Moroccan spices.

Beef Shank Royal Mrouzia Style

160 Dhs

Beef shank slow-cooked with honey, almonds, raisins, and spices.



Couscous of the Kingdom

Rustic Chicken Couscous & Tfaya

110 Dhs

Light semolina, tender chicken, chickpeas, sweet and savory tfaya.

Beef Couscous with 7 Vegetables

130 Dhs

Traditional couscous served with fresh market vegetables.

Royal Moroccan Couscous

150 Dhs

Chicken, beef, merguez sausage, and mixed vegetables.



Treasures of Marrakech

Royal Rfissa

110 Dhs

Chicken, fragrant broth, and shredded msemen pastry.

Andalusian Chicken Seffa Medfouna

110 Dhs

Sweet and savory vermicelli, chicken confit, almonds, and cinnamon.

The Master's Tangia

170 Dhs

Meat slow-cooked in a traditional Marrakesh clay jar.



Authentic Grills

Chicken Skewers

110 Dhs

Chicken marinated with fresh herbs, charcoal-grilled.

Beef Skewers

130 Dhs

Tender meat scented with mild spices, charcoal-grilled.

Chef's Duo Skewer

140 Dhs

Combination of chicken and beef, charcoal-grilled.



Royal Desserts

Raib Amlou from Souss

50 Dhs

Light cream scented with amlou.

Jawhara Palace Treat

70 Dhs

Sweet pastilla, milk cream, and orange blossom.

Moroccan Sweets Platter

85 Dhs



OUR DRINKS

Mineral Waters

🔥 Still Water 50 Cl	20 Dhs
🔥 Still Water 1.5 Cl	30 Dhs
🔥 Sparkling Water Oulmes 50 Cl	20 Dhs
🔥 Sparkling Water Oulmes 1 L	30 Dhs

Soda

🔥 Coca cola	30 Dhs
🔥 Coca cola Zero	30 Dhs
🔥 Sprite	30 Dhs
🔥 Hawai	30 Dhs
🔥 Schweppes Citron	30 Dhs
🔥 Schweppes Tonic	30 Dhs
🔥 Poms	30 Dhs

Extras

🔥 Bavaria (Non-alcoholic beer)	60 Dhs
🔥 Red bull	60 Dhs

Traditional Moroccan Juices

Natural Orange Juice

40 Dhs

Atlas Flower

45 Dhs

Ripe avocado, fresh milk, and Meknes orange blossom water. Subtle creaminess with floral notes from the North.

Ourika Breeze

45 Dhs

Fresh cucumber, Middle Atlas mint, and Beni Mellal lemon. Pure refreshment from Berber gardens.

Ruby of Souss

45 Dhs

Taroudant beetroot, Berkane orange, and ginger. Sweet and spicy vitality and elegance.

Sahara Energy

55 Dhs

Tafilalet dates, Sidi Ifni almonds, whole milk & orange blossom. Nourishing drink with the taste of ancestral terroir.

Royal Sand

55 Dhs

Zagora dates, warm milk & Chefchaouen cinnamon. Scent of the desert in an enveloping sweetness.

Taj of the Moment

60 Dhs

Assortment of seasonal fruits (figs, melon, strawberry, or mango) with milk or orange juice. A fruity explosion that changes according to the market.



TRADITIONAL MOROCCAN COFFEES

Riad Nos-Nos

30 Dhs

Half milk, half coffee blend – typical Moroccan style. Perfect balance, simple and universal.

Souk Break

30 Dhs

Ground black coffee, brewed over low heat like in the southern souks. Intense and deep.

Fes Spice Coffee

30 Dhs

Brewed with cinnamon, ginger, nutmeg, and cardamom. A journey through the scented alleyways of the ancient Medina.

Romy Coffee

35 Dhs

Steamed milk coffee in a contemporary style. Modern inspiration, Moroccan soul.

Nespresso Capsule Coffee

30 Dhs



TEA & INFUSIONS

Grandfather's Wisdom Tea

25 Dhs

Rif rosemary and green tea. A tonic for mind and body.

Classic Fassi Tea

25 Dhs

Gunpowder green tea and fresh sweetened mint. Moroccan hospitality in a cup.

Atlas Thyme

25 Dhs

Green tea infusion with mountain thyme. Stimulates immunity and relaxes naturally.

Chefchaouen Sweet Night

25 Dhs

Sweet basil tea – for restful sleep. Ideal in the evening.

"Arja" Berber Infusion

30 Dhs

Personalized blend: thyme, mint, rosemary, basil. Prepared according to your mood.

Rose of the Valley

50 Dhs

Tea with rose water from Kalaat M’Gouna. Aromatic and delicate, perfect after a meal.





**Scan to view
the menu online**

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www.tajmorocco.com



@tajmoroccanfood