

Appetizers

Selection of moroccan salades	65 DH
Tektouka - Pumpkin - Zaalouk - Spinack	
Chef's Salad	75 DH
Seasonal fruit, vegetables and dried fruit	
Selection briouates (chicken, vegetabeles, cheese)	75 DH
6 briouates consisting of 2 briouates with cheese, 2 briouates with chicken breast, and 2 briouates with seasonal vegetables.	
Moroccan Harira (chebakia, dates, eggs)	45 DH
Moroccan soup made with chickpeas, lentils, tomatoes, and coriander.	
Seasonal vegetables soup	45 DH
Soup made with assorted vegetables and whipped cream.	
Couscous	
Vegetarian Couscous	90 DH
Wheat semolina accompanied by assorted seasonal vegetables.	
Chicken Couscous	105 DH
Wheat semolina accompanied by chicken and seasonal vegetables.	
Beef Couscous	115 DH
Wheat semolina accompanied by yeal meat and seasonal vegetables	

Tagines

Chicken Tagine with mushrooms and olives	115 DH
Chef's specialty dish made with chicken, accompanied by mushrooms and olives.	
Ground Beef Tagine with eggs	105 DH
Meatballs accompanied by eggs and tomato sauce.	
Beef Tagine with dried fruits	120 DH
Beef shank accompanied by prunes, apricots and almond.	
Vegetarian Tagine with seasonal vegetabels	85 DH
Slow-cooked vegetarian Tagine with Seasonal Vegetables.	



Seafood Pastilla

115 DH

Made with shrimp, squid, hake, and vermicelli, wrapped in pastilla pastry sheets.

Chicken Pastilla95	DH
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Chicken, almonds, and onions wrapped in pastilla pastry sheets, sprinkled with powdered sugar and cinnamon.

Specialities

Tanjia Merrakchia	120 DH
Marrakchi Specialty: Slow cooked Tender beef shank, braised with garlic, saffron, and preserved lemon.	
Chicken Tride	95 DH
Flaky Crêpe Pasta with Chicken, Lentils, and Onions.	
Medfouna (Angel hair)	95 DH
Angel Hair Pasta with Chicken, Almonds, Raisins, and Caramelized Onions.	
Chicken breast skewers	85 DH
Moroccan Marinated Chicken with saffron rice and a composed salad.	
Mixed Grill assortment	130 DH
Made with minced beef, lamb ribs, and chicken breast.	
Desserts	
Moroccan Jawhara	40 DH
Milk pastilla and dried fruits.	
Mhancha with almonds	55 DH
Almond-filled brick pastry.	
Selection of Moroccan Halwas	55 DH

A sweet and delectable selection of traditional Moroccan pastries.

Cold beverages

Still/Sparklin	ng Water (1L)	20 DH
Sodas		20 DH
Red Bull		30 DH

Hot beverages



Nespresso coffee		25 DH
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Juices

Orange juice

Avocado with Milk

- 30 DH
- 35 DH



A TABLE OCRE



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Thank you for

your visit !



Tripadvisor



Merci pour

votre visite !





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