

LE TROU AU MUR

Hors D'Oeuvres

Marocain

Moroccan Salads

LTM assortment of 7 freshly prepared salad favourites

Tihane

Offal stuffed with lightly spiced kefta, chopped olives and preserved lemon

Charmoula Sardines

Filled with finely chopped lightly spiced seasonal vegetables

Cherchma

Mixed beans and lentils in a Moroccan spiced sauce with whole wheat cous cous

Berkoukesh

Handmade Moroccan pasta with a fresh herb and tomato sauce

International

Pumpkin Ravioli

Homemade ravioli filled with pumpkin in a saffron cream

Dim Sum

Steamed Dim Sum filled with chicken and vegetables

Tempura Vegetables

Crispy battered seasonal vegetables with a sweet chili sauce

Stuffed Calamari

Filled with fennel, tomato, garlic, fresh chili and lemon zest

Chef's Salad

Goats cheese, roasted vegetables, green leaves and walnuts

90

100

80

75

90/120

85/130

95

90

120

90

Plats International

Cote De Boeuf

Served on the bone with truffled potato puree and roasted shallot

Pulled Lamb Burger

A lightly spiced shredded lamb burger with a spicy ketchup

Grilled Cauliflower Steak

Cauliflower steak marinated in paprika, cumin, garlic and harissa with a chickpea puree and tomato salsa.

Berber Shepherd's Pie

With a crispy mashed potato top

Mac 'n' Cheese

Pasta, creamy cheese sauce and truffle oil

Curry - Vegetable or Chicken

Curry with home made chapatti made mild or spiced to taste

Fish of the day

Fish with oriental style vegetables

290

165

125

160

130

165

210

Plat d'accompagnement

LTM Sautéed potatoes

Rosemary, Garlic and Lemon Zest
35

Rocket and parmesan

60

Parmesan, rosemary and garlic fries

35

Grilled beldi courgettes

35

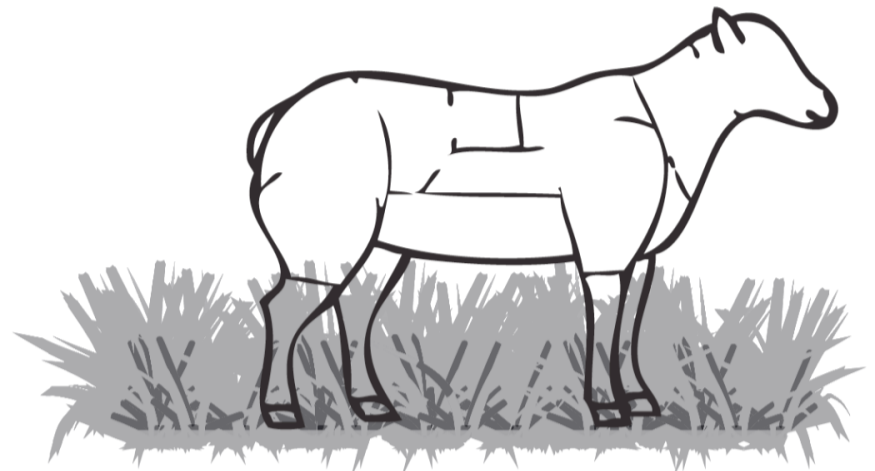
Roast vegetables with crispy onions

40

Charmoula sauce

20

LE MESHOU



Les Coupes

Leg

One of the leanest cuts 175

Shoulder

The traditional cut 180

Saddle

Tender and tasty 165

Mixed Meshoui

175

Plats Marocain

Stuffed Poussin

Poussin with vermicelli and sultanas in a harissa sauce

200

Traditional Offal Medley

Kidneys, lambs liver and heart cooked and spiced traditionally - **subject to market availability**

195

Fish of The Day

A Moroccan Atlantic fish stuffed with vermicelli preserved lemons and olives

210

M'rouzia

Slow cooked beef marinated in raz al hanout, saffron, coriander and honey

180

Tride

Shredded fine pancakes with lentils, chicken and a safron and herb sauce

185

Tangia - Beef or Camel

The quintessential Marrakchi dish

185

Cous-Cous et Tagine du Jour

-Monday-

Lamb with quince and candied walnuts

170

-Wednesday-

Chicken with tfaya

150

-Thursday-

Fish Tagine

150

-Saturday-

Rabbit Tagine with raisins and apricots

160

-Friday-

Cous Cous of the day

160

-Sunday-

Beef Branya

170

DÉSERTS

International

Banoffee Pie

Red fruit with basil and lemon creme

Date and Saffron Cake, Salted Caramel, Raz al Hanout Ice Cream

Chocolate Fondant

Marocain

Fresh Fruit Pastilla

Mahensha

Berkoukesh

Knafeh

85

Les Glaces

(Of course they're home made!)

Raz al Hanout

Almond Pastilla

Vanilla

Chili Chocolate

Hibiscus

Sorbet

Strawberry and Star Anise

Apple and Cognac

Orange Blossom

75

Cocktails

130 Dhs

The Perfect One

Tanqueray, Vermouth

Chili Passion Fruit

Vodka, Chili, Passionfruit

French

Vodka, Raspberry, Pineapple

Lemon Drop

Vodka, Lemon, Orange

Chili Apple

Chili Vodka, Apple, Lemon

The Walker

Red Lable, Sweet Vermouth

Negroni

Campari, Gin, Martini Rosso

Tom Collins

Gin, Lemon, Soda

Margarita

Tequila, Tripple Sec, Lemon

Espresso

Vodka, Kahlua, Espresso

VM

Absolut, Vermouth

Raspberry

Vodka, Raspberries

Blueberry

Vodka, Blueberries, Basil

Dirty

Gin, Vermouth, Olive Brine

Earl Grey

Gin, Earl Grey, Lemon

SideCar

Cognac, Lemon, Triple Sec

Mojito

Rum, Lemon, Mint, Soda

Old Fashioned

Bourbon, Angostura bitters, Sugar

Jus Frais

Lemon & Mint
35

Grapefruit
35

Orange
45

Spinash, Lemon, Raspberry and plum
45

Cabbage, Cucumber, Mint Blueberry, Raspberry
45

LTM Thé Glacé

Pêche
35

Mixed Citrus
30

Lemon
35

Fresh Ginger
35

Raspberry
35

Sodas

Coke
35

San Pellegrino Citron
40

Orangina
35

San Pellegrino Orange Sanguine
30

Beer 0%
45

LES VINS

Vins Rouge

Ithaque		660
Coteaux de Atlas		600
Lumier		580
CB Signature		480
S de Siroua	200	380
Medallion	!75 195	365
La Petit Ferme	165	300
Dyar		260
Wine by the glass		65

Vins Rose

Bacari Perrier		520
Medallion	195	365
La Ferme Rouge		240

Champagne & Prosecco

Tittinger	700	1300
Nicolas Feuillatte		990
Prosecco	!80	450

Vins Blanc

Coteaux de Atlas		600
Terres Sauvage		420
CB Signature		480
Medallion	!75 195	365
S de Siroua	200	380
Laroque		260
La Petite Ferme	165	300
CP Semillant		180
Wine by the glass		65

Vins Gris

Eclipse		440
La Ferme Rouge		260
Demaine de Sahari		320

Bières

Casablanca	Flag	Estrella Damm
60	50	60

All of our dishes may contain traces of nuts

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