

# LE TROU AU MUR

## LUNCH MENU

	SMALL	LARGE		SMALL	LARGE
<b>Grilled Aubergine Salad</b> Aubergine, green apple, mozzarella, rocket		<b>85</b>	<b>Mezze Plate</b> Home made seasonal mezze	<b>95</b>	<b>130</b>
<b>Moroccan Salads</b> LTM's assortment of 7 freshly prepared salads favourites	<b>90</b>	<b>120</b>	<b>Chicken and Saffron Kebabs</b> Grilled chicken skewers marinated in pure saffron and Moroccan spices	<b>100</b>	<b>150</b>
<b>Crispy chicken Salad</b> Breaded chicken, grilled vegetables, salad leaves, mango, avocado	<b>100</b>	<b>135</b>	<b>Seafood Pastilla</b> Spiced mixed seafood wrapped in filo pastry	<b>120</b>	<b>160</b>
<b>Medeterainian Salad</b> Feta, cherry tomatoes, aubergine, courgette, peppers, black olives and basil.	<b>90</b>	<b>110</b>	<b>Pulled Lamb Burger</b> A lightly spiced shredded lamb burger with a spicy ketchup		<b>165</b>
<b>Quinoa Salad</b> Quinoa with roasted mediterranean vegetables	<b>90</b>	<b>110</b>	<b>Penne with King Prawns</b> Penne pasta in a tomato, basil and prawn sauce with sautéed king prawns		<b>185</b>
<b>Vegetable Garden</b> Blanched seasonal vegetables with a spicy humous	<b>90</b>	<b>130</b>	<b>Mixed Meshui</b> Slow roasted spiced lamb with roasted vegetables		<b>175</b>

### Cous cous et Tagine du Jour

#### - Monday -

Lamb with quince  
and candied walnuts

**170**

#### - Wednesday -

Chicken with tfaya

**150**

#### - Thursday -

Fish Tagine

**150**

#### - Friday -

Cous Cous of the day

**160**

#### - Saturday -

Rabbit Tagine  
with raisins and apricots

**160**

#### - Sunday -

Beef Branya

**170**

## DESSERTS

Red fruit, Lemon cream  
and a Basil sable

Lemon Meringue Tart

Banoffee Pie

Chocolate Fondant

**85**

#### Sorbet

Strawberry and Star Anise

Apple and Cognac

Orange Blossom

#### Les Glaces

(Of course they're home made!)

Raz al Hanout

Almond Pastilla

Chili Chocolate

Vanilla

Hibiscus

**75**

## 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

# Cocktails

130Dhs

## The Perfect One

Tanqueray, Vermouth

## Chili Passion Fruit

Vodka, chili, Passion fruit

## French

Vodka, Raspberry, Pineapple

## Lemon Drop

Vodka, Lemon, Orange

## Mojito

Rum, Lemon, Mint, Soda

## 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

## The Walker

Red Lable, Sweet Vermouth

## Negroni

Campari, Gin, Martini Rosso

## Chili Apple

Chili Vodka, Apple, Lemon

## Margarita

Tequila, Triple Sec, Lemon

## SideCar

Cognac, Lemon, Triple Sec

## Old Fashioned

Bourbon, Angostura bitters, Sugar

## Tom Collins

Gin, Lemon, Soda

## LES VINS

### Vins Rouge

Ithaque		660
Coteaux de Atlas		600
Lumière		580
CB Signature		480
S de Siroua	200	380
Médailion	!75 195	365
La Petit Ferme		165 300
Dyar		260
Vin au verre		65

Coteaux de Atlas		600
Terres Sauvages		420
CB Signature		480
Médailion	!75 195	365
S de Siroua		200 380
Larroque		260
La Petite Ferme		165 300
CP Sémillant		180
Vin au verre		65

### Vins Blancs

### Vins Rosés

Bacari Perrier		520
Medallion	195	365
La Ferme Rouge		240

Eclipse		440
La Ferme Rouge		260
Domaine de Sahari		320

### Vins Gris

### Champagne & Prosecco

Taittinger	700	1300
Nicolas Feuillatte		990
Prosecco	! 80	450

### Bières

Casablanca	Flag	Estrella Damm
60	50	60

#### Opening Times

Lunch 12:00-15:00  
Dinner 18:30 - 00:00

All of our dishes may contain traces of nuts / Tous nos plats peuvent contenir des traces de noix  
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