

# 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

#### Terrine de foie gras

Served with a mango chutney

90.00

90.00

80.00

75.00

90.00

70.00

95.00

90.00

105.00

90.00

150.00

## 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

#### Filet of John Dory

Oriental style vegetables, cherry tomato and balsamic vinaigrette

#### 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

210.00

150.00

185.00

150.00

125.00

150.00

195.00

## Plat d'accompagnement

#### LTM Sautéed potatoes

Rosemary, Garlic and Lemon Zest

30

#### Rocket and parmesan

60

#### Parmesan, rosemary and garlic fries

35

#### Grilled beldi courgettes

30

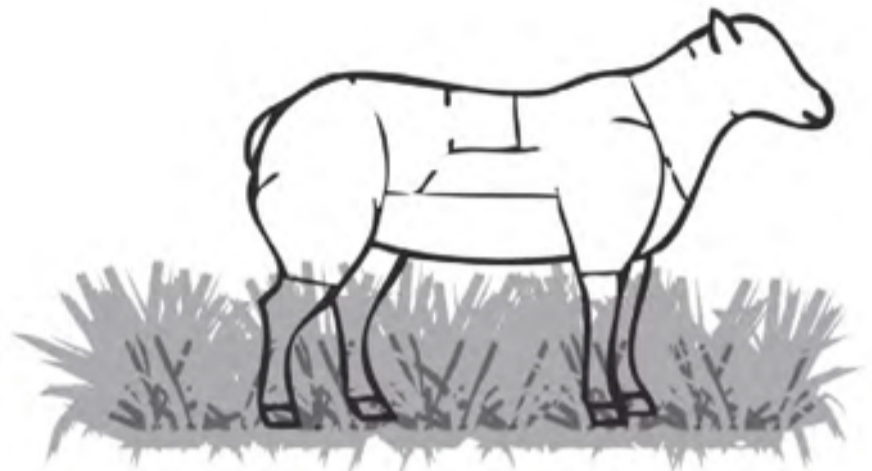
#### Roast vegetables with crispy onions

40

#### Charmoula sauce

15

## LE MESHOUI



## Les Coupes

<b>Leg</b>	
One of the leanest cuts	160
<b>Shoulder</b>	
The traditional cut	165
<b>Saddle</b>	
Tender and tasty	150



## Plats Marocain

#### Stuffed Poussin

Poussin with vermicelli and sultanas in a harissa sauce

200.00

#### Traditional Offal Medley

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

195.00

#### Fish of The Day

A Moroccan Atlantic fish stuffed with vermicelli preserved lemons and olives

195.00

#### M'rrouzia

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

165.00

#### Tride

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

185.00

#### Tangia - Beef or Camel

The quintessential Marrakchi dish

150.00

## Cous-Cous et Tagine du Jour

#### -Monday-

Lamb with quince and candied walnuts

170

#### -Wednesday-

Chicken with tfaya

140

#### -Thursday-

Fish Tagine

140

#### -Saturday-

Rabbit Tagine with raisins and apricots

150

#### -Friday-

Cous Cous of the day

155

#### -Sunday-

Beef Branya

165

# 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

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

## Jus Frais

Lemon and Mint

30

Orange

30

Spinach, Lemon, Raspberry and Plum

40

Cabbage, Cucumber, Mint Blueberry, Raspberry

40

## LTM Thé Glacé

Peach

35

Mixed Citrus

30

Fresh Ginger

35

Raspberry

35

## Sodas

Coke

25

Coke Light

25

Orangina

25

Schweppes Citron

25

## Cocktails

120 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

# LES VINS

## Vins Rouge

Ithaque	660
Coteaux de Atlas	600
Lumier	580
CB Signature	380
S de Siroua	180 320
Medallion	175 300
La Petit Ferme	135 245
Dyar	210
Wine by the glass	50

## Vins Blanc

Coteaux de Atlas	600
Terres Sauvage	420
CB Signature	380
Medallion	170 300
S de Siroua	180 360
Laroque	230
La Petite Ferme	145 250
CP Semillant	130
Wine by the glass	50

## Vins Rose

Medallion	160 290
S de Siroua	310
La Ferme Rouge	160 240

## Vins Gris

Eclipse	440
La Ferme Rouge	260
Demaine de Sahari	220

## Champagne

Tittinger	700 1300
Nicolas Feuillatte	990

## Bières

Casablanca	Flag	Lefte Blonde
50	40	55

All of our dishes may contain traces of nuts

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