

## Starters

<i>Selection of fine moroccan salads</i> (Chakchouka of tomatoes and peppers, tomatoes candied in the orange-flower water, sweet pumpkin, carrots charmoula, courgettes charmoula)	65 dhs
<i>Original Pacha briouates</i> (Pastry pieces stuffed with chicken, cheese, vegetables and meat)	70 dhs
<i>Our Ocean "fraîcheur"</i> (King prawns, season fruits, guacamole of avocado, mesclun - salad mix)	95 dhs
<i>Avocado tartar and shrimps, orange emulsion</i>	90 dhs
<i>Caesar salad</i> (Chicken or salmon)	85 dhs
<i>Pacha gaspacho</i>	65 dhs
<i>Famous Pacha Harira soup</i> (Tomatoes, lentils, broad beans, vermicelli, onions, turmeric, paprika, ginger, celeriac, parsley)	50 dhs

## Main Courses

<i>Chicken drumsticks with lemon "confit" and olives</i> (Small vegetables)	120 dhs
<i>Lamb Tajine with dried fruits, mashed potatoes with Nigelles seeds</i> (Figs or prunes or apricots or almonds and nuts)	130 dhs
<i>Duck "confit" Tajine and its jam of onions in the saffron</i> (Fondant potatoes)	160 dhs
<i>Keftas Tajine Pacha style, mashed potatoes with Nigelles seeds</i> (Beef balls with tomatoes and fried egg)	110 dhs
<i>Lamb "Effiloché" Moroccan style, mashed carrots</i> (Tomatoes and onions caramelized)	130 dhs
<i>Pacha Tanjia with pure saffron, barley semolina</i> (Beef, pure saffron, salted butter, garlic, olive oil and 11 spices)	130 dhs
<i>Chicken Pastilla with almonds</i> (chicken puff pastry)	120 dhs
<i>Pacha Tfaya couscous with 7 vegetables, onions and grapes caramelized</i> (Chicken or lamb or fish)	130 dhs
<i>King prawns and mussels pili-pili style Tajine</i> (King prawns sauteed with garlic dressed on peppers and onions)	150 dhs
<i>Charmoula fish Tajine</i> (Parsley, garlic, cumin, paprika, coriander, olive oil ...)	110 dhs

According to availability

## Main Courses

<i>Beef filet Médaille, small vegetables</i> (Mustard sauce or pepper sauce or mushrooms or blue cheese sauce)	170 dhs
<i>Sirloin steak, sauteed potatoes</i> (Mustard sauce or pepper sauce or mushrooms or blue cheese sauce)	140 dhs
<i>John Dory fish filet, small vegetables</i> (Lemon white butter sauce or basil sauce or squid ink sauce)	160 dhs
<i>Whole sea bass boneless stuffed with vegetables</i> or <i>Red Mullet stuffed with vegetables</i> (according to the market)	170 dhs 150 dhs
<i>Black (squid ink) with seafood Tagliatelles or white</i> (Seafood in a lemon cream sauce or chicken and mushrooms or blue cheese sauce)	120 dhs
<i>Chicken roll</i> (Smoked diced bacon, new potatoes and mushrooms)	130 dhs
<i>Our Risotto Duo Pacha style</i> (Seafood and chicken, salad)	150 dhs

## Sweet Dishes

<i>Pacha Pastilla with milk or cream and lemon blossom</i>	45 dhs
<i>Oranges salad and mousse with cinnamon</i>	45 dhs
<i>Chocolate mousses Trio on a crusty Pastilla pastry</i>	50 dhs
<i>Lemon and meringue pie</i>	40 dhs
<i>Chocolate and caramel pie</i>	45 dhs
<i>Fresh fruits Carpaccio and its coulis</i>	40 dhs
<i>Pacha 3 chocolates briouates</i> (Pastry pieces stuffed with chocolate)	40 dhs
<i>The original surprise of the Chef</i>	50 dhs
<i>Pacha sorbets</i>	40 dhs

According to availability