

OCEAN VIEW
CABESTAN
SINCE 1926

TAPAS

The word tapas comes from the verb cone, which means «to cover,» and in Spanish, a tapas is also the word for a lid. According to one of the most popular accounts of the emergence of tapas, bartenders began covering their customers' drinks with a slice of bread and a small piece of cheese and ham to keep dust and flies out of the patron's glass.

The «tapas» was born.

COLD TAPAS.

- ① **Foie gras cherries, 5 pieces, 69 Dhs**
toasted bread.
- ② **Fish ceviche from the market, 59 Dhs**
fried corn, small red onion salad, coriander.
- ③ **Spider crab, 5 pieces, 39 Dhs**
crispy ginger slices, green apple brunoise.
- ④ **Corn nachos, avocado guacamole, 35 Dhs**
- ⑤ **Corn nachos, chickpea hummus, 35 Dhs**
- ⑥ **Parmesan chamallow, 29 Dhs**
- ⑦ **Smoked salmon baguettines, 3 pieces, 89 Dhs**
horseradish cream, herbs.

HOT TAPAS.

- ⑧ **Assortment of steamed bites, 45 Dhs**
chicken, squid, mushrooms, shrimps.
- ⑨ **Crispy ravioli, 39 Dhs**
spinach, ricotta, parmesan.
- ⑩ **Pil pil shrimps, 70 Dhs**
garlic, chili, olive oil.
- ⑪ **Beef skewers chimichurri, 59 Dhs**
sweet and sour sauce.
- ⑫ **Marinated poultry skewers with ginger, 39 Dhs**
peanut sauce.
- ⑬ **Mussel croquettes, 5 pieces, 35 Dhs**
homemade aioli.
- ⑭ **Crispy squid, 65 Dhs**
spicy parsley.
- ⑮ **Gyoza with chicken, 45 Dhs**
black rice vinegar.
- ⑯ **Mini cheese burger (2 pieces), 55 Dhs**
cheddar sauce.

CRU

- 101 **Oysters from Dakhla,**
6 oysters 110 Dhs
12 oysters 220 Dhs
- 102 **Matured beef carpaccio (60gr) cut with a knife,** 80 Dhs
olive oil, lemon, caper powder
- 103 **Carpaccio of red tuna cut with a knife,** 95 Dhs
pistou of herbs with capers, olive oil, lemon.
- 104 **Antipasti of grilled vegetables,** 90 Dhs
eggplant, zucchini, red bell pepper, mushroom of Paris, avocado, feta, pistou, old balsamic.
- 105 **Fillet of beef tartar prepared in front of you** 149 Dhs
garnished with French fries, green salad.
Option cooked and returned
- 106 **Sea bass tartar,** 135 Dhs
lemon lime, Granny Smith apple, creamy avocado, pink berry.

COLD STARTERS

- 107 **Mesclun of salads and fresh herbs,** 60 Dhs
candied tomatoes with balsamic vinegar.
- 108 **Smoked salmon «house»,** 140 Dhs
sour cream with chives, buckwheat blinis.
- 109 **Burrata, candied tomatoes and oranges in a wood-fired oven,** 125 Dhs
crunchy pistachios, balsamic cream
- 110 **Pata Negra 100% Bellota Ibérico,** 290 Dhs
black flange 100% acorn-fed, Country bread rubbed with tomato.
- 111 **Terrine of semi-cooked foie gras,** 195 Dhs
seasonal fruit chutney, toasted country bread.
- 112 **Roasted prawns with tandoori,** 129 Dhs
green mango salad, mint, peanuts, sweet and sour dressing.
- 113 **Vegan salad with quinoa,** 79 Dhs
crunchy vegetables, avocado, grapefruit, sunflower seeds, passion vinaigrette.
- 114 **Niçoise salad,** 79 Dhs
home-made tuna confit, anchovies «porticello», green beans, potatoes, red peppers, black olives, lettuce heart, condiment dressing.
- 115 **Caesar salad,** 79 Dhs
romaine salad, golden croutons, grilled chicken breast, parmesan shavings, Caesar sauce.

HOT STARTERS

- 116 **Octopus caramelized in the wood oven,** 85 Dhs
hummus, tapenade.
- 117 **Escalope of foie gras fried with spices,** 215 Dhs
roasted pineapple with honey.
- 118 **Hot goat cheese salad,** 110 Dhs
focaccia with olives, caramelized apples, nuts, vinaigrette, honey, coriander
- 119 **Fish soup,** 139 Dhs
garnished with red mullet salpicon, rouille, garlic croutons
- 120 **Seasonal gnocchi,** 110 Dhs
butternut, artichokes, chestnuts, straciatella, truffles

PIZZAS (mixed wood and gas oven)

Our pizza dough is shaped by hand in slow fermentation.
Its preparation time is 3 days.

- 201 **Sicilian,** 120 Dhs
tomato sauce, fresh mozzarella, capers of safi, basil, black olives, Porticello anchovies.
- 202 **Imanol,** 120 Dhs
parmesan cream, candied onion, farm goat, smoked duck breast, grilled nuts.
- 203 **Pepperoni,** 120 Dhs
homemade pepperoni, button mushrooms, tomato sauce, basil, mozzarella.
- 204 **Funghi,** 120 Dhs
parmesan cream, ceps mushrooms, scarmoza, candied tomatoes, pistou.
- 205 **Margherita,** 90 Dhs
tomato sauce, mozzarella, straciatella, basil, black olives.
- 206 **Smoked salmon,** 160 Dhs
straciatella, fresh mushroom, arugula, parmesan.
- 207 **Pizzetta with black truffle,** 120 Dhs
Straciatella, arugula, parmesan.
- 208 **Four cheeses,** 120 Dhs
parmesan cream, tomato sauce, gorgonzola, mozzarella, scamorza, farm goat cheese.

Options :

- 209 **Bresaola (Halal), 70 Dhs**
- 210 **Egg beldi, 10 Dhs**

All our prices are in Dhs, service and taxes included

FISH & CRUSTACES (cooked in an Argentinean wood-fired oven)

- 301 Grilled swordfish tournedos with spices, melting zucchini, peanut sauce. 190 Dhs
- 302 Whole squid grilled in a wood fire, crushed potato, parsley, squid ink. 160 Dhs
- 303 Saint-Pierre filet grilled in tandoori, risotto carnaroli, zucchini, candied lemon. 280 Dhs
- 304 Crispy royal sea bream filet, spaghetti of zucchini, red peppers, squid, virgin sauce. 190 Dhs
- 305 Salmon filet in quinoa crust, wasabi tartar sauce, baby green salad. 169 Dhs
- 306 Sole filet stuffed with ceps mushrooms, potato gnocchi with old manchego, candied cherry tomatoes. 250 Dhs
- 307 Roasted sea bass filet, crispy potato flakes, creamy fumet and condiments. Garnish of your choice. 190 Dhs
- 308 Monkfish with chorizo 219 Dhs
asparagus, broad beans, snow peas, small peas tied with herb pistou.

THE LOBSTER BOAT (According to the arrival)

- 309 Lobster of the fishpond, 90 Dhs the 100 grs
cooked on la plancha or roasted in a casserole, flambé or not with cognac, garnish of your choice
- 310 Sea bass or sea bream, 75 Dhs the 100 grs
grilled or in salt crust, white butter, choice of garnish.
Sea bass 70 Dhs the 100 grs - Sea bream 45 Dhs the 100 grs.
- 311 Sole meunière, 45 Dhs the 100 grs
erved in the dish, garnish of your choice.
- 312 Turbot, 75 Dhs the 100 grs
roasted whole or in sections, Grenoble style, garnish of your choice.

PASTA & RISOTTOS

- 401 Risotto with ceps mushrooms, brunoise of dried meat, beef juice with squid ink, candied tomatoes. 195 Dhs
- 402 Gnocchi au gratin in the wood-fired oven, parmesan, spinach, walnuts, gorgonzola. 129 Dhs
- 403 Penne rigate alla napoletaine, tomatoes, basil, oregano. 99 Dhs
- 404 Spaghetti carbonara, with smoked duck bacon. 139 Dhs
- 405 Linguini with shrimps, light bisque, garlic, parsley. 139 Dhs
- 406 Tagliatelle with salmon 160 Dhs
candied onions, garlic, capers.

MEAT & POULTRY (cooked in an Argentinean wood-fired oven)

501	Sirloin grilled in wood fire marrow butter.	Poids 250 grs 215 Dhs
502	Beef tenderloin Garnish and sauce of your choice.	279 Dhs
503	Rib of beef cooked on the grill, fleur de sel and mignonette pepper. Garnish and sauce of your choice.	Poids 600 grs 395 Dhs
504	Sauteed veal chop, flakes of mushrooms, candied garlic, minute juice slightly creamed. Garnish of your choice.	290 Dhs
505	Roasted chicken supreme, potatoes, mushrooms, garlic, shallots, candied tomatoes	139 Dhs
506	Braised lamb mouse, juice with condiments, crispy sesame polenta.	245 Dhs
507	Cheeseburger pure beef, homemade soft bun, gourmet sauce, old cheddar cheese, spicy potatoes.	120 Dhs

SAUCES & JUICES

- 601 Bearnaise sauce
- 602 Beef juice
- 603 Pepper sauce
- 604 Roquefort sauce
- 605 Mushroom sauce

ADDITIONAL GARNISH (30 DHS)

- 701 Spinach with butter
- 702 Pan-fried seasonal vegetables
- 703 Mashed potatoes
- 704 Basmati rice
- 705 Green beans in parsley
- 706 Green salad
- 707 Mashed potatoes in olive oil
- 708 French fries
- 709 Spicy potato

EXTRA QUALITY MATURED MEATS

Cooked in an Argentinean wood-fired oven

Our carefully selected meats are matured in our maturing cabinets for a minimum of 45 days.

They are imported from France and are of the following breeds: Salers, Charolais, Limousin, Blonde d'Aquitaine, Aubrac.

We advise you to cook them rare for a better tasting

508	Rib of beef	90 Dhs - 100 Grs
509	Sirloin	120 Dhs - 100 Grs
510	Entrecote	130 Dhs - 100 Grs
511	Fillet	150 Dhs - 100 Grs

Choice of garnish and sauce :

SAUCES & JUICES

- 512 Bearnaise sauce
- 513 Beef juice
- 514 Pepper sauce
- 515 Roquefort sauce
- 516 Mushroom sauce

ADDITIONAL GARNISH (30 DHS)

- 517 Spinach with butter
- 518 Pan-fried seasonal vegetables
- 519 Mashed potatoes
- 520 Basmati rice
- 521 Green beans in parsley
- 522 Green salad
- 523 Mashed potatoes in olive oil
- 524 French fries
- 525 Spicy potato

DESSERTS

- 801 **Vanilla matcha tea panacotta,** 60 Dhs
candied raspberry, caramelized pistachio with fleur de sel.
- 802 **Strawberry cake with meringue** 60 Dhs
vanilla cream from Madagascar, almond dacquoise
- 803 **Fine apple pie,** 70 Dhs
vanilla ice cream.
- 804 **Soufflé with Grand Marnier,** 90 Dhs
- 805 **New York cheesecake,** 70 Dhs
salted butter caramel ice cream, chocolate crunch.
- 806 **Tiramisu,** 70 Dhs
amarena cherries, coffee ice cream.
- 807 **« Les Gourmands d'abord »,** 70 Dhs
cookies, Nutella, marshmallow, salted butter caramel, vanilla ice cream, caramelized peanut chips.
- 808 **Flowing chocolate cookie,** 90 Dhs
heart of guanaja, vanilla ice cream.
- 809 **Super chocolate profiterole,** 70 Dhs
3 chocolate puffs, peanut crunches, Madagascar vanilla ice cream, Valrhona chocolate sauce.
- 810 **Plate of seasonal fruits,** 90 Dhs
two scoops of sorbet of your choice.
- 811 **Rum Baba, red fruits** 60 Dhs
Whipped cream with Madagascar vanilla, red fruit marmalade, mixed red fruits cooked with basil, almond shortbread, lemon mascarpone cream and lemon.
- 812 **Montblanc** 80 Dhs
meringue coated with milk chocolate, red fruit marmalade, vanilla whipped cream, chestnut diplomat, chestnut cream, candied oranges and white rum jelly.

- 813 **Norwegian omelette,** 70 Dhs
vanilla ice cream, raspberry sorbet, raspberries marinated in their juice, flambéed with cognac.
15 minutes : waiting time
- 814 **Chocolate caramel salted butter waffles,** 45 Dhs
vanilla ice cream.
- 815 **Red fruit waffles,** 45 Dhs
raspberry coulis and its sorbet.

All Maison Alexis pastries can be served at the table or to take away.

TRUFFLE MENU

Genuine black melanosporum truffe, harvested in the region of Imouzzer

816	Scrambled eggs beldi with black truffle,	205 Dhs
817	Snacked Noix de Saint Jacques, black truffle's cream, crunchy celery	260 Dhs
818	Turbot roasted with black truffle, artichoke barigoules, apple grenaille	359 Dhs
819	Beef filet rossini pan-fried foie gras, Perigord sauce, black truffle, choice of garnish	490 Dhs
820	Risotto carnaroli with black truffle parmesan cheese rocks	290 Dhs
821	Potato mousseline with black truffle,	155 Dhs