



OCEAN VIEW
CABESTAN
SINCE 1926

Menu

Tapas

Tapas are appetizers of Spanish origin. They are part of Spain's culinary culture. Generally, tapas are served in small rations and accompany a glass of wine or any other drink consumed at the bar. The word "tapas" actually means "lid" in relation to the origin of these small bites. Indeed, a Catalan innkeeper would have been very annoyed by flies falling into his glasses. Hence the idea of presenting decanters and glasses to the customer with a slice of ham as a lid to protect the drink. Of course, the ham was consumed along with the beverage. Thus "Tapas" was born !



Cold Tapas

- ① **Ceviche of fish from the market, 59 Dhs**
fried corn, small red onion salad, coriander.
- ② **Spider crab, 5 pieces, 39 Dhs**
crispy ginger slices, green apple brunoise.
- ③ **Corn nachos, avocado guacamole, 35 Dhs**
- ④ **Corn nachos, chickpea hummus, 35 Dhs**
- ⑤ **Smoked salmon baguettines, 3 pieces, 89 Dhs**
horseradish cream, herbs.

Hot Tapas

- ⑥ **Assortment of steamed bites, 45 Dhs**
chicken, squid, mushrooms, shrimps.
- ⑦ **Pil pil shrimps, 70 Dhs**
garlic, chili, olive oil.
- ⑧ **Beef skewers chimichurri, 59 Dhs**
sweet and sour sauce.
- ⑨ **Marinated poultry skewers with ginger, 39 Dhs**
peanut sauce
- ⑩ **Mussel croquettes, 5 pieces, 35 Dhs**
home made aioli.
- ⑪ **Crispy squid, 65 Dhs**
spicy parsley..
- ⑫ **Gyoza with chicken, 45 Dhs**
black rice vinegar.
- ⑬ **Mini cheese burger (2 pieces), 55 Dhs**
cheddar sauce.

Raw Food

- 101 **Oysters from Dakhla,**
6 oysters **125 Dhs**
12 oysters **250 Dhs**
- 102 **Antipasti of grilled vegetables,** **90 Dhs**
eggplant, zucchini, red bell pepper, mushroom, avocado,
feta, pistou, old balsamico.
- 103 **Aged beef carpaccio with spices,** **119 Dhs**
olive oil, lemon, caper powder, parmigiano.
- 104 **Tartar of aged beef fillet prepared in front of you,**
garnished with French fries, green salad.
Option cooked on both sides.
Classique (100gr), **159 Dhs**
Truffled (100gr), **175 Dhs**
- 105 **Beef tenderloin tataki,** **140 Dhs**
chipotle ponzu sauce.
- 106 **Lily's plate,** **289 Dhs**
Assortment from our asian restaurant Seaweed tacos and
sea bream tartar, shrimp crispy rolls, tuna rolls, salmon rolls.
- 107 **Red tuna tartar with truffel,** **145 Dhs**
capers, croûtons, cherry tomatoes, rocket salad, balsamico.
- 108 **Sea bream ceviche,** **149 Dhs**
avocado sorbet, seasonings.
- 109 **Salmon and prawns tartar,** **149 Dhs**
passion fruit, « tobiko », wasabi mayo.
- 109 **Yellow tal carpaccio,** **129 Dhs**
Rare mediterranean Fish that is fishing 3 months
during a year) Ponzu sauce, oranges, capers, fennel.

Cold Starters

- 110 **Assortment of Mezzes,** **169 Dhs**
Hummus, Muhammara, Babaghanoush, beetroots carpaccio,
cheese cigar, pita bread.
- 111 **Mixed salad with fresh herbs,** **60 Dhs**
tomatoes confit with balsamic vinegar.
- 112 **Smoked salmon "house",** **150 Dhs**
sour cream with chives, buckwheat blinis.
- 113 **Burrata,** **149 Dhs**
« Xérès » vinegar candied tomatoes, blackberry,
crunchy pistachio
- 114 **Pata Negra 100% Bellota Ibérico,** **290 Dhs**
black flange 100% acorn-fed, country bread
rubbed with tomato.
- 115 **Roasted prawns with tandoori,** **139 Dhs**
green mango salad, mint, peanuts, sweet and sour dressing.
- 116 **Vegan salad with quinoa,** **85 Dhs**
crunchy vegetables, avocado, grapefruit, sunflower seeds,
passion fruit vinaigrette.
- 117 **« Niçoise » Salad,** **119 Dhs**
Half cooked tuna, « porticello » anchovy, green beans,
potato, red pepper, « foccacia tapenade », lettuce heart,
seasonings salad dressing.
- 118 **Caesar salad,** **85 Dhs**
Roman salad, golden croutons, grilled chicken breast,
anchovy, parmesan shavings, Caesar sauce.

Hot Starters

119	Pizzetta with black truffle, stracciatella, arugula, parmesan.	120 Dhs
120	Octopus caramelized in the wood oven, hummus, tapenade.	95 Dhs
121	Pan-fried porcini mushrooms of ifrane, organic poached egg, beef demi-glace.	120 Dhs
122	Warm goat cheese salad, olive focaccia, caramelised apples, nuts, coriander-honey vinaigrette.	120 Dhs
123	Fish soup, Garnished with red mullet salpicon, rouille, garlic croutons.	139 Dhs
124	Clams cooked on wood fire, flambé with pastis.	95 Dhs
125	“Grilled” Oysters with old parmesan and champagne,	115 Dhs

ALL OUR PRICES ARE IN DHS, SERVICE AND TAXES INCLUDED

Pizzas (mixed wood and gas oven)

OUR PIZZA DOUGH IS SHAPED BY HAND IN SLOW FERMENTATION.
ITS PREPARATION TIME IS 3 DAYS.

- 225 **SeaFood**, **189 Dhs**
Tomato sauce, shrimps, calamari, squirts, clams,
mussels, parsley sauce, mozzarella.
- 226 **Mortadella**, **169 Dhs**
Homemade duck Mortadella, pistachio cream, stracciatella,
mozzarella, dried tomatoes, arugula.
- 227 **Pepperoni**, **120 Dhs**
homemade pepperoni, button mushrooms, tomato sauce,
basil, mozzarella.
- 228 **Pastrami**, **179 Dhs**
Pastrami de boeuf, crème de parmesan, artichauts,
shitakes, pistou, mozzarella.
- 229 **Margherita**, **90 Dhs**
tomato sauce, mozzarella, stracciatella cheese, basil, black olives.
- 230 **Vegetarian**, **110 Dhs**
Zucchini cream, eggplants, bell peppers, dried tomatoes,
onions pickles, mozzarella, olive powder.
- 231 **Smoked salmon**, **160 Dhs**
parmesan cream, fresh mushrooms, arugula, mozzarella.
- 232 **Four cheeses**, **120 Dhs**
parmesan cream, tomato sauce, gorgonzola, mozzarella,
scamorza, farm goat cheese.

Pasta & Risottos

- 401 **Mushrooms Tortiglioni**, **169 Dhs**
spinach sprout, hazelnut.
- 402 **Risotto with porcini mushrooms, brunoise of dried meat**, **195 Dhs**
beef juice with squid ink, candied tomatoes.
- 403 **Gnocchi au gratin in the wood-fired oven**, **129 Dhs**
parmesan, spinach, walnuts, gorgonzola.
- 404 **Penne rigate alla napolitaine**, **109 Dhs**
tomatoes, basil, oregano.
- 405 **Spaghetti carbonara**, **139 Dhs**
with smoked duck bacon.
- 406 **Linguine with wild tiger prawns**, **199 Dhs**
Garlic cream, parsley, tomatoes.
- 407 **Smoked Salmon tagliatelle**, **160 Dhs**
confit onions, garlic, capers.

Fish & Crustaces

(cooked in an Argentinean wood-fired oven)

- 301 **Grilled swordfish tournedos with spices**, **190 Dhs**
melted zucchini, peanut sauce.
- 302 **Whole squid grilled on wood fire**, **170 Dhs**
crushed potato, parsley, squid ink.
- 303 **Saint-Pierre fillet grilled in tandoori**, **280 Dhs**
risotto carnaroli, zucchini, lemon confit.
- 304 **Crispy royal sea bream fillet**, **249 Dhs**
spaghetti zucchini, red peppers, squid, sauce vierge.
- 305 **Salmon fillet in quinoa crust**, **190 Dhs**
wasabi tartar sauce, salad of young shoots.
- 306 **Sole fillet stuffed with ceps**, **250 Dhs**
potato gnocchi with old manchego,
candied cherry tomatoes.
- 307 **Grilled line-caught sea bass fillet**, **279 Dhs**
Garnished like a Nicoise.
- 308 **Steamed turbot**, **209 Dhs**
Oyster mushrooms, peas, chorizo, herb chlorophyll.
- 309 **Red Tuna Burger**, **149 Dhs**
Sesame bun challah, wasabi sauce, red onions caramelized,
capers, arugula, mozzarella, spiced potatoes

The Lobster Boat

(Depending on the catch of the day)

- 310 **Lobster of the fishpond (100gr)**, **105 Dhs**
cooked on a plancha or cooked in a casserole,
flambéed with or without cognac, garnish of your choice.
- 311 **Wolfish or sea bream**,
grilled or in a salt crust, white butter, choice of garnish.
- 312 **Bass (100gr)**, **70 Dhs**
- 313 **Sea bream (100gr)**, **50 Dhs**
- 314 **Sole meunière (100gr)**, **50 Dhs**
served in the dish,
garnish of your choice.
- 315 **Turbot, (100gr)**, **75 Dhs**
roasted whole or in sections, Grenoble style.
Garnish of your choice.

Meat & Poultry

(cooked in an Argentinean wood-fired oven)

- 501 **Wood-fired grilled sirloin (250gr),** **215 Dhs**
 marrow butter.
 Topping and sauce of your choice.
- 502 **Beef tenderloin (250gr),** **279 Dhs**
 grilled in wood fire.
 Topping and sauce of your choice.
- 503 **Rib of beef (600gr),** **395 Dhs**
 cooked on the grill, fleur de sel and mignonette pepper.
 Garnish and sauce of your choice.
- 504 **Roasted veal chop,** **290 Dhs**
 flakes of mushrooms, garlic confit, minute juice slightly creamed. Garnish of your choice.
- 505 **Farm Poultry,** **179 Dhs**
 fine strand with mushrooms, sauce supreme truffle, crispy potatoes « millefeuille »
- 506 **Braised lamb mouse,** **245 Dhs**
 juice with condiments, sesame polenta.
- 507 **Cheeseburger pure beef,** **150 Dhs**
 homemade soft bun, gourmet sauce, old cheddar cheese, spicy potatoes.

Sauces & Juice

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

Additional Garnish

(30 Dhs the kitchen boy)

- | | |
|---|---|
| <ul style="list-style-type: none"> 601 Spinach with butter, 602 French puree, 603 Green beans in parsley, 604 Mashed potatoes with olive oil, 605 Spicy potato, | <ul style="list-style-type: none"> 601 Pan-fried seasonal vegetables 602 Basmati rice, 603 Green salad, 604 French fries, |
|---|---|

ALL OUR PRICES ARE IN DHS, SERVICE AND TAXES INCLUDED

Extra Quality Aged Meats

(Baked in an Argentinean wood-fired oven)

Our selected meats are matured in our maturing cabinets . They are imported from France and are of the following breeds: Salers, Charolais, Limousin, Blonde d'Aquitaine, Aubrac.

We advise you to have cook them rare for a better taste.

	MIN 45 D	MIN 60 D
Rib,	90 Dhs (100gr),	
Sirloin,	130 Dhs (100gr),	
Entrecôte,	150 Dhs (100gr),	180 Dhs (100gr),
Filet,	160 Dhs (100gr),	

Sauces & Jus

- Sauce béarnaise,
- Jus de boeuf,
- Sauce poivre,
- Sauce roquefort,
- Sauce champignon,

Garnitures Supplémentaires

(30 Dhs le marmiton)

- Jetée d'épinards au beurre,
- Purée de pomme de terre,
- Haricots verts en persillade,
- Pomme de terre écrasée à l'huile d'olive,
- Potatoes épicées,
- Poêlée de légumes de saison
- Riz Basmati,
- Salade verte,
- Frites,

ALL OUR PRICES ARE IN DHS, SERVICE AND TAXES INCLUDED

Deserts

801	For chocolate lovers, crumble et biscuit chocolat, juanduja noisettes, sorbet chocolat au lait.	90 Dhs
802	Vanilla panacotta, matcha tea, raspberry confit, caramelized pistachios with fleur de sel.	60 Dhs
803	Old rum baba with pineapple, ginger. meringue coated in white chocolate, berry marmalade, Chestnut cream with “Cognac”.	80 Dhs
804	Soufflé with Grand Marnier, homemade granola crisp.	90 Dhs
805	Real New York cheesecake, assembled minute, homemade granola crisp.	70 Dhs
806	Tiramisu, amarena cherries, coffee ice cream.	70 Dhs
807	Gourmands first, cookies, Nutella, marshmallow, salted butter caramel, vanilla ice cream, caramelized peanut chips.	70 Dhs
808	Chocolate runny biscuit, heart of guanaja, vanilla ice cream.	90Dhs
809	Thin apple pie, vanilla ice cream.	70Dhs
810	The real Profiterole, bourbon vanilla ice cream, hot chocolate and whipped cream.	70Dhs
811	Plate of seasonal fruits, two scoops of sorbet of your choice.	90Dhs
812	Wonderful « SNICKER » Dulce de léché and its ice cream, Ricotta cream and almond shortbread, speculoos ice cream.	70Dhs
813	Baklawa pistachios « CHEESECAKE STYLE » Red fruit marmalade, yoghurt sorbet.	80Dhs
814	Oreo chocolate creme brulee, marshmallow ice cream, 300g of ice cream, financiers, twisted pistachio baguettes, amarena cherries and caramelized pistachios	70Dhs
815	Our fantastic pistachio ice cream to share, 300g of ice cream, financiers, twisted pistachio baguettes, amarena cherries and caramelized pistachios	149Dhs
816	Norwegian omelet,(15 minutes waiting time.) vanilla ice cream, raspberry sorbet, raspberries marinated in their juice, flambéed with cognac.	70Dhs

All Maison Alexis pastries also for take away.

ALL OUR PRICES ARE IN DHS, SERVICE AND TAXES INCLUDED